Barr-Eden Estate

Barr Eden Love Over Gold Grenache 2021

Eden Valley, Barossa, Australia

Technical Information

Style: Still, Red

Varietal(s): 100% Grenache

ABV (%): 14

pH: 3.48

Residual Sugar (g/L): 0.68

Total Acidity(g/L): 5.1

Volatile Acidity(g/L): 0.35

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: Viticulture Only
Biodynamic: No
Sustainable certification: No

Vineyard & Viticulture Practice

Barr-Eden Love Over Gold Grenache 2021 is made from selected plots of bush-vine Grenache planted in 1997. The fruit comes from one of the estate's highest-altitude blocks, at 545 metres, making it one of the highest Grenache sites in South Australia. The elevated position encourages slower ripening, preserving freshness, aromatic lift and fine tannin. The grapes are hand-picked to capture the precision and delicacy of this high-altitude Grenache parcel.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 9331727018766

Bottle Weight (g): 1586

Bottle Dimension (mm): H303, Dia93

Type of Closure: Cork (Diam)

Case Size: 3X75CL

Case Weight (g): 5300

Case Dimension (mm): L310 x W320 x H100

Vintage Notes

Pierre-Henri Morel considers 2021 one of Australia's finest vintages since 2010, producing one of the estate's best bottlings. In the vineyard's 24th vintage, fruit was harvested on 30 March, with the 463 vines yielding just 300 bottles—a reflection of this remarkable site's exceptionally small production.

Vinification

The 463kg harvest was destemmed and loaded into a one-tonne fermenter. Gentle pump-overs were used to manage extraction slowly and carefully until the wine reached full dryness. Only the free-run juice was retained, preserving purity, finesse and freshness. It was then transferred into a three-year-old French oak barrel, giving the wine its spice and fine tannin.

Tasting Notes

Bright and expressive, the wine displays vibrant spice, pepper and mace layered behind dark cherry fruit. The palate is soft and precise, with fine, delicate tannins. Medium-bodied and elegant, it combines freshness and intensity demonstrating mid-palate the lift of high-altitude Grenache. The finish is long, fresh and finely textured, with lingering spice and red-fruit.

Food Pairing

Pair with pork belly, grilled pork chops, roast chicken, charcuterie, ratatouille, grilled aubergine and Mediterranean sharing plates.