



G S M 2020

Grenache Shiraz Mourvèdre

Vintage Conditions

The start of the 2020 vintage was drier than average with rainfall 20% below average, a benefit being low disease risk. In late November, we had a very hot day followed by strong gusty winds, which reduced the crop by up to 50%.

The vines then endured a hot December, but relief came in January, with a period of a 12 days straight of a perfect 30 degrees. Welcome rain came in early February, which helped to freshen the leaves prior to harvest. The result has been wines of intense flavours and colour, but only half the volume of a normal year.

Colour & Aroma

Ruby red with enticing blackberry and red plum characters, supported by subtle olive notes.

Palate

This GSM is a harmonious medium bodied wine with smooth velvety tannins. There is good depth of flavour with red fruits shining through, supported by warm spice and dried herb notes. It has a long lingering finish and is ready to enjoy upon release.

Pairing

Succulent roast duck with crispy potatoes.

Reviews

94 Points | Wine Orbit | February 23

Gorgeously fruited and enticing, the wine shows Black Doris plum, warm spice, game and olive nuances, followed by a silky-smooth palate offering velvety flow and persistency. Wonderfully harmonious and soothing, making it highly enjoyable.

94 Points | Wine Showcase Magazine | April 23

93 Points | Wine Pilot | Ray Jordan | February 23

Maxwell Wines 2020 #mclarenvale G.S.M. #grenache/ #shiraz/ #mourvedre. Medium depth red/purple colour Appealing bouquet of brambly red fruits + a hint of dried herbs. The palate is silky smooth with oodles of yummy red berry flavours with a splash of elegant tannins on the tight, long lingering finish. A ripper food wine.

Technical Notes

Varietal Composition

Grenache 68%
Shiraz 27%
Mourvèdre 5%

Region (GI)

McLaren Vale

Alcohol

14.0% Alc./Vol.

Residual Sugar

1.3g/L

TA

3.47g/L

pH

3.47

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Each varietal was vinified separately and matured in oak between 10-18 months, depending on the variety. Then carefully selected parcels were selected to make the final GSM blend.
Cellar in ideal conditions for 8 to 10 years.