

STONE ALTAR

Variety: Old Vine Grenache

Vintage: 2018

Region: Barossa Valley, South Australia

Alcohol: 14.5%

At the foot of the iconic Kaiserstuhl mountain, the early Silesian settlers of the Barossa constructed a stone altar – a sanctuary for prayer in their new homeland. Our Krondorf Stone Altar Grenache is a tribute to the settlers' resourcefulness and resilience, which helped these old vines thrive.

Vineyard

Sourced from 65 year old vines in the sub-region of Ebenezer in northern Barossa. Picked earlier to retain some acid freshness in the grapes. Hand selected from Barossa's finest. Soil is alluvial clay-loam over red clay. The flat landscape and consistent depth of soil result in wines with a full, soft middle palate and fine, velvety tannins. Grenache harvest tends to be later, so this was some of the last Barossa Valley fruit picked in mid-April.

Winemaking

Hand-picked, vinified in small-format open fermenters for seven days of skin contact to extract colour and tannins. Matured in large premium French oak puncheons for 12 months.

Tasting notes

A concentrated and rich Grenache showing aromas of dark plum and black cherries, with elegant intensity of toasted earthy notes and aniseed from maturation in new and seasoned premium French oak hogsheads. A powerful yet classic style of Grenache that was carefully cellared prior to release, to allow the old vine character to really shine through.

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.

