

Second issue of the POP Wine series

Production:

A 2007 Grenache 'Back doored' with a bit of cash from old Dry Grown vines in Greenock

Hand Made in a single batch with thrice daily plunging.

Extended Skin contact for 28 days basket pressing then aged for 12 months in a seasoned American Oak Hogshead.

Total production 300 Bottles. Sixty drunk and shared with friends

240 Bottles in total Packaged, 120 released. Closure : Screw-cap

The Label:

Designed and illustrated by the irreverently irreverent mind and hand eye co-ordination of Glen Lumsden Each bottle hand registered and silk screen printed 4 times Each carton hand registered and silk screen printed 4 times



Colour

Deep rich crimson red with a dark central core.

Nose

Chocolate and cranberries wrapped around black currants and black liquorice. Core of plum overlaying a raspberry confectionary core.

Palate

Smooth silky star anise infused bitter chocolate and liquorish. Really firm but plushly soft tannins guide grippy acid flex down the sides of the cheeks overlaying bright cassis and summer berries lifted musk and hints of vanilla that stretch to a long satisfying finish.

POP Wine Episode 2 -2007 Greenock Greenache

The 2007 vintage was an absolute bastard for many varieties. Yields were low and conditions quite challenging. This wine came about primarily as a favour to a mate, Andy Legrand He ahad decided, that as his drinking was costing an absolute fortune, and that deep down inside he wanted to be a winemaker he would make a bit of his own wine and drink for a much more reasonable price. Andy offered to lend me a hand during the 2007 vintage to offset the production cost of his Wine.

This suited me fine as almost 50 tonnes of fruit passing over the slab... one shovel at a time needs any spare hands offered! Andy and I set to work on the vintage. One day Andy turned up and said that he had negotiated a tonne of Shiraz from a mate of ours out at Greenock. Enter text book Grenache, off of bloody old dry grown bush vines. Chock full of all the confectionary lushness this wonderful variety does so well. EUREKA... We were onto a good thing. Andy and I worked our secret men's business on the grapes and well I think the proof is in the drinking!!

After the wine was made, Andy and I divvied up our shares and I haven't heard a complaint from him yet. My half of the wine after it came out of wood... well that's where the rest of the story begins.

In 2008 I was pondering what to do, What to do?? I had started accumulating little parcels of this blend and that. There are a steadily growing pile of 20 and 30 case productions that all have a different story to tell. The thought of creating a different label for each 'one off' wine, though appealing just didn't strike me as the answer to the best use of these delicious wines. Then towards the middle of 2008 a plan just fell into place.

My son Ben is in the same class at school as a mate, Glen Lumsdens' son

Cooper. Glen and I had chatted in the past about doing a label together, What eventuated was the POP Wine, episode 1. The label became a chance to really celebrate the processes I am slowly but surely mastering with the screen printing. Also I guess it was a chance to create a label that is so over the top for the sheer joy of aesthetics.

The result I think everyone agreed is deliciously over the top!

Glenn has once again stepped up to the plate and picked up the 'Story' where it left off in POP 1 on POP 2. So here it is. POP wine episode 2 Greenock Grenache. Delicious Nutricious and recommended by Zombie Killer Apes... everywhere!



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