

# Elia 2019

Vibrant pomegranate colour. Dark cherry, cranberry fruit, subtle undertone of brown spice. Voluptuous mixed red fruit compote, silky texture with a lingering raspberry finish.

## VITICULTURAL DETAILS

Varietal	Grenache noir
Soil Type	Alluvial sand on layers of clay
Harvesting date	20 February 2019
Balling	23.8°B

## VINIFICATION

Some of the ripest bunches was harvest separately and added as whole bunch to the fermentation vessel. The rest of the grapes were destemmed, and the berries only partially crushed.

The whole bunch berries go through a process called “Carbonic maceration” - *In short this is an intracellular fermentation happening inside of the berry. When the internal berry alcohol reaches about 2 Vol% the skin naturally splits, releasing the juice. This contributes some unique flavours like kirsch and strawberry.* Cold soaking for two days with twice daily punch downs. Natural fermentation initiated during this period. On day three a selected yeast strain was added to complete the fermentation.

Malolactic fermentation was completed in barrel. This wine spent 12 months aging in older 500 litre barrels.

## WINE ANALYSIS

Alcohol	13.69%
Residual Sugar	2.1 g/L
pH	3.51
Total Acid	6.0 g/L
FSO2	23mg/L
TSO2	71mg/L
Production	300 cases (6) bottled – natural cork closure

## MATURATION

Drink now but can age for another 5 years.

