

Finisterre Grenache 2023

6x75cl

Winemaker Notes

Perfumed red fruits. Distinctive musk notes. Vibrant, juicy and textured. Rounded with supple tannins.

Vineyard

Spur pruned bush vines. Maslin sands over limestone calcrete, west facing 120-130m elevation.

Winemaking

Hand harvested at ideal ripeness, fermented on skins for 10-12 days, settled then matured in large format 3+ year old oak.

Vintage

The 2023 vintage in McLaren Vale, Australia presented challenges for winemakers and grape growers due to a cool and wet season with below-average yields.

Food match

Grapes

100% Grenache

Region/Appellation

McLaren Vale

Alcohol by volume

13.5%

Residual Sugar

3.8 g/l

pH

3.51

Total Acidity

5.66 g/l

Drinking Window

2025 - 2030

Tasting note printed

25/08/2025