

# FREDERICK STEVENSON – DRY RED

South Australia



**APPELLATION:** Barossa Valley

**BLEND:** Cinsault (40%), Shiraz (29%), Grenache (23%), Mourvedre (8%) - can vary from year to year

**WINEMAKER:** Steve Crawford

**VINEYARD:** \_\_\_\_\_

Steve buys grapes from a small selection of farmers he knows and trusts. Most of fruit for this wine comes from the certified biodynamic Ahrens's Vine Vale property. Two-thirds of the Grenache is from the Marie Franz and Hongell vineyards.

**VITICULTURE:** \_\_\_\_\_

His focus is 100% on the fruit, which is sourced from two vineyard sites - the biodynamic Vine Vale property in the Barossa Valley, and a hilltop site to the north of the Eden Valley.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand-picked and fermented as whole bunches on skins, using natural yeasts, in concrete tanks with no temperature control. The young wine then macerates on the skins for two months, before being moved to old 500-litre oak barrels. The wine is bottled with minimal sulphur.

**WEBSITE:** <http://www.frederickstevenson.com.au>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Much lighter and fresher than is typical for a Barossa red. Bright crunchy, with sour cherry and rhubarb. Soft garden herbs, nutmeg and cinnamon. Refreshing savoury, mineral finish.