SMALLFRY
GRENACHE-CINSAULT 'ECLECTIK VIOLET'



Grenache and Cinsault. Vibrant deep crimson color. Opens with aromas of dark cherries, plums, lavender, red berries and a subtle herbal streak. The light-bodied palate delivers an initial burst of sweet, juicy raspberry, blueberry and boysenberry fruit, which smoothly transitions into a more savory, crunchy texture defined by bright acidity and fine, tea-like tannins. The finish is clean, fresh and bone-dry with lingering herbal notes. Pairs exceptionally well with roast chicken, charcuterie boards or grilled pork, as well as tapas, tomato-based pastas, and Korean barbecue. Organic/Biodynamic.

Sourced entirely at the estate's vineyard in the Vine Vale subregion, located on the valley floor of the Barossa Valley in South Australia. The flat, low-lying vineyard blocks feature deep, well-draining alluvial sandy loam soils. Combines older blocks of bush-vine Grenache with newer, drought-resistant plantings of Cinsault, resulting in an active vine age that ranges widely across the vineyard. In the cellar, the fruit underwent an infusion-style wild fermentation using indigenous yeasts with minimal intervention. To emphasize bright, youthful fruit characteristics, the wine was fermented and aged entirely in stainless steel tanks with no oak or wood contact before being bottled unfined and unfiltered.

Smallfry Wines is a boutique, family-owned partnership between Suzi Hilder and fifth-generation Barossan Wayne Ahrens. Established in 2005, the estate comprises 44 acres of historic vineyards across two distinct South Australian terroirs: the sandy soils of Vine Vale on the Barossa Valley floor—where 40% of the vines are over a century old—and a high-altitude site in the Eden Valley. Fully certified organic and biodynamic since 2014, the winery is a champion of the natural wine movement, utilizing low-intervention, lo-fi winemaking techniques and wild ferments to craft highly expressive, food-friendly wines. Based out of their intimate cellar door in Angaston, they focus entirely on regenerative farming and a "light-touch" philosophy to let the ancient soils speak for themselves.

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Tasting Note:

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Aromas of cherry, plum, lavender, red berries & an herbal streak; light-bodied; sweet, juicy raspberry, blueberry, boysenberry; savory, crunchy texture, bright acidity & fine, tea-like tannins; clean, fresh, bone-dry finish with herbal notes. Organic/Biodynamic.

Shelf Talker:

