



The KENNEDY is a classic blend of old vine Barossa Grenache, Shiraz and Mourvedre varieties. Named as a tribute to the legendary Barossa Vigneron's who pioneered the planting of the old treasured vineyards, which the Barossa enjoys today. The Grenache fruit is the 'soul' of this blend and is from an exceptionally low yielding 50+ year-old Light Pass Vineyard. Originally planted by the Kennedy Family, with ownership eventually being passed onto the charismatic Leo 'Joe' KENNEDY who nurtured the vines for many years, selling his prized fruit to local winemakers.

2008 KENNEDY Barossa Valley Grenache Shiraz Mourvedre

Wine Description

Deep crimson in colour this wine has aromas of ripe blackcurrants and plum together with clove spice. A rich complex palate, displaying layers of ripe berry flavour with velvety tannins, together with great length and depth.

Winemaking

Hand harvested, destemmed and crushed. To aid colour, tannin and flavour extraction the wine was fermented warm, with temperatures exceeding 32°C. Macerated on skins for a total of 25 days before being pressed straight to seasoned oak hogsheads for maturation. Barrel matured for 14 months without racking on full press solids, then naturally clarified, blended and bottled.

Vineyard | Region

Grenache 50+ year-old vines | Light Pass sub-region, Barossa Valley
Shiraz 14 year-old vines | Seppeltsfield sub-region, Barossa Valley
Mourvedre 50+ year-old vines | Moppa sub-region, Barossa Valley

Harvest Date

Grenache 7th March 2008, Shiraz 28th February 2008,
Mourvedre 24th March 2008

Yield

Grenache 1.8 t/acre (4.4 t/ha), Shiraz 2.0 t/acre (4.9 t/ha), Mourvedre 1.0 t/acre (2.4 t/ha)

Wine Details

Alcohol: 14.5%	Grenache 44%, Shiraz 40%, Mourvedre 16%
pH: 3.65	Residual Sugar: NIL
Total Acidity: 6.4 g/l	Production: 700 doz

Cellaring Potential

Optimum year 2015

94 pts – James Halliday 30 aug 2010

90 pts – Wine Spectator 30 June 2010

Silver Medal – Barossa Wine Show 2010