

Signature Series G-21

Grenache 2021 6x75cl

Winemaker Notes

Grapes

96.9% Grenache

3.1% Shiraz

Region/Appellation

McLaren Vale

Alcohol by volume

14%

Residual Sugar

3 g/l

pH

3.57

Total Acidity

5.21 g/l

Drinking Window

2025 - 2030

Tasting Guide



Light Medium Full

Tasting note printed

28/01/2026

Grapes from the southern end of McLaren Vale were fermented on skins in a combination of open and closed fermenters then matured for a short period in tank prior to bottling. This is an unoaked red wine, similar in weight and body to a young Pinot Noir, Tempranillo or Sangiovese. It should be enjoyed at least lightly chilled, which will allow its lifted aromatics and bright, breezy personality to shine.

Vineyard

Grapes from the southern end of McLaren Vale.

Winemaking

The grapes sourced from the southern end of McLaren Vale underwent fermentation on skins in a mix of open and closed fermenters. Afterwards, the wine was briefly aged in tanks before bottling.

Vintage

The 2021 vintage in McLaren Vale was considered to be one of the best of the century. The season was warmer than average, with average rainfall in November, December, and January. The wines produced had a good balance of acidity and tannin, with the reds showing great depth of colour and flavour.

Food match

A lovely alternative to white or Rose for summer aperitif. Delicious with antipasti.

