
PAISLEY WINES

2018 PAISLEY VELVET GRENACHE



VINTAGE

Not sure if there is anything to it but they say the even years are the best in the Barossa and 2018 will rate as a classic vintage. With just below average rainfall, the crops were only slightly down on five-year average. With the medium crop levels and good vineyard management, the warm days and cool nights have resulted in an almost perfect vintage. The flavours are ripe and succulent with good acid and fine tannins.

VINEYARDS

The Paisley Velvet Grenache was picked from a vineyard at the Southern end of the Barossa which has classic Grenache growing soil, clay over limestone. Grenache vines planted in this soil type produce some amazing quality wine. The 70 year old vines this wine is made from have very low crops, with only a few bunches per vine, resulting in a concentrated, textural and complex wine.

WINEMAKING

The Paisley Velvet Grenache is fermented in a few separate batches so different winemaking techniques can be employed to build complexity and depth of flavour into the wine. Whole bunches have been used to enhance the fruit characters in the wine. Post ferment maceration was employed to build the texture and mouthfeel. Just like all the Paisley Wines, wild fermentation has been encouraged. The wine was matured in used French hogsheads to preserve the pure essence and character of the wine. The wine naturally clarified, so no bottling filtration was required. The wine was bottled at twelve months of age to present the wine in its purist form.

TASTING NOTES

The colour is mid red. The perfumed nose exhibits raspberry and wild strawberry fruit, some thyme and sweet spice notes. The medium bodied palate has varietal Grenache characters, with upfront raspberry fruit, strawberry coulis, hints of liquorice and an earthy note. The old vines ensure weight and depth on the palate and the fleshy and supple tannins add to the mouthfeel of the wine with a mineral edge. The wine is balanced through the palate and the juicy berry flavours linger nicely.

CELLARING

This wine has excellent aging potential; it drinks well now but will continue to improve with careful cellaring for the next seven to ten years.

TECHNICAL SPECS

pH - 3.41 TA - 6.31g/L G & F - 0.5g/L Alc - 14.5%