



The Cellar Reserve Grenache is only made in exceptional vintages for this notoriously capricious varietal. The last one produced in 2002. Sourced from Barossa Valley bush vines in Marananga the grapes were fermented in stainless steel before spending 11 months in French oak hogsheads. Varietal characters to the fore with plenty of gorgeous red fruit and exotic spice.

## REWARDS OF PATIENCE SEVENTH EDITION – TASTING NOTES

### CELLAR RESERVE BAROSSA VALLEY GRENACHE 2002

#### 2002 CELLAR RESERVE BAROSSA VALLEY GRENACHE

Medium-deep crimson. Fresh, violet, musky, redcurrant, plum, sage aromas with some panforte notes. Sweet, fleshy wine with redcurrant, red cherry jam, musky, praline flavours and loose-knit, supple tannins. Generous and mouth-filling with a kick of peppery alcohol at the finish. Ready to drink, but should hold for a few years.

Drinking Window: Now

