

PAUL CONTI

Roccella Grenache Shiraz Tempranillo 2011



Three generations ago the Conti family immigrated from the small Sicilian village of Roccella to start a new life in Australia and so continued their enduring relationship between the land and wine...

VINEYARD: Fruit for this wine was entirely hand harvested from vineyards well suited to classic Mediterranean varieties. Grenache was grown on sandy soils at the foot of the Perth Hills. These soils are interspersed with remnants of gravel which is ideal for grenache production. Shiraz was grown on the old Mariginiup Vineyard planted in 1948 with sand over limestone soils. A small amount of tempranillo was also added to the blend which was grown on loam soils of the Swan Valley.

HARVEST: All components were hand harvested on different dates from mid-to-late February. The harvest date was determined by tasting fruit in the field where we sought grenache with fruit sweetness and shiraz with good colour and body.

WINEMAKING: Following de-stemming and crushing, the grenache was fermented in traditional open fermenters and pressed after only four days on skins so as not to extract firm tannins. Fermentation was then completed in stainless steel. The shiraz component was also fermented in open fermenters and transferred entirely to old American oak following pressing. The shiraz was blended with grenache after a short time in oak to retain fruit sweetness, and a small amount of tempranillo was blended prior to bottling to add some dryness and tannins to the finish. The wine was intentionally bottled young to retain fruit freshness.

NOSE: Fruit driven with fresh red cherries, berries and plums with undertones of vanillin oak.

PALATE: A grenache driven, juicy palate balanced by spicy shiraz and just a little tannin grip from the tempranillo.

FOOD: Enjoy now with Romano, Pecorino or your favourite savoury hard cheeses, full flavoursome meats such as veal shanks or provincial Italian pasta dishes and wood fired pizza.

CELLARING: For further complexity, cellar for 2 to 5 years.

Technical Notes

Variety: 50% grenache, 40% shiraz, 10% tempranillo
Region: Swan District
Vineyard: Herne Hill (grenache)
Mariginiup Vineyard (shiraz)
Mann Vineyard (tempranillo)
Harvest: mid-late February 2011
Bottled: September 2011
Optimum Year: 2012
Alcohol: 14.5%
pH: 3.5
T/A: 6.1 g/L
Oak Treatment: Grenache – unwooded
Shiraz – 2 months American oak
Tempranillo – old French oak