

# ‘The G’

## Barossa Valley Grenache 2018



Sourced from vineyards located around the perimeter of most of the entire valley! The increasing elevations of these locations brings cooler nights and impacts the grapes to enhance bright acidities and freshness with supporting but not intrusive tannin.

The benefit of sourcing from all over the valley is complexity. We get the bright fresh Asian/North African spices from the deep sands, lifted red summer fruits from the northern red clays and savoury richness from the southern loams. Climatically these sub regions are also quite distinct from each other which helps build the complexity in the wine. 2018 was pretty dry – 80% of average spring rainfall and only 50% of average summer rainfall. Warm but not excessively hot temps throughout the growing season combined with low rainfalls led to juicy, rich and concentrated reds with good structure and balance.

The wine is only just medium bodied, which, when combined with the bright acidity and the complex but fresh aromatic makes it such a refreshing and enjoyable drink that can be enjoyed with almost any food!

*“Grenache is part of our DNA at Teusner. It’s our blood. The first wine we ever made, 2002 Joshua, 65% Grenache. Our mates said we were mad - “no one even knows what Grenache is, you’ll never sell it” they told us. Didn’t matter. Made it anyway. Now one of our signature wines. Love the stuff. Over 130 years of provenance in the Barossa can’t be wrong. Surely?”*

A handwritten signature in red ink, appearing to read 'Kym Teusner', is positioned above the winemaker's name.

KYM TEUSNER  
WINEMAKER



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