

FOUNDERS VIEW

Variety: Grenache

Vintage: 2018

Region: Barossa, South Australia

Alcohol: 14.5%

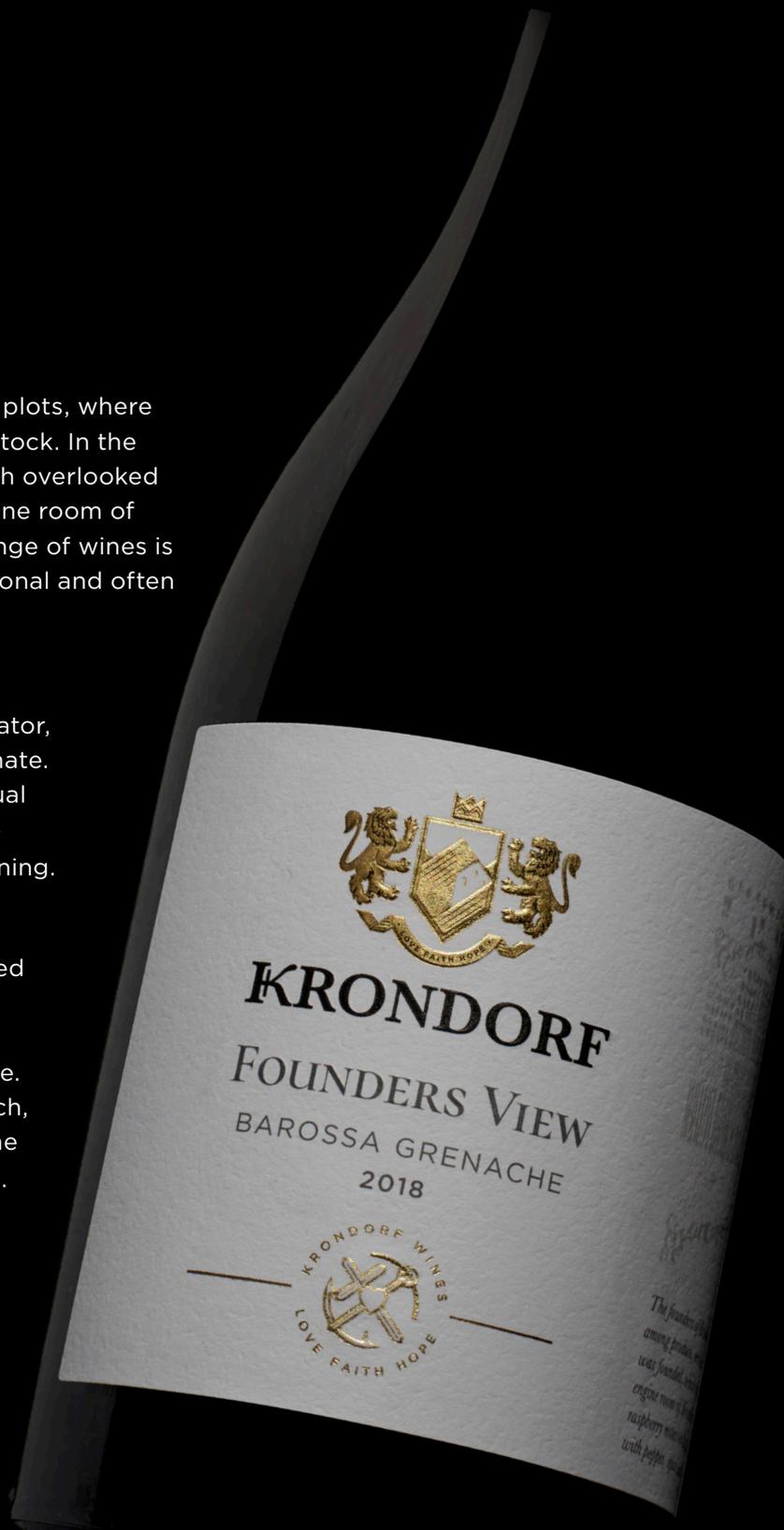
The founders of Krondorf village farmed small plots, where vines grew among produce, orchards and livestock. In the 1890s, the Glenview winery was founded, which overlooked these little farms. This winery became the engine room of Krondorf wines. Honouring this history, this range of wines is a result of long-term partnerships with exceptional and often multi-generational Barossa growers.

Climate

With a latitude of 34 degrees south of the equator, the Barossa Valley enjoys a Mediterranean climate. Cool, wet winters account for most of the annual 550ml rainfall. Warm, dry summers give ample sunshine hours for vine growth and grape ripening.

Variety

Grenache was widely utilised during the fortified boom of the early to mid 20th century, often in partnership with shiraz. It is now enjoying a renaissance as a stand-alone varietal table wine. There is a diverse range of wine styles, from rich, robust shiraz-like styles to salmon rosés and the fresh, bright, juicy, medium-bodied food wines.



KRONDORF
BAROSSA

krondorfwines.com.au

FOUNDERS VIEW

Variety: Grenache

Vintage 2018

The 2018 growing season began with above average winter rainfall in 2017. Warm conditions in October and November led to dense vine canopies, with good flowering and bunch set.

Spring and summer rains were significantly below average, with high January and February temperatures slowing ripening and contributing to lower fruit yields due to smaller berry size. Overall, the Barossa Valley wine grape crush was down in excess of 20% on the bumper crop of 2017, but still above the five-year average.

Grenache wines produced from 2018 exhibit great depth of colour, with intense, succulent red berry fruit flavours.

Winemaking

After harvesting, the individual parcels of fruit were vinified in small stainless steel fermenters. This enables careful extraction of the colour and flavour from the grapes during fermentation into the final wine.

The gentle removal of soft natural tannin is carried out by “pumping over”, a process which involves pumping the fermenting grape juice over its own skins. This adds significant mouthfeel qualities to the final wine and will enable the wine to improve in the bottle over an extended period of time.

The resultant wines were pressed gently, with the pressings portion added back to the final wine at blending time. A small percentage of the blend was matured for 9-12 months in new and second-use premium French hogsheads, to provide complexity and oak support to the succulent red berry fruit.

Tasting notes

Ruby garnet in colour. Bright, red cherry and raspberry fruit on the nose.

Focused red berry flavours on the palate, juicy mid palate with pepper and spice notes. Generous fleshy fruit, supported by high-quality French oak.



KRONDORF
BAROSSA

krondorfwines.com.au