

# Orlando



## 2024 ORLANDO CELLAR 13 GRENACHE - BAROSSA VALLEY

### OVERVIEW

An outstanding example of Barossa Grenache – vibrant, lively red fruit, with a plushness that can only come from aged vines. A bright and juicy Barossa Grenache, with generous red berry flavours overlayed upon a structured and textural palate. Sourced from several vineyards across the Barossa valley, this wine is approachable now but has a serious core that will see it age nicely into the future.

### COLOUR

Luminescent purple with pale rim.

### AROMA

On the nose, it's fragrant and expressive, unfolding layers of rose petals and ripe plum, complemented by a sprinkle of cinnamon and a fresh lift from subtle strawberry and a whisper of white pepper.

### TASTE

The palate mirrors this complexity with juicy notes of mulberries, plum, and black cherry, weaving through a core of sweetness that adds plushness to the mid-palate. However, it deftly transitions to a savoury, finely textured finish, grounded by a faint hint of gravel and very fine tannins, offering both structure and elegance. The lingering cinnamon spice ties it all together, making for a wine that's as seductive as it is balanced.

### ENJOY WITH

Roast duck with plum or cherry sauce.

### IDEAL DRINKING WINDOW

Now to 2030

### HARVEST DATE

13<sup>th</sup> - 20<sup>th</sup> March 2024

### BOTTLING DATE

January 2025

### REGION

Barossa Valley



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## GRAPE VARIETIES

Grenache 100%

## VINEYARDS

The fruit from each block was fermented separately and some blocks were split into different fermenters to undergo different treatments. From 3 parcels, with the majority being from 96 year old vines (see below for break down).

51% Wilandra Block A (Rowland Flat on banks of JC, 1928 planted) - Picked on 14th of March

28.5% Schild Old (Vine Vale – 1962 planted) - Hand picked on 20th of March

20.5% Schild Young (Vine Vale – 1987 planted) - Picked 13th of March

VAR	BLOCK	YR	DESCRIPTION	APPELLATION	PERCENT
GRE	GREKA	24	BLOCK A	Barossa Valley	51.0204
GRE	OLD	24	OLD	Barossa Valley	28.5714
GRE	YOUNG	24	YOUNG	Barossa Valley	20.4082

## VINTAGE CONDITIONS

The 2024 vintage in the Barossa Valley provided excellent conditions for Grenache, with a growing season characterised by mild temperatures and low disease pressure. A wet winter replenished soil moisture, supporting healthy vine growth, while a dry and moderate spring ensured even flowering and fruit set. Summer brought warm days and cool nights, promoting balanced ripening with vibrant acidity and concentrated flavors. Harvest timing was ideal, with fruit displaying exceptional phenolic maturity and fine tannin profiles. The resulting wines showcase lifted aromatics of red berries, florals, and spice, underpinned by a supple yet structured palate that promises ageability and elegance. A standout vintage for Barossa Valley Grenache.

## WINEMAKING

100% aged in old French oak – 82% as Puncheons + 18% as hogsheads.

Wilandra Block A (51%) – 14 days on skins in open top fermenter, bag pressed, Wild fermented  
Schild Old (28.5%) – Mix of treatments - % expressed as % of blend.

Hand picked - 22.5% (total) underwent carbonic maceration for 2 weeks in a sealed stainless steel tank before being destemmed and crushed for alcoholic fermentation on skins, adding highly aromatic red berry characters to the wine. Fermented in old French oak vats with 14 days of skins, bag pressed.

-6% (total) fermented in old French oak vat as 25% whole bunch. 14 days on skins and bag pressed.

Schild Young (20.5%) – 10 days on skins in closed top static fermenter, bag pressed

## WINE ANALYSIS

14.5% alcohol/volume

5.7g/L total acid

3.57 pH

1.2g/L residual sugar

