



# GSM 2014

## *Ménage a Trois*



### VINTAGE 2014-

The summer of 2014 was very hot and dry, with one January week producing five consecutive days over 40°C. This reduced yields of both Grenache and Mourvedre, which are on some of the most exposed blocks of our Dowds Lane vineyard.

### THE VINEYARD

The Grenache and Mourvedre blocks run side by side in the exposed rocky outcrops of the north facing vineyard. Being unirrigated, these were the last blocks to produce commercial fruit quantities. The GSM 2014 is our first year of production.

Over the years the roots have penetrated deep into the rocky red Cambrian soils, producing wines of wonderful intensity and flavor. Grenache and Mourvedre are blended with Shiraz to produce the classic Southern Rhone blend, and in good years a straight Grenache and Mourvedre varietal will also be produced.

### THE WINEMAKING

Grenache and Mourvedre are late ripening varieties, picked 3-4 weeks after the Shiraz. All wines were hand picked, fermented in open vats, and basket pressed. They were aged in a combination of old oak barrels and plastic tanks for 18 months, and blended just before bottling.

Grenache 60%, Shiraz 30%, Mourvedre 10%.

### TECHNICAL DATA

Alcohol:	15.0%
pH:	3.5

### TASTING NOTES...

The trio of Grenache, Shiraz and Mourvedre work seamlessly together, supported by very subtle oak treatment. The colour is garnet red, with a medium-bodied hue. Plum, cherries and chocolate are picked up in the bouquet. The palate is smooth and elegant, with a hint of duskiness supplied by the Mourvedre, and fine integrated tannins.

### WINE PAIRING WITH FOODS...

Roasted red meats and turkey.