



The KENNEDY is a classic blend of old vine Barossa Valley Grenache, Shiraz and Mourvedre varieties. Named as a tribute to the legendary Barossa Vignerons 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.

2015 KENNEDY Barossa Valley Grenache Shiraz Mourvedre

Wine Description

Deep crimson in colour this wine is bursting with ripe cherry, plum, sweet spice and red liquorice aromas. A complex blend of palate flavours are supported by soft, velvety tannins all finishing with a savoury undertone.

Winemaking

All 3 varieties were hand harvested and fermented separately. To aid colour, tannin and flavour extraction most parcels were fermented warm, with temperatures reaching 30°C. The Grenache and Mourvedre parcels were macerated on skins for 10-20 days before being pressed straight to seasoned oak hogsheads and puncheons for maturation. These parcels were then barrel matured for 16 months without racking on full press solids, then naturally clarified, blended and bottled.

Vineyard | Region

Grenache 60+ year-old vines | Light Pass sub-region, Barossa Valley
Grenache 100+ year-old vines | Rowland Flat sub-region, Barossa Valley
Grenache 45 year-old vines | Nuriootpa sub-region, Barossa Valley
Shiraz 20 year-old vines | Seppeltsfield sub-region, Barossa Valley
Shiraz 20 year-old vines | Gomersal sub-region, Barossa Valley
Mourvedre 50+ year-old vines | Moppa sub-region, Barossa Valley
Mourvedre 20 year-old vines | Light Pass sub-region, Barossa Valley

Harvest Date

Grenache March 2nd – 6th April 2015; Shiraz 19th February 2015;
Mourvedre 30th March 2015.

Yield

Grenache 1.25 - 2.2 t/acre, Shiraz 1.8 & 2.0 t/acre, Mourvedre 1.25 & 1.75 t/acre

Wine Details

Alcohol: 14.5%	Grenache 40%, Shiraz 34%, Mourvedre 26%
pH: 3.65	Residual Sugar: NIL
Total Acidity: 5.8 g/l	Production: 2500 doz

Cellaring Potential

Optimum year 2021