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**2007 ROSS ESTATE SINGLE VINEYARD  
OLD VINE GRENACHE**  
*100% GRENACHE*

*From the Good Earth:*

The dry start to the 2007 summer season promoted early ripening of the Grenache in the Estate vineyard. These old vines are not irrigated, therefore these conditions produced fruit with intense flavours and good acid retention due to the earlier harvest date.

*The Winemakers Art:*

This is truly Old Vine Grenache at it's finest, sourced from 97 year old vines here on the Estate. The grapes were hand-picked in the first week of March and crushed into open fermenters. They were pumped over twice daily during the controlled fermentation temperature of 22-26 degrees to retain fruit intensity and flavour. Fermentation was completed on skins then gently air-bag pressed and transferred directly to 3 year old French barriques. The wine was racked twice during the 14 month maturation in oak and put through a coarse filtration prior to bottling. Estate bottled under screw cap closure, the fresh flavours can be enjoyed for many years to come.

*In the Glass:*

Crimson red in colour. The intense nose has violet floral aromas, with fresh strawberries, raspberries and raisins. These flavours continue onto the palate, which also offers some well-integrated spice and gamey characters. The supple tannins add weight to the palate and carry the fruit and acid structure of this elegant example of Old Vine Grenache.

*Analysis:* ALC: 14.5%



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