

REBELLIOUS GRENACHE 2019

Fruit source: 85% Grenache, 10% Cabernet Franc, 4% Mataro, 1% Tempranillo, 100% RiverBank Estate Vineyard, Swan Valley.

Vine age: RiverBank 35 years

Soils: Sand over loam / clay

GI: 100% Swan Valley

Harvest date: Grenache 20.02.2019

Alcohol: 13.7%

pH: 3.42

TA: 5.5

Release date: November 2021

Vinification

Fruit processing: Fruit was crushed and destemmed to fermentation vessel.

Fermentation Vessel: Small open fermenter. 14 days on skins.

Yeast: Lalvin Clos yeast

Press: Pneumatic membrane press

Maturation: 18 months in older season French oak hogsheads

Winemaking Notes / Vinification Summary

This parcel of fruit received a combination of hand plunging and pump-overs in an open fermenter and spent 14 days on skins. After pressing the wine went through malolactic fermentation and maturation in barrel (300L hogsheads) and received regular rack and returns. After careful blending the wine received a small amount of egg white fining before bottling.

Tasting Notes:

This Swan Valley Grenache displays crushed red fruit, aromatics, intense flavour and a spicy mid palate. All supported by well integrated second-use French and American oak.

Serve between 16-20°C or slightly chilled.

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Rebellious



Awards

3 Stars 2021 Best of the West - WineState Magazine

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