Bondar 2019 RAYNER VINEYARD GRENACHE









Ale | 14.0%

Grape/ blend | Grenache

Region/ Sub-region/ Vineyard |

McLaren Vale/Blewitt Springs/Rayner Vineyard

Vineyard Info

Sourced from the 1970 planted Grenache block from our Rayner vineyard planted on sand. We have found that the vines on the western side of this block yield much lower and produce smaller berries and bunches. They also face gently East, so miss out on the hot, late afternoon sun in the summer months. We mark out these vines prior to harvest so the hand-pickers know which ones to pick specifically for this wine.

Farming notes |

Farmed with minimal chemical inputs.

Vintage |

The 2019 vintage was at times a challenging one. Heat spells and some of the driest conditions ever recorded pushed the vines (and the owners) to their limits. Grenache coped really well with the big warm and dry, sailing through a couple of gnarly heat spells at the end of January and February with ease. A cooler spell sandwiched in between the heat helped to maintain good natural acidity and gave the fruit a real freshness and red fruit spectrum.

Winemaking

We really want the Rayner Grenache to be pretty yet savoury, and generally a lighter expression of the variety than most examples in our region. We believe that this is what our 1970 block wants to produce so we just try to let it express itself as best as we can. To help achieve this we pick a little earlier than some would in order to catch the red fruits and herb. We also want this wine to be long lived, to have a tightness and structure for age. To help with this we use some whole bunch (around 20% in total) for some extra tannin from stalks. This also gives us extra layers of complexity to the flavours. Hand-picked fruit, wild yeast ferments, 20% whole bunches, fermented and aged for around 6 months in ceramic eggs and old French barrels. Unfined, unfiltered, bottled in December 2019.

