



# ROMANO

GRENACHE - SEAVIEW, MCLAREN VALE

VINTAGE 2024



## VINEYARD

Romano Vineyard sits at 100 metres in the Seaview district, closer to the coast than any other site we work with. Bruno Romano farms the Grenache here, planted in 1964 and dry grown ever since. Cool maritime air off Gulf St Vincent moves inland through the afternoon, moderating ripening and holding acidity. The soil is well-drained sandy loam, with more structure than the deep sands of Blewitt Springs and a little more moisture through summer.

## HARVEST

2024 opened dry and mild, with warm days and cold nights delaying budburst and cooler temperatures drawing flowering out through November. Summer then turned wet — the region's wettest since 2002 — before the rain eased in January and temperatures climbed, compressing veraison and vintage. Grenache came through the season well, with good set and veraison falling after the worst of the heat. We picked the Romano Vineyard by hand early in the morning.

## WINEMAKING

Handpicked fruit is wild fermented with significant whole bunch, extraction kept gentle. Time in neutral puncheons rounds the wine out, giving a savoury Grenache of bramble and spice over fine tannins — approachable young.

## TECHNICAL

### VARIETY

100% Grenache

### REGION

Seaview, McLaren Vale, SA

### ALCOHOL

13.3% ABV

### pH / TA

3.74 / 4.7 g/L

### ÉLEVAGE

Neutral puncheons, 14 months

### PRODUCTION

903 Bottles