



SILVER SPOON
ESTATE



GSM 2016

Ménage a Trois

Variety:	50% Grenache 30% Shiraz 20% Mourvèdre
Vintage:	2016
Harvest Date:	Various picking dates late February to late March 2016
Vineyard Location:	North west vineyards
Geology / Soil Profile:	Deep, red rocky clay loam (derived from Cambrian Rock)
Viticulture Practices:	Unirrigated vineyards, zero tillage, grass sward between rows, cane pruned
Yields:	1 tonne/acre
Alcohol:	14.7%
pH:	3.6
Production:	90 dozen (180 cases)
Bottle Packaging:	750 ml punted burgundy
Closure:	Stelvin ROTP Screwcap
Cartons:	6 bottles in branded cartons 2 x 3 laydown

THE 2016 VINTAGE:

2016 was one of the driest years on record, resulting in relatively lower yields but very good quality grapes. Smaller berries means a higher skin to juice ratio, therefore, the vines produced great colour and natural tannins. The dry weather meant that minimal spraying for pests and diseases was required, so the fruit was free from chemical intervention.

THE VINEYARD:

All fruit was estate grown, sourced from north facing slopes of the Dowd's Lane vineyard. The block supporting the Grenache and Mourvèdre is rocky and elevated and exposed to the hot summer winds. The vines are unirrigated and very low yielding. They are cane pruned by hand, and wrapped to a single wire trellis to encourage some bunch shading during the heat of summer.

THE WINEMAKING:

The Grenache and Mourvèdre were late to ripen and were harvested on the same day in late March 2016. They were co-fermented in open vats with daily hand plunging, and then basket pressed and aged for 21 months in inert containers (no oak). The Shiraz was aged in old oak and blended in just prior to bottling in December 2016.

TASTING NOTES:

Medium bodied and pale garnet red in colour. The Grenache brings out sweet red fruits like cherries and raspberries on the front palate, with the Shiraz giving mid palate weight and the mourvedre providing warm and softness on the finish.