Bethany®
WINES of BAROSSA

THE SCHRAPEL FAMILY HAVE BEEN TILLING THE SOIL IN THEIR BAROSSA VINEYARDS FOR OVER 160 YEARS.

first village

GRENACHE

BAROSSA VALLEY/2019

TASTING NOTES

The love affair for Grenache at Bethany continues with this serious, complex and utterly drinkable wine. A lovely vibrant dark purple, translucent and aerial. Serious and darkly fruited nose with great precision and focus, all the red fruited hallmarks of Grenache with a serious minerality. Incredibly intense palate of dense, chewy red fruits, raspberry, strawberry and cherry cola, tannins are sandy and grippy giving serious structure and age ability as well as a fresh, focused line and wonderful length to this wine.

VINEYARD NOTES

The Grenache fruit is sourced from low yielding old bush vines which are hand pruned to 50-60 buds per vine. These old vines are grown on their own roots rather than grafted rootstock, naturally limiting the canopy growth and allowing for better fruit exposure to sunlight. This exposure ensures even ripening of the grapes with enhanced fruit flavour esters and colour ripeness. The fruit is hand-picked very late in the season at optimal ripeness.

VINTAGE REPORT

The Barossa had a very dry winter and spring in 2018 and only had limited and small rainfall events during the summer to freshen up the vines. Frost events and hail events in the Spring disrupted bud burst and flowering in some vineyards. These challenging conditions lead to one of the shortest and smallest harvests in recent history but the quality of the fruit that was harvested was universally high even across the white varieties.

WINEMAKING REPORT

Sourced from old vine Grenache plantings around the village of Bethany, the fruit for this wine was carefully hand harvested and then fermented in separate parcels to ensure clarity of vision throughout the fermentation and maturation. Time on skins ranged from 7 days to 3 months with inclusion of whole bunches from 0-20% depending on the parcel. A small proportion underwent 100% carbonic maceration whilst the majority was whole berry to maximise fruit expression. Maturation on fine lees in a combination of 52% seasoned oak, 3% new French oak and the balance in stainless steel for 9 months prior to blending and bottling in Feb 2019.

REGION
Barossa Valley

BLEND
Grenache 100%

ACIDITY
5.7 g/L

ALCOHOL / VOLUME
14.5 %

RESIDUAL SUGAR
<1.0 g/L

CELLAR POTENTIAL
5 – 8 years

WINEMAKER
Alex MacClelland

AWARDS

The village of Bethany was the first settlement in the Barossa Valley in 1842. Predominately European immigrants arrived and began building houses and tilling the soil. The first vines on Bethany Estate were planted in 1852, beginning a passion and tradition that continues on today with the Schrapel family, six generations later.