



GSM 2022

Grenache Shiraz Mourvèdre

Vintage Conditions

McLaren Vale's 2022 vintage will be recorded as one of the great years for the region, and though volume was down, flavours, colour and structure are all brilliant. The region was in excellent balance, especially compared to Eastern Australia which suffered at the hands of La Niña with excessive rainfall & flooding. After a predictably wet Winter, we progressed through a mild Spring with warm, sunny periods. At the end of November, we had a cold snap with rain & winds gusting over 100km/hour, which removed some emerging vine flowers, reducing the available number of bunches. Summer was excellent with warm, dry conditions & no 40°C days, and was followed by a perfect, warm Autumn, with harvesting starting a little later compared to recent years.

Colour & Aroma

Earthy, black olive leads the way to bright aromatic lifted red fruits.

Palate

Lush bright red berry fruits from the grenache are balanced beautifully with the black fruits and black olive notes from the shiraz. This all comes together with the earthiness of the Mourvedre. Silky tannins on the finish and is well balanced with light oak nuances.

Pairing

Succulent roast venison, toasted macadamia and cherry reduction served with crispy potatoes.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache 66% Shiraz 30% Mourvèdre 4%	McLaren Vale	14.0% Alc./Vol.
Residual Sugar	TA	pH
1.9g/L	5.95g/L	3.45

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Each variety vinified separated then carefully selected parcels used to make the GSM blend, the proportions of GSM differ from year to year as the vintage conditions dictate. Cellar in ideal conditions for 8+ years.