



STARRS REACH
VINEYARD

SLIPSTREAM

GRENACHE

We are moving in the Slipstream of those who championed Grenache before us. Elegant, food friendly and climate adaptive but long overlooked as a maverick variety. Working with others uses less energy and achieves a better result than going alone. That's how we do life, people come first, no one is left behind and the best wines are always those we share with friends!

At Starrs Reach Vineyard, what happens below the ground is equally as important as what happens above the ground. We work with our land using sustainable and innovative practices that enhance biodiversity, optimise soil health and allow our wines to tell the story of the land on which they are grown.

COLOUR Bright and magenta in colour

AROMA Wild strawberries and plum fruits with floral notes

PALATE Bursting from the glass with ripe raspberry and plum fruits. Aromatic with refreshing acidity creating a sense of airiness. Succulent and rounded in the mouth displaying lovely fruit purity with hints of nutmeg and spicy cloves on the finish.

FOOD MATCH Pair with roast lamb, wood oven pizza or charred pork with Asian greens.

CELLARING At it's best; now to 2033

VINTAGE CONDITIONS The 2022 growing season was a dream come true with regular moderate rainfall, generous temperatures and balance on the vine. A long ripening period allowed for even ripening of fruit and as a result the wines show elegance, persistence. aromatic fruit profiles and crisp acids presenting the potential to drink now or drink later.

WINEMAKING Picked on the 24th March 2022 and fermented using a Grenache specific yeast. After spending 10 days on skins, 40% of the batch was transferred to old French Oak barrels for 18 months to rest before bottling in February 2024.

www.starrsreach.com.au



Viticulturist of
the Year 2019

WINNER



GLUTEN FREE
SUSTAINABLY
GROWN
VEGAN FRIENDLY



Viticulturalists

Region

Vineyard

Variety

Vintage

Sugar at Picking

Craig and Sheridan Alm

Riverland

Starrs Reach Vineyard

Grenache

2022

13.8 ° Baume

Winemaker

Alcohol

PH

Acidity

Residual Sugar

Oak Treatment

Armand Lacomme

14.0 % - 8.3 Std Drinks

3.5 gms/litre

5.14 gms/litre

0.6 gms/litre

French Oak