

Signature Series GSM 2018

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 40% Grenache, 33% Shiraz and 27% Mourvèdre 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 happy vintage with a combination of warm and moderate weather in January to March that helped grapes reach their full potential. A lovely vintage that really brings out the perfume and juiciness of this wine.

Food match

Grilled and Roasted Red Meats

Try with parmesan and garlic stuffed mushroom



Grapes

44% Grenache
42% Shiraz
14% Mourvedre

Region/Appellation

McLaren Vale

Alcohol by volume

14.00%

Residual Sugar

2.19 g/l

pH

3.64

Total Acidity

5.77 g/l

Drinking Window

2023 - 2027

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

27/07/2024