



Information Sheet

Four Roads Grenache 2024



The Wine

This special vineyard was planted more than ninety years ago using a theme of terraced rows to follow the contours of McLaren Vale's rolling hills as done by wine pioneer, Dr. A. C. Kelly. These wizened old vines consistently yield fruit of the highest quality, producing an elegant, savoury wine of finesse and outstanding complexity.

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.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache 100%	McLaren Vale	14.0% Alc./Vol.
Residual Sugar	TA	pH
2.86g/L	6.0g/L	3.45

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Grenache hand harvested from our 1928 block, destemmed and cool fermented with short light pumpovers and plunging for 5-7 days. Gently pressed, fermentation completed in oak. 5-10% WB fermented.

Further Information

RRP \$40.00	Bottle Image Hi-resolution available on request
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