

Robert Oatley

Signature Series Grenache G-20

Varietals:

100% Grenache

Tasting Notes:

Vibrant, perfumed Grenache with classic raspberry, rose petals and fragrant notes with soft tannin. Serve lightly chilled.

Vineyards:

Region: McLaren Vale SA
Vineyard Name: Various
Soil Composition: Various

Winemaking:

Harvest: Machine harvested Mid-April
Fermentation: Grapes from the southern end of McLaren Vale were fermented on skins in a combination of open and closed fermenters then matured for a short period in tank prior to bottling. This is an unwooded red wine, similar in weight and body to a young Pinot Noir, Tempranillo or Sangiovese. It should be enjoyed at least lightly chilled, which will allow its lifted aromatics and bright, breezy personality to shine.

Malolactic Fermentation: Yes
Training Method: Various

Ageing:

Vessel: Stainless Steel
Ageing Potential: 4-6 years

Food Pairing:

Pizza, pasta, antipasto, barbecued meats

Technical Data:

Alcohol: 14%
Acidity: 5.22 grams/liter
Residual Sugar: 5.22 grams/liter
pH: 3.48

Production Quantity:

N/A



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