

PAUL CONTI

Roccella Grenache Shiraz 2016



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 limestone-based soils at The Tuarts vineyard, Carabooda.

HARVEST: All components were hand-harvested on different dates during February (Grenache picked on 10 February and shiraz picked 14 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.

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

PALATE: A grenache driven, juicy palate balanced by spicy shiraz. Fresh, young and intentionally fruit-driven with a juicy red fruit palate and dusty oak finish.

FOOD: This is the quintessential bistro wine, ideally suited to provincial Italian pasta dishes and wood fired pizza. For the brave, drink lightly chilled on a hot summer's day.

CELLARING: Drink now. Or for further complexity, cellar for just 2 to 3 years.

RRP: \$18.00