

HARRIS VINEYARD GRENACHE 2024



T O R B R E C K

BAROSSA VALLEY



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THE HARRIS VINEYARD, PLANTED TO
GRENACHE IN 2002, CELEBRATES THE
TRADITIONAL BUSH VINE GROWING
METHODS OF THE BAROSSA VALLEY
PIONEERING GRAPE GROWERS

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This single site Grenache comes from the Harris Vineyard located in Marananga on the western ridge of the Barossa Valley. Grown as bush vines in iron stone rich brown loam and clay soils the resulting wine is highly expressive with fragrant aromatics, tension and balance.

A bush vine is a grapevine without a trellis and is pruned to form a “goblet” shape, to separate the bunches of fruit. Low to the ground these vines benefit from the warmth of the earth to create an ideal ripening condition. Grenache is best suited to this bush vine growing technique because of the upright orientation of its shoots.

VINTAGE

The lead up to the 2024 harvest saw timely spring rainfall and calm conditions for flowering and fruit set. A mild to warm summer was idyllic, propelling even growth and fruit development.

A warm early summer brought on Shiraz showing bright colours and fragrance, persisting for several weeks accelerating to powerful dark fruit and fragrantly spiced characteristics. A cooler break mid-April the vineyard to develop deep colours and firm tannins.

TASTING

Deep crimson with profound red and blueberry fruits reminiscent of Marananga Grenache from ironstone soils and deep clays. Overt fruits rise from the glass such as wild raspberry, mulberry and dried red currants balanced by savoury accents of sarsaparilla, star anise, liquorice, sandalwood and wild thyme. The palate is round, generous, yet firm with tight long tannins from low yielding old vine Grenache. Match with game meats or rich vegetarian dishes such as eggplant parmigiana and cellar for up to 10 years.

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| VARIETY: | 100% Grenache |
| VINEYARD: | Harris |
| SUB-REGION: | Marananga |
| HARVEST: | 8 th April 2024 |
| MATURATION: | 18 months in 2400 litre French oak foudre |
| ANALYSIS: | Alc/Vol 15% pH 3.56 Acidity 5.29g/L |
| COLOUR: | Deep crimson with aubergine hues |
| AROMA: | Lifted aromatics of red and blue fruits, mulberry, red plum, redcurrant and a hint of liquorice |
| PALATE: | Full bodied, firm palate with plump fruit weight leading to a core of tight and long old vine Grenache tannins |
| CELLAR: | Up to 10 years |