

OX HARDY

BLEWITT SPRINGS

BACKGROUND

Grenache once flourished on the Upper Tintara Vineyard but along with many other vines, it was pulled out in the 1980s. Ox's dad said he'd rise up out of the grave and get him if he re-planted Grenache. Ox re-planted Grenache on the vineyard in 2021, hoping to one day release the Upper Tintara Grenache, so if something happens to him you'll know why!

In the meantime, he sources fruit from old bush vine blocks which are dry grown on sandy soils in Blewitt Springs and McLaren Flat. These parcels of fruit are blended to craft a lively, aromatic and contemporary style of Grenache.

2023 VINTAGE WINEMAKING

2023 was a late and cool growing season. The majority of the fruit for this wine was sourced from the forty-year-old vines on Natale vineyard in Blewitt Springs, with a small portion from the Conti and DogRidge vineyards in McLaren Flat. All three vineyards necessitate hand-picking, allowing a portion of whole-bunch fermentation (10%). Following fermentation, the wine spent 6 months in old French oak puncheons.



Winemaker	Andrew Hardy
Appellation	McLaren Vale
Variety	Grenache 100%
Vintage	2023
Colour	Ruby with hints of purple
Aroma	Lively florals, red berries, spice and cinnamon
Palate	Red fruits continue onto the palate with dark cherry, sour cherry and strawberry. A soft tannin structure, a lick of minerality and crunchy acid give into a long length on the palate.
Alcohol	ABV: 14% Sugar: Dry pH: 3.5 TA: 5.2 g/L

