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# SCHWARZ WINE CO.

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BAROSSA VALLEY



## Thiele Road Grenache

Vintage: 2022

Varietal: Grenache – Single Vineyard

Alcohol: 14.1%

Region: Barossa Valley, Bethany

Growers: Pauline Schwarz & Mark Schwarz

Production: 101 dozen, bottled 14<sup>th</sup> December 2022

### Tasting notes:

Pours an inviting shade of ruby. Aromatically dense though restrained with fresh and stewed raspberries, star anise and clove, and a poke of vanillin and raspberry tea. In the mouth, poised and crisp. Previous vintages have elicited comments of a Nebbiolo-esque tannic structure which is certainly showing here, firm but not at all dominating. Flavour-wise, gentle raspberry and cherry fruits wash through with cola, nicely integrated oak and the tiniest hint of turmeric and cardamom. Gentle yet persistent and well defined.

\*Tasting notes written by Felix Riley – founder of Felixir\*

### Winemaking:

The Thiele Road Grenache vineyard in Bethany was planted by Jason's great-uncle in 1941 and is owned by the Schwarz family.

The 2022 Thiele Road Grenache was hand-picked on the 22<sup>nd</sup> of March 2022. 20% whole bunches were placed at the bottom of the fermenter with the remaining fruit being destemmed with no crushing. Dry ice was added, and a lid placed on the fermenter to allow carbonic maceration to occur. Six days later spontaneous fermentation started with wild yeast. Soft pump overs were carried out daily and on the 31<sup>st</sup> the fruit was stomped to

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break any full berries. Once fermentation slowed the lid was once again placed on the fermenter to stop any oxidation and the fruit was allowed to release all its goodness.

The fruit was pressed on the 9<sup>th</sup> of April to tank and transferred to French oak Puncheons where it went through malolactic fermentation. The wine was blended late November.

Vegan friendly. Single Vineyard

## Reviews & Awards:

*94 Points – Ned Goodwin, James Suckling 2<sup>nd</sup> of July 2023*

This is an intriguing, full-weighted wine of compelling dry extract and savory, forceful length. Far from the archetype, or at least what I had construed that to be in these parts. Smoky and ferruginous, with aromas of Islay peat from a wild ferment and old vine je ne sais quoi. A darker brood, lathered with clove, anise, brush smoke and iodine, over the usual red fruited paradigm. The finish, biltong meaty and a tad drying. That said, this may well be reduction as the wine opens beautifully with time, boasting oodles of personality. Drink or hold.

*93 Points – Dave Brookes, Halliday Wine Companion, 22<sup>nd</sup> of May 2023*

Grenache from the Thiele Road vineyard in Bethany, wild-yeast ferment and some whole bunches. Light, bright magenta in the glass with characters of amaro-flecked red plum, raspberry and cranberry fruits framed by exotic spice, gingerbread, orange blossom, cola, earth and cherry clafoutis. There's a nice spacious feel to the palate, gamey and complex, too, with chalky tannin support and a brisk cadence. Finishes savoury and true.

## Food Pairing suggestion:

Creamy cauliflower and blue cheese pappardelle