

Koerner Grenache



Tasting Notes:

Strawberry, mushroom, earth.

Production Notes:

Hand-harvested from 90 year old Grenache vines, then destemmed retaining 50% whole berries with no whole bunch. Natural ferment in open top steel fermenters, hand plunged twice daily and 10 days on skins. Settled off gross lees for 7 days and aged in ceramic amphora and 2000L Slavonian oak Foudre for 8 months, then stainless steel for 1 month. 450 cases produced.

About Koerner:

Brothers Koerner is It's a partnership between two brothers, Damon and Jono, whose parents own an old vineyard in Clare. Their wine showcases two regions, Clare Valley and Adelaide Hills. Both areas are climatically unique and produce distinctly different wines. Their aim is to produce light, fresh, textured and well-structured wine with high drinkability.

Cellaring:

Drink now or cellar for five years.

Awards:

Koerner: 2019 Young Gun of Wine Award

Clare Valley Facts:

- The first vineyards were planted and wines produced in the early 1840s.
- The high diurnal temperature variation ensures deep color and heavy concentration of flavors.
- Clare Valley accounts for 1.3% of the nation's crush.