



## A Motley Bunch

(\*09)

## Barossa Valley

## GSM = GRENACHE SHIRAZ MATARO

### TECHNICAL INFORMATION

Harvest dates: 18 March – 18 May

Alc/Vol: 14.5%

Residual Sugar: 2.6g/l

Acid: 6.51

pH: 3.44

*St. John's Road*



**INSPIRATION** - More than just a classic Australian wine style, our Grenache Shiraz Mataro (GSM) is both a celebration and timely reminder of the Barossa Valley's rich and tenacious heritage.

We bring you these three varieties in the “**Motley Bunch**”, inspired by those before us who showed tenacity, persistence and conviction to make great wine.

### THE WINE

**Colour:** Dark ruby with a bright, cherry red hue.

**Nose:** A perfumed nose of red fruits such as currants and dark cherry overlaid with savoury, meaty notes and a lifted clove-like spice.

**Palate:** Full-bodied with an intense concentration of fruit. It is multi-layered, displaying the three varieties in perfect balance: perfumed raspberry and spice from Grenache, intoxicating dark fruits and black currants from Shiraz, while Mataro offers a leathery, savoury, meatiness to balance the sweet fruit. A harmonious and complex blend, brought together with silky smooth tannins for a luxurious long finish.

**Cellaring Potential:** Drink now or cellar for 5-8 years.

### WINEMAKING

**Vinification:** Fruit is harvested in 2.5 tonne batches, the Grenache and Mataro by hand. Each is fermented separately in open-top stainless steel fermenters. For the Grenache, we selected a Southern Rhone yeast to achieve maximum flavour profile. A neutral yeast strain was used to ferment the Shiraz and Mataro. Average time spent on skins was 14 days, Mataro the longest at 18 days. The ferments are turned over up to 3 times per day. Pressing off skins is via membrane bag press.

**Oak:** 1 to 2 days after pressing, wine is racked off heavy solids and filled to barrel. The Grenache and Mataro is filled to third and fourth use barrels. Our goal is to build complexity rather than oak influence. Shiraz is filled to an average of 35% New French oak in a combination of Hogsheads (300Lts) and Puncheons (500Lts). The balance of the Shiraz goes into 1 and 2 year old oak, a mixture of French and American. On final blending, the GSM has had no more than 10% new oak with the majority of oak influence coming from the complexity of aged barrels.