



FRESCA

Grenache 2024

The Name

We were looking for a name that reflected an early, easy drinking red that had not been in barrel and so had fresh youthful charm. The word Fresca ticked the box as it is Spanish for “fresh”.

Vintage Conditions

The September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

Colour & Aroma

Vibrant red fruits, rose petal and cherry.

Palate

Medium bodied, fresh raspberry, cherry and orange peel. Soft juicy tannins filling the mouth with plenty of flavour.

Pairing

Korean fried chicken served with pickled vegetables.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache 100%	McLaren Vale	12.5% Alc./Vol.
Residual Sugar	TA	pH
3.1g/L	6.0g/L	3.41

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Fruit picked early to retain freshness, brightness and vibrancy. Bottled early to capture these characters for a Joven-styled wine. Drink young and chilled if desired.