Lone Palm Vineyards Old Vine Grenache, Barossa Valley 2024

AMP0692024

Lone Palm Vineyards

— South Australia, Australia

Lone Palm Vineyard Grenache was hand picked from gnarly 80 year old vines, slowly naturally fermented to create an ethereal wine that pays full respect to it's place.

Vintage

IWC

Australian Grenache panal Decanter

Production

Sourced from three very old vineyards all over 80-90 years old, two in seppeltsfield on the western ridge of the Barossa Valley and one on the Valley floor in Nuriootpa. All three are hand picked and fermented separately. Each ferment has 18-20% whole bunches and the rest whole berries. Each fermentation is natural/wild with no added yeast, the temperature is controlled so it's a nice long and smooth ferment of about 10-12 days, then gently basket pressed into only seasoned French oak hogsheads. Each wine is keep in oak for 12 months before being selected and then blended together prior to bottling with no fining or filtration to maintain vineyard integrity.

Tasting note

A nose of ripe black cherry juice, freshly squeezed, with some cinnamon and clove depth. This follows on the palate which is rich yet very bright and lifted with some gamey notes in the finish.

Food Match

Pink, seared duck, Chinese ribs, warm goats cheese and mutton curries.

ABV:
14.00%

Case/Bottle Size:
12x 75cl

Closure:
Please Select

Appellation:
Barossa Valley

Winemaker:
Tom White

Grape Varieties:
Grenache Noir 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
9333300009765