



VANGUARDIST WINES

2016 "C'EST FACILE" GRENACHE

100% GRENACHE SOURCED FROM BLEWITT SPRINGS

MCLAREN VALE, SOUTH AUSTRALIA

NEITHER FINED, NOR FILTERED

This range focuses on fruit purity, precision and a sense of place and allow us to push the boundaries of winemaking for our Vanguardist Wine range to the limits.

TASTING NOTES

"25% "whole bunch, delicate handling, old oak, gravity racked and bottled." Only 250 dozen. From the winery's website: "A small amount of destemmed and hand plunged fruit was used, as well as an extended maceration portion that spent 5 months on skins." Bottled unfined and unfiltered. Excellent grenache. Not thick or in any way overdone. Ripe and expressive yet fine-boned; and that's the wine's key. Shot with spice, red cherry, redcurrant and mineral. Smoke-infused in a subtle/integrated way. Gamey tannin complements and enhances the picture. As delicious as it is impressive."

93 POINTS Campbell Mattinson - The Wine Front

WINEMAKING

Several 1 tonne ferments were used in the making of this wine. A lot of the inspiration for this wine came from Beaujolais. 100% whole bunch, untouched ferment and maceration of about one month, prior to going through the basket press to old puncheons. A small amount of destemmed and hand plunged fruit was used, as well as an extended maceration portion that spent 5 months on skins.

Bright, crunchy, varietal, light was the MO for the 16CFG. Whole bunch, delicate handling, old oak, gravity racked and bottled were the techniques used.

250 dozen made.

Alcohol: 11.3%

pH: 2.9

TA 7.5



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www.vanguardistwines.com