



SHINGLEBACK
McLAREN VALE

NX GEN Grenache

NX GEN wines are for the next generation of wine drinkers. A range of vibrant, smooth and fruit driven wines, showcasing classic varietals and crafted for immediate enjoyment.

McLaren Vale is the home of Australian Grenache, a Spanish grape variety well suited to the Mediterranean climate of the region.

GRAPE VARIETY

Grenache

VINTAGE

2023

COLOUR

Medium deep, dark cherry.

NOSE

Lifting fragrant aromas of strawberry, raspberry jujube, olive spice, lavender, cinnamon and star anise.

PALATE

Flavours of strawberry, dark cherry, pomegranate and chocolate earth flow through the medium weight palate. Fine tannins and natural acidity focus the fruit into the moorish, savoury finish.

VINTAGE CONDITIONS

2023 summer was very cool with regular rain events. This cool weather continued into harvest allowing fruit to be picked at optimum ripeness and plenty of time for extra care in the winery. This allowed for a perfect, bright red colour and great fruit forward flavours for this grenache.

WINEMAKING

Crafted from two unique McLaren Vale vineyards as our celebration of grenache. 67% 1947 Grenache bush vines and 33% 1990 planted, single-wire trellised vines, pumped over and fermented for 8 days and matured in well-seasoned oak for 7 months.

WINE ANALYSIS

Alc/Vol: 13.8%

TA: 5.0 g/L

pH: 3.63

FOOD MATCHING

Grenache pairs well with spicy food, curries, stews, or roasted meals as it often balances these rich meals out.

Match with an Eggplant, tomato and pine nut roast, a roast snapper with crispy sage breadcrumbs or a banh mi roll.

Consider serving slightly chilled in summer by placing in the fridge for 30 minutes before opening.

WINEMAKER

Mark Jamieson

