

# 2014 BAROSSA VALLEY GSM

## **The Vineyard**

The Grenache, Shiraz & Mataro components for this wine have been sourced from 3 different vineyards in the North and North Western sub regions of the Barossa Valley. Each vineyard is assessed on its own merits and picked when the berries are packed full of flavour.

## **The Winemaking**

Our 2014 GSM is a blend of 80% Grenache, 15% Shiraz and 5% Mataro. Each parcel of fruit is fermented and matured separately in the winery. We use traditional techniques of open fermentation, hand pumpovers and basket pressing for each component. The Grenache ferment has around 15% whole bunches & undergoes a wild fermentation to give a complex, savoury character to the wine. Each parcel is then matured separately in seasoned French Oak Hogsheads for 18 months. Finally, the barrels of each component are assessed and then blended prior to bottling without fining or filtration.

## **Tasting Notes**

Medium garnet in colour. A lovely fragrant nose of cherry, strawberry, green peppercorn and spice. The medium bodied palate is packed with bright red fruits, followed by soft tannins and peppery spice, all working in harmony with wonderful texture and mouthfeel. Immediately enjoyable, but will develop beautifully over the medium term.

