



DOUGLAS GULLY

GRENACHE - BLEWITT SPRINGS, MCLAREN VALE

VINTAGE 2023



VINEYARD

Douglas Gully sits at 150 metres on a north-facing slope in Blewitt Springs, planted to bush vine Grenache in 1948 and farmed today by Fred Howard. The deep sand is free-draining and low in nutrition, and the vineyard is dry grown, so the vines crop lightly and the berries come in small and concentrated. The north-facing aspect brings the fruit to full ripeness while cooling afternoon air off the coast holds the acidity.

HARVEST

2023 was a cool, wet year in McLaren Vale. Good winter rains filled the soil profile, but a cold, unusually wet spring delayed budburst and pushed flowering into late November, where cool, windy conditions cut fruit set. Summer rainfall stopped abruptly and December through February ran dry and mild with few days above 40°C, while a cool, wet autumn slowed ripening further and prolonged vintage. We picked the Douglas Gully Vineyard by hand early in the morning.

WINEMAKING

Handpicked fruit is wild fermented with significant whole bunch, worked gently to keep extraction light. Neutral puncheons shape the wine without marking it, and what comes through is generosity – dark, brambly fruit with real power behind it, carried on silky tannins.

TECHNICAL

VARIETY

100% Grenache

REGION

Blewitt Springs, McLaren Vale, SA

ALCOHOL

14.5% ABV

pH / TA

3.34 / 6.21 g/L

ÉLEVAGE

Neutral puncheons, 14 months

PRODUCTION

1,487 Bottles

