

SUCETTE –AN APPROACH TO RELAXATION

South Australia



APPELLATION: Barossa Valley

BLEND: Grenache

WINEMAKER: Richard and Carla Rza Betts

VINEYARD: _____

Grapes come from the Rza Block vineyard which was planted between 1860 and 1880, in the heart of Vine Vale in Barossa Valley. This area of Barossa is cooled by sea breezes funneled in through the gully. Soil is deep white beach-like sand. Vines are dry-farmed, head-trained on their own rootstocks.

VITICULTURE: _____

Farming is sustainable, working towards organics.

WINEMAKING: _____

Grapes are handpicked. Fermentation is partial whole-cluster in open top tanks with natural yeasts. Wine is basket pressed off in to old oak barrel;s where it rests for approximately one year. Wine is bottled without fining or filtration.

WEBSITE: <http://www.anapproachto relaxation.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Roses and cherries on the nose. Soft tannins and ripe but pure fruit. Good body and a silky finish.