



2022

# Lazy Arvo Grenache

**There is nothing lazy about how this wine is made; with hard work, great dirt, old vines, and meticulous winemaking.**

Our Grenache grapes are grown on the Tscharke family vineyard on the Western Ridge of Barossa Valley, in the famous sub-region of Stonewell, often referred to as the golden mile.

Vibrant, light, and bright in colour, this wine on the nose bursts with juicy red fruits of red currant and goji berry with a hint of raspberry, light brown spice, and orange peel.

On the palate, it has lovely balanced, bright acidity, summer berries, fine tannin and spice with great length and a savoury richness that makes this wine dangerously drinkable.



## WINE ANALYSIS

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<b>VARIETY</b>	100% GRENACHE
<b>REGION</b>	BAROSSA VALLEY (MARANANGA)
<b>RESIDUAL SUGAR</b>	0.5G/L
<b>TOTAL ACID</b>	5.04G/L
<b>ABV</b>	14%
<b>PH</b>	3.39

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Single Vineyard • Old Vine  
Handpicked • Vegan Friendly

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*Minimal intervention winemaking  
No additions and minimal SO2 at bottling*



**92**  
points

QWINE REVIEWS

*Steve Leszczynski*

## Juicy and joyous, this Lazy Arvo Grenache from Tin Shed is imminently smashable.

It's a terrific wine that you'll see off in no time. Sourced from the western ridge of the Barossa, these bush vines are organically farmed.

Handpicked and wild yeast fermented, the bright blue and red fruit hooks you in immediately. Raspberries, baked blueberries, orange peel plus the faintest lick of dark chocolate, it's superbly medium bodied yet it has some density about its carry.

Long with a luscious array of persistent spices, it will even take a slight chill to enhance its versatility. Low and slow barbecued meats, herb-crusted salmon, a snag on bread or even a burger, this has all bases covered. I'll have a large pour, please.

Drink to five years.

**91**  
points

WINE PILOT

*Tom Kline*

## Drink, don't think!

Puckish and light-hearted straight off the bat with ripe strawberry, pepper spice, game meat and baked plum.

It's fruit forward on the palate, which bursts with red plum, strawberry, pepper.

A good hit of drying tannins bring much needed structure around the fruit, and pithy red fruited acid kicks in late to freshen it up.

'Lazy arvo' is right – drink, don't think.