



MV

2010 GRENACHE SHIRAZ MOURVÈDRE

McLaren Vale



VINEYARD

This traditional McLaren Vale blend consists of Grenache grown on the north facing slopes of our Warboys Vineyard, Shiraz from both the south and north slopes bordering the creek in the same vineyard, and Mourvèdre sourced from the sandy hills of the Blewitt Springs sub-region. This wine is a prime example of how the ancient geology of the McLaren Vale wine region imprints its style on these vineyards, with each variety bringing a unique aspect of the region, reminiscent of instruments in a symphony beguiling the taster. Additionally, mediterranean-like weather patterns perfectly suit these varieties – by day bright sunshine warming vineyards to ripeness cooling sea breezes at night retaining freshness.

WINEMAKING

Each of the three varieties was picked only when they tasted absolutely perfect. Gently plucked from the vines by hand and then carefully crushed and destemmed, each parcel was fermented according to taste. Basket pressing and maturation in American and French oak barrels followed, with the assemblage coordinated in late September 2011. The final blend is Grenache 50%, Shiraz 33%, and Mourvèdre 17%. The wine was not filtered nor fined prior to bottling.

TASTING NOTES

COLOUR : Bright ruby and garnet.

AROMA : Candied spice cherry and plum with a hint of vanilla.

FLAVOUR : Cherry, toffee and plum follows on the palate with a soft, full and rounded texture.

CELLARING POTENTIAL : Drink now until 2021.

TECHNICAL

LABEL ALCOHOL : 14.0% alc/vol

TA : 6.0 g/L

RS : 1.0 g/L

pH : 3.44

BOTTLED : 14th October, 2011