



BONDAR
WINES

澳洲 2019 Bondar Rayner Vineyard Grenache 瑞內園酒莊格那希



酒精濃度 | 14.0%

葡萄品種 |

歌海娜 Grenache

產地／酒莊 |

麥克拉倫谷 McLaren Vale / 布萊維特斯普林斯 Blewitt Springs / 雷納莊園 Rayner Vineyard

酒莊資訊 |

源自於1970年種植在沙質地上的Grenache葡萄樹。我們發現在這些街區西側的葡萄藤上只能生產較少又較小果實。他們也同時面朝東方，所以錯過夏季午後陽光的曝曬。我們在收割前標記出這些葡萄樹，來讓摘植者知道哪些葡萄是專門用於製成此款酒的。

莊園註解 |

我們的酒莊秉持永續發展的理念，以使用最少化學物質為目標。

葡萄收穫期 |

2019年是頗具挑戰的一個年份。有史以來最酷熱和乾燥的狀況討戰了葡萄樹和種植者的極限。歌海娜Grenache克服了1、2月的高溫和乾燥。期間夾雜的涼爽氣候讓水果保有天然的酸度，且保存了原有的新鮮度和光澤感。

製酒過程 |

我們非常希望Rayner Grenache 能是支優美卻又美味，能夠更加輕易表達出我們這塊區域的多樣性。我們相信這是1970年所種植的區塊所要生產的，因此我們想儘可能地去實踐這個目標。為了達成這個目標，我們提早採收這些水果，以趕上在果實還是紅色的時刻摘下。我們也希望這款酒能被長久保存，因此我們從20%原料的莖上萃取額外的單寧成分。如此一來，這能提供更加具複雜性層次感。手工摘採的水果、野生酵母發酵、全束的20%、發酵後在陶瓷製的舊式法式木桶中陳釀6個月。未經純化、未經過濾、成瓶於2019年12月份。

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BONDAR
WINES

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.