Villain & Vixen Grenache Shiraz Mataro 2022

OLD SCHOOL WINEMAKING HAS IT THAT BIG IS BEST - NOT SO, WE SAY, AS VILLAINS AGAINST CONVENTION WE FAVOUR VIXEN-LIKE ELEGANCE WITH SOFT SILKY TANNINS, BRIGHT FRUIT, GREAT BALANCE AND RICH, COMPLEX FLAVOURS.



Variety | Blend

Grenache (47%), Shiraz (44%), Mataro (9%)

Pre-vintage

Rainfall: Above average Winter and Spring rainfall | Late October hail event

Temperature: Warm Spring to early Summer | No extreme heat events **Upshot:** Consistent flowering | Healthy leaf/canopies | Lower yields

Vintage

Rainfall: Mostly dry Summer and Autumn

Temperature: Mild daytime temperatures | No extreme heat | Cool nights

Upshot: Consistent ripening conditions | Extended even flavour development | High natural acid | Wines of power and elegance

Vineyard

Regional

Barossa Blend: Including sites from; Western Barossa, Northern Barossa, Eden Valley, and Light Pass

Upshot: Complexity | Intense and vibrant flavour profile

Winemaking

Fermentation: De-stemmed | Partial whole bunch addition

Oak: Seasoned French | Natural malolactic fermentation | 8 months maturation

Tech. Analysis: Alcohol – 14.8% | pH – 3.5 | Acid – 6.1g/L | RS – <1.0 g/L

Noteworthy Dates

Harvested: 20th March - 11th April 2022 | Bottled: November 2022 | Released: November 2022

Sensoral Information

Profile: Boysenberry | Wild Raspberry | Bramble | Red Peppercorn | Cumin **Texture:** Fleshy mid-palate | Fine grained tannins | Fresh and vibrant throughout

Characteristics

Animal: Blue Tongue Lizard
Vehicle: Peugeot 3008 SUV
Musical: Classical Guitar



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