



2015 GSM

The GSM blend is a triumphant trio originating in both Spain & France and happily adopted in Australia. Grenache & Shiraz give a rich & soft mid palate with length and grip coming from the Mataro. Mataro or Mourvedre is actually of Spanish origin. It contributes deep colour & firm tannins.

Block: Block 11-12 Grenache, B20 Shiraz

Mataro Sellicks

Vine density: 749 vines per acre

Distance from the coast: 3 kilometres

Soil Type: Heavy black cracking clay loam

Vine spacing: 1.8 metres by 3 metres

Trellis system: 2 wire vertical

Vintage summary: The 2015 summer was warm but with no extremes of heat, resulting in a condensed vintage with varietal fruit flavours and acidity retained

Harvest Dates : February 2015

Av Sugar at Harvest: 14.3 Baume

Winemaking: The grapes were crushed and then fermented in 5 tonne open fermenters for a total of 8 days. The fermentation cap management program was adjusted towards the end of this period to avoid extraction of any harsher tannins. After gentle pressing the free run and the pressing fractions were blended together and then, following 4 days of settling, the wine was racked to oak.

Oak breakdown: 100% French oak Hogsheads Barrel Ageing: 9 months
32% second use oak, 48% third use oak & 20% fourth use oak

Bottling Date 13/5/2016

Acidity: 6.3g/l pH: 3.47

Alcohol: 14.7 %

Residual Sugar: 1.1 g/l

Closure: Screw Cap

Winemaker: Michael Fragos

Viticulturists: Peter Bolte

Tasting Note: Intense savoury raspberry from the Grenache, plum, chocolate and spice from the Shiraz, colour and structure from the Mataro. Rich, soft palate of warm red & black fruits, sweet spice & fine tannins leads to a rounded mouthfilling & persistent finish

Enjoy with: Almost anything, from hearty casseroles, to grilled meats and most pasta sauces

Ageing potential: Despite this wine's instant appeal it still has the tannin structure to develop further complexity over the next 5-7 years