

THE ABSCONDER

From some of the oldest grenache blocks in McLaren Vale, came the opportunity to create a wine whose heritage dates back to our founder Robert Strangways Wigley's time. Wigley was an eccentric whose lust for life had at times seen him fall foul of the law in his home town. In fact, one episode involving the 'acquisition' of the famous Adelaide pie-cart and a joy ride through the city streets was the catalyst for banishment to McLaren Vale. However Wigley did not abscond into the wilderness. He became known for his world class wines - including fortifieds made with the grenache of the day - and helped to build the reputation of McLaren Vale.



Vintage

2016

Region

McLaren Vale

Sub Region

McLaren Flat, Onkaparinga Gorge

Grape Variety

Grenache (100%)

Colour

Deeper crimson with a bright edge.

Bouquet

Heady and lifted with liqueur cherry and wild raspberry. Asian spice, ginger, red licorice and rose petal florals form a deep and complex bouquet.

Palate

The combination of succulent red berries, Turkish Delight and darker, concentrated brooding fruits and florals is framed by lithe, sandy tannins. A wine of layers and grace.

Drink

Up to 15 years in appropriate cellaring conditions.

Food Match

Mandarin Duck.

Vineyards

The fruit for The Absconder Grenache is hand picked from the Blagrove and Waite vineyards. The soil types vary from deep sands over ironstone, to red loam clays with weathered ironstone and sandstone.

Oak Maturation

Seasoned french oak puncheons (500L) up to ten years old.

Vinification

The two vineyard parcels were hand harvested at optimal fruit flavour and tannin ripeness. Fruit was gently crushed and destemmed to two-tonne open fermentation vessels, some of which had a small component of whole bunches. During the twelve-day fermentation, fruit was hand plunged and pumped over to extract the desired level of tannins, colour and flavour. Wines were pressed via basket to stainless steel and on the completion of primary fermentation, filled to seasoned French oak puncheons for nine months. Wine was racked and returned twice during this period, lightly fined and filtered prior to bottling.

Technical Details

pH 3.4 T.A. 5.7g/L RS <1g/L (dry)
ALC 14.5%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

Paul T Smith
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