

# 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

09/01/2026