

# Signature Series GSM 2019

## 6x75cl

### Winemaker Notes

Macerated red fruits and musk from Grenache, structure and longevity via Shiraz, Mourvèdre's gamey notes and minerality.

### Vineyard

The warm maritime-influenced climate and red-brown loamy soils produce rich dark fruit characters and supple tannins in their exemplary red wines.

### Winemaking

A blend of 47.9% Grenache, 41.2% Shiraz and 10.9% Mourvedre from Southern McLaren Vale, where the hills run down to the ocean. Fermented on skins in a combination of open and closed fermenters and matured in French oak for 6 months.

### Vintage

A dry winter, windy spring, followed by a hot & dry summer. Careful irrigation required to keep the canopies and fruit healthy through the hot January and February. Nil disease pressure. Crop levels lower than average, but with harvest kicking off as usual around late February through to late March for the reds.

### Food match

Grilled and Roasted Red Meats

Try with parmesan and garlic stuffed mushroom.



#### Grapes

47.9% Grenache  
41.2% Shiraz  
10.9% Mourvedre

#### Region/Appellation

McLaren Vale

#### Alcohol by volume

14.00%

#### Residual Sugar

4.2 g/l

#### pH

3.53

#### Total Acidity

5.57 g/l

#### Drinking Window

2024 - 2025

#### Tasting Guide

A B C D E  
Light Medium Full

#### Tasting note printed

29/04/2024