

Ngadjuri + Peramangk Country Grenache 2023

Munda (land, terroir)

Vine Vale, Barossa Valley, South Australia.

The Vine Vale subregion is steeped in ancient geological history. The land here once lay beneath a system of inland lakes that shifted, drained and reformed for over 65 million years, leaving behind a mosaic of sediments and creating the deep, sandy loams that now define this site.

The soil is low in fertility and free-draining, encouraging the vine's roots to reach deep and enabling them to thrive in the seemingly harsh conditions.

Cooling breezes sweep through Vine Vale from the western ranges, tempering the heat of summer and helping to preserve natural acidity. The result is wines of both delicacy and depth — shaped not just by sun and soil, but by the quiet memory of the landscape beneath it.



Vintage

Vintage was shaped by a cool, extended growing season that unfolded without major weather extremes. A mild summer with cool nights slowed ripening, leading to later-than-usual harvest dates across the region. For Grenache, this allowed fruit to hang longer on the vine, resulting in refined tannins, vibrant acidity, and exceptional flavour concentration. Yields were slightly below average, but quality was universally praised.

Tasting Notes

Pretty and expressive on the nose, with multi-layered aromas of raspberry, dried cherries, rhubarb and lifted spice. The palate is medium-bodied, with savoury earthiness and fine, structured tannins. Waves of spice and red fruit add texture and depth. Complex yet elegant, this is a wine of balance — generous in flavour, yet marked by finesse.

Harvest

Picked overnight in late March 2023 to preserve freshness and aromatic lift.

FERMENTATION

100% wild fermentation with natural malolactic conversion. Gentle pump overs twice daily for 14 days

TREATMENT

Gently pressed using a perforated basket press. Matured for nine months — 40% in seasoned French oak, with the remainder in stainless steel to retain vibrancy.

CELLARING

Will reward 8 to 15 years of careful cellaring.

SERVING

13-15 C (slightly cooler than room temp)

ALCOHOL

14.5%

CLOSURE

Stelven (screwcap)

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Munda Wines isn't about playing safe. It's about playing *true*. We craft expressive, benchmark wines that capture the singular munda of each region. More than just terroir, munda speaks to the deeply rooted character of place — its soil, its contours, its ancient geology. The wind that threads through a particular gully. The warmth held in granite at dusk. The invisible imprint of time.

By acknowledging and elevating Traditional Countries through wine, we hope to offer something both accessible and meaningful: a conversation that begins in the glass, but reaches far beyond it.