VINROCK 2016 GSM

Grenache 59% Shiraz 36% Mataro 5%

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

Soil Type: Heavy black cracking clay loam

Vine spacing: 1.8 metres by 3 metres

Vine density: 749 vines per acre

Trellis system: 2 wire vertical

Distance from the coast: 3 kilometres

Vintage summary: 2016 Vintage in the Vale was another excellent one, with a warm Spring leading to a mild & lengthy ripening period over late Summer & Autumn. These favourable conditions gave time for balanced natural acidity , colours and flavour to develop in the bunches.

Harvest Dates :Late Feb,early March 2016

Av Sugar at Harvest: 14.4 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 21/4/2017

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