



CALABRIA

FAMILY WINES

THREE BRIDGES

GRENACHE

2021

Celebrating 25 years the Three Bridges range was born from Bill Calabria's dedication to creating a strong reputation for premium Riverina wines. The range now includes award-winning varietals from several of Australia's most renowned regions, including the Barossa Valley.

Each wine in the Three Bridges range begins with a commitment to selecting exceptional parcels of high quality fruit to deliver balanced full-bodied wines of outstanding character. The label pays homage to the three bridges built in the early 1900s, adjacent to the winery, supplying water from the iconic Snowy Mountain scheme to the vineyards of the Riverina, Australia.



Region: Barossa Valley, South Australia.

Bouquet: Elegant aromas of raspberries, cherries and French oak spice with hints of dried herbs in the background.

Palate: Youthful yet silky tannins with a subtle creamy texture throughout the palate. The tannin structure is well framed and stylish, providing support and balance. Medium bodied, showing restraint and finesse. Juicy fruit approachability, with French oak persistence and length.

Suggested Cuisine: Slow roasted pork roulade with herb stuffing, matched with crispy duck fat potatoes and a baby beetroot salad with goats cheese.

Winemaking: The fruit is hand picked & destemmed (50% whole berry). Fermentation on skins for 7 days, then pressed to tank to complete primary ferment on a small rate of new French oak puncheons. The parcels were then racked, cleaned and returned to French oak puncheons (20% new) for malo-lactic fermentation and sulphured to mature for 7 months prior to fining and bottling.

Season: Rainfall in the early months of the season resulted in very good subsoil moisture setting up healthy vines for the growing season ahead. The rainfall continued leading into the later months of the vintage, perfect for ripening balanced fruit and keeping the vines and canopy healthy and fresh. The mild temperatures throughout the season allowed for ample colour build up, varietal definition and ripe tannin, creating an overall high-quality vintage.

Wine Analysis: Alc/Vol: 14.5% | pH 3.51 | TA 5.67 g/L | Sugar 1.98 g/L

Cellaring: Drink now or over the next five years.

