OLD VINES - GRENACHE SHIRAZ MOURVÈDRE 2018







SOURCED FROM THE UNDULATING
RED EARTHS OF THE WESTERN
BAROSSA VALLEY, THIS HEARTY RED
BLEND ENCOMPASSES ALL OF THE
RICH, RIPE, SAVOURY FLAVOURS FOR
WHICH THE BAROSSA IS FAMED

99

VARIETY: 59% Grenache

22% Mourvèdre 19% Shiraz

SUB-REGION: Marananga, Gomersal, Ebenezer

HARVEST: 27th March – 18th April 2018

MATURATION: 24 months in well-seasoned French

oak hogsheads

ANALYSIS: Alc/Vol 15%

pH 3.54 Acidity 5.77g/L

COLOUR: Crimson red

AROMA: Cherry, pomegranate, redcurrant and

savoury, meaty notes

PALATE: Medium bodied, soft tannins, long

finish balanced with a round core of

red fruit flavours.

CELLAR: From release to 5 years

Old Vines of Grenache, Mourvèdre and Shiraz are blended from many old vine sites that make up the rich vinous heritage of the Barossa Valley. A combination of terroirs contribute to the complexity of this wine.

VINTAGE

An above average winter rainfall led into a below average spring and summer rainfall, producing small bunches and small berries, leading to a reduced yield. Quality was certainly high, particular amongst our red varieties of Shiraz, Grenache and Mataro. 2018 wines will be remembered for their impressive colour, structure and longevity.

TASTING

A lifted aromatic of red fruits from Grenache balanced with savoury aromas from Mourvedre. Cherry, pomegranate, wet earth, are also evident. The palate is medium bodied with soft tannins and long acidity. A wine to match with lamb and game meats.