



2009 TERRENO GRENACHE REVIEWS

Philip White Indaily Adelaide July 2012
Old Plains Terreno Old Vine Grenache 2009
93 points

THE day may eventually come when I fail to be impressed by any of the wines touched by the Barossa Hills Angel, Dominic Torzi, but it seems unlikely. Their honest, earthy quality is one thing; their modest pricing is another. It's almost embarrassingly meek. This Adelaide Plains Grenache, made with Dominic's mate Tim Freeland, is from the hottest helluva year, but it's masterly. It has some pretty musky perfume, and some dark cherries, but mainly it's mellow and meaty, and sometimes surly to sniff, but with the dust of those old plains always blowin' across the top. It smells powerfully like dark cured meats after a day in the decanter. The palate is rich and syrupy: more silk than velvet, but with extremely fine tannins drawing the finish out for yonks. Think of the soloist's last long exhale through that baritone sax, gradually fading as the drummer slows the brushes on his kettle. It's really sensual in an in-your-face kinda way. Another thing: the way Grenache reacts to its source country is astounding: this could be neither McLaren Vale nor Barossa, and it's certainly nothing like Clare Grenache. It's a good example of why Max Schubert loved old vine fruit from this embattled region: now it's mainly houses. It's one to drink with richer beefy stews and powerful reductions: it'll harmonise rather than offer a leafy counterpoint or contrast, as Cabernet would.

David Sly SA Life
Great Grenache
Old Plains Terreno Old Vine Grenache

Its worth celebrating in grand style with their appropriately titled Old Plains label because its just so good - the nose is poised and balanced, the palate is rich and full with some sweet lolly satisfaction only coming after a rush of fresh mulberries, dark cherries and blackcurrants. But its not all primary fruit gratification. The long, long satisfying palate finishes deep, dark, full and powerful with gritty, black ant tannins. Young vines just don't produce this sort of deep complexity in a finished wine