OLD VINES - GRENACHE MOURVÈDRE SHIRAZ 2019





BAROSSA VALLEY



VARIETY:	61% Grenache 26% Mourvèdre 13% Shiraz
SUB-REGION:	Marananga, Gomersal, Ebenezer
HARVEST:	18 th March – 16 th April 2019
MATURATION:	24 months in well-seasoned French oak hogsheads
ANALYSIS:	Alc/Vol 15% pH 3.54 Acidity 4.45g/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

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

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

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed.

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.