



LOVE SYMBOL

GRENACHE | MCLAREN VALE | 2018



The fruit for the Love Symbol is sourced from hand tended blocks in the Blewitt Springs sub-region of McLaren Vale. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Deep purple colour with royal purple hue. Briary, brambly fragrances redolent of black cherry. Earthy with a waft of violets. Rich and soft and fragrant red fruits on entry, some tangy cedar and tobacco characters. Juicy round plum sweetness on the middle palate, tempered by the Grenache's fine tannin. Juicy berry flavour that fans out in the mouth with rolling silky, fine-grained fruit tannin. Black tea tannin finish with notes of Asian spice, dark plums and black cherry. Minutes later, the flavour still lingers.

Though it will drink well now, it should cellar for 5 to 7 years. Its versatility means that it can be paired with virtually any food, but especially well suited to slow-cooked meats, stews and casseroles.

Zonte's Footstep Pty Ltd

Phone: +61 (0)8 7286 3088

Email: cheers@zontesfootstep.com.au

zontesfootstep.com.au



Deliciously medium-bodied, with a kaleidoscope of flavours from **Red Cherries** through to bright **Damson Plums** and subtle spice. On the nose, these flavours are reinforced and accented by perfumed **Black Tea Tannin** and only a cheeky hint of oak.

"For the love of wine, open the bottle" Anon

Vital Statistics

Varietal Blend: 100% Grenache

GI: McLaren Vale

Alcohol by Volume: 14.5%

TA: 5.33 g/L

pH: 3.49

RS: 3.6 g/L

750mL: 9330391000541

Dozen: 19330391000548

Ingredients

Grapes and sulphur dioxide.

Other ingredients

used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.

French and American oak barrels (new and seasoned).

At the time of bottling, this wine contained:

- 120 ppm Total SO₂
- 38 ppm Free SO₂

