



## PRODUCER PROFILE

Estate owned by: Hill-Smith Family  
Winemaker: Sam Wigan  
Estate founded: 2008  
Region: Barossa Valley  
Country: Australia

## Running With Bulls Garnacha 2017

### WINE DESCRIPTION

Running With Bulls is leading the rush of Mediterranean varieties, making exciting wines in South Australia's unique soil and climate. The varieties of Garnacha, Verdejo and Tempranillo have a natural affinity with the Barossa Region, where the ideal climate helps to showcase the stylish and juicy fruit flavours they are renowned for. The results are the Australian interpretation of the native styles of the Mediterranean, expressing individual regional characters. Running With Bulls is driven by the Mediterranean ethos for pairing flavourful wine, flavoursome food and fabulous friends.

### ABOUT THE VINEYARD

A wet winter and spring provided ample water in the root zone for the vines to access. Spring and early summer temperatures were mild and below average, resulting in a long and even ripening period. These ideal conditions for grape growing allowed us to make optimal picking decisions. The warm and dry days during late summer and autumn were coupled with cool nights leading to pristine fruit for the 2017 Garnacha.

### WINE PRODUCTION

A fresh Garnacha, made in a 'Joven' style; bottled early as a juicy, interesting tapas wine. The Grenache vineyards chosen for Running with Bulls Garnacha ripened early, allowing us to co-ferment with a small amount (5%) of Tempranillo. To add some spice and texture to the wine some whole bunches were included in the ferment. No oak has been used.

### TASTING NOTES

Bright crimson in colour with aromatics of spearmint, white pepper and floral notes from the whole bunch fermentation. As the wine opens up it reveals raspberry, blood orange and strawberry. A vibrant palate with flavours of pomegranate, raspberry and rhubarb. Lovely sweet fruit is followed by a savoury, spicy finish making it the perfect wine for any occasion.

### FOOD PAIRING

Enjoy with potato and rosemary pizza or pan-fried chicken with Tuscan beans.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Barossa Vineyards
Elevation:	300-1,200 feet
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Varietal composition:	95% Grenache, 5% Tempranillo
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.6
Residual sugar:	0.1 g/L
Acidity:	5.1 g/L