BREAK FREE





2024 Wiggle Bum Grenache Blanc

pH: 3.27

TA: 6.5g/L ALC: 12.5% RS: 0.90g/L

Vineyard: Wilpena, McLaren Vale (Sue Trott), second-year graft,100% single vineyard Grenache Blanc

Winemaking: Bright, clean, and ripe Grenache Blanc is handpicked, 24-hour cold soak on skins before cold pressing (free-run juice), and settled in steel for fermentation to dry. The cloudy juice is temperature-controlled to preserve gentle, wild aromatics and naturally high acidity. No lees stirring or malolactic fermentation, the wine is immediately bottled with no fining or filtration. Vegan. Minimal sulphites.

Tasting Notes: Grenache Blanc is a rare, highly sought-after white varietal originating from the Rhone, France. The Wilpena Vineyard, owned by Sue Trott, is the result of a 2nd year graft on old rootstock handpicked. The resulting wine is visually stunning, bright pale with youthful green hues; the lifted and perfumed floral aromatics are seamlessly integrated with dill/herb and citrus notes. An array of green fruits, apple, Asian pear, white peach, and lime zest, cascade across the palate, with gentle honeysuckle and cumin seed spice, adding distinctive and unique varietal flavour, while the time on skins lends weight and texture. Refreshing and bracing acidity gives length; perfect dishes to play with (but not limited to) chicken satay or Greek garlic chicken, braised short rib, Moroccan tagines, tempura Shrimp, grilled Lobster...have fun!

Trudy Stacy – Vintner