



2018 GSM

Clare Valley

The Story

Grenache and Shiraz and a bit of Malbec. The Grenache is all fruity, pretty and juicy, the Shiraz is really rich and soft, luscious and thick, velvety and seamless. That Malbec is black as black and clunky (in a good way), firm and grippy. Put the 3 together and they're magic. The majority of this wine comes from our big old 45 year old Bush Vine Grenache grown at the Northern end of Clare. The Shiraz from Armagh and the Malbec too.

The Wine

As we've mentioned before, we always find the GSM "so bloody delicious". And we (bloody) do. But in 2018 we think nature may have given us a GSM that is not just bloody delicious but that is actually bloody, bloody delicious. Just seeing the colour as the wine's poured into the glass makes you thirsty – it's so wonderfully deep and vibrant. And once the glass is in your hand there's a lovely nose of gorgeously ripe and generous black fruits – there's lots of bramble, some beautiful blackcurrant and just a whisper of warm spice. And a bit of dark chocolate too. The palate has an irresistible tide of zesty black fruit given texture and balance by lovely rounded tannins. It goes on and on, and is just so, er..... bloody delicious (we seem to be back where we started).

Ben Jeanneret - Winemaker

Blend: 49% Grenache 32% Shiraz 18% Malbec	Elevation: 375-510m Fermentation Temp: G - 27.5°C S - 27°C M - 25.5°C	Time on skins: G - 36 days S - 15 days M - 12 days Time on lees: G - 4 months S - 7 months M - 10 months	Vineyard locations: Armagh Sevenhill Stanley Flat Pre-harvest diurnal range: 15.4°C	Harvest dates: G - 5/4/2018 S - 4 & 5/4/2018 M - 20/4/2018 Alc/Vol: 15.5%
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