

CHURCH BLOCK GRENACHE SHIRAZ

Ever since the first release from the 1972 vintage, Church Block blends have been synonymous with great McLaren Vale red wine. Initially sourced from a neighbouring vineyard which ran adjacent to a small Bethany Church, the 1970's wines were a blend of Grenache and Shiraz before it was changed to be Cabernet led in the early 1980's. After five decades of Church Block it was time to bring back the original blend.

VINTAGE

2024

COLOUR

Medium plum with a rose tinted rim

REGION

McLaren Vale

GRAPE VARIETY

Grenache (60%) Shiraz (40%)

BOUQUET

Lovely red fruits and florals with hints of white pepper, nutmeg and thyme.

PALATE

Vibrant and medium bodied with pomegranate, cherries, fresh plum and rose water. The fine grained tannins frame the palate nicely with a finish of baking spices.

VINEYARD

Sourced from multiple sites across the diverse McLaren Vale region.

FOOD MATCH

Confit duck leg with caramel soy and Asian slaw

OAK MATURATION

The Grenache component was matured in French Oak Puncheons (500L) for eight months.

DRINK

From release and over the next five years

The Shiraz component was matured in tank to retain freshness.

TECHNICAL DETAILS

pH 3.68

T.A. 5.8g/L

ALC 14.5%

WINEMAKERS

Emma Wood

Kelly Wellington

Grace Wang

VINIFICATION

Vineyard blocks of grenache and shiraz were picked and fermented separately. Wines were hand plunged or pumped over twice to four times daily, assisting in flavour and colour extraction and tempering the heat of ferment. Near completion, cap work was reduced to once or twice daily in order to keep the buoyant grape skins moist before pressing. Batches were maintained separately through malolactic fermentation and maturation in either tank or barrel before final selection and blending.

