



# G S M 2023

## Grenache Shiraz Mourvèdre

### Vintage Conditions

The 2023 vintage will be remembered by many as a challenging year in the vineyard, especially during Spring with regular rain events causing increased disease pressure. Fortunately, McLaren Vale’s vicinity to the ocean prevailed with sea breezes and lower rainfall than other regions reducing the mildew outbreaks. The cool spring gave way to a mild summer and long ripening period which allowed fruit to reach optimum ripeness with lower alcohol levels. Vintage began 2-3 weeks later than a ‘normal’ vintage, with yields lower than average. The slow ripening and cool temperatures provided perfect natural acidity in whites with fantastic colour in reds.

### Colour & Aroma

Bright ruby red, purple edges. Lovely bright grenache red fruits with hints of earthy spice from the mourvedre.

### Palate

Juicy red cherry and raspberry fruits up front, followed closely by silky tannins and a dense earthy spice on the back palate. Well managed light oak balances the tannins and gives a bright length.

### Pairing

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

### Technical Notes

#### Varietal Composition

Grenache 67%  
Shiraz 27%  
Mourvèdre 6%

#### Region (GI)

McLaren Vale

#### Alcohol

14.0% Alc./Vol.

#### Residual Sugar

3.25g/L

#### TA

5.8g/L

#### pH

3.40

#### Winemakers

Kate Petering  
Mark Maxwell

#### Winemaking Notes

Grenache, Shiraz and Mourvedre individually vinified and only blended prior to bottling to get the right balance between the three very distinctive varieties.  
Cellar in ideal conditions for 5-8 years.