

2017
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 really 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

The single thing I like most about this wine is that when you smell it and taste it, the three varieties are individually apparent. There's the juicy, fruitiness of the Grenache, the more savoury and darker influence of the Shiraz and then there's that Malbec which is all red fruits. As a whole it's magnificent and it's spicy and fruity in a Christmas pudding sort of way. The palate is pretty and harmonious too. This is a wine that's nice and easy to drink if you just want a drink and gives you plenty to contemplate if you feel like knuckling down and thinking about the wine.

Ben Jeanneret - Winemaker

Blend: 44% Grenache 43% Shiraz 13% Malbec	Time on lees: G - 6 months S - 12 months M - 10 months	Time on skins: G - 44 days S - 13 days M - 29 days	Harvest Dates (2017): G - 23/4, 24/4, 25/4, 26/4 S - 30/3 M - 10/5
Growing season rainfall: 1012mm	Fermentation temperature: G - 24°C S - 25°C M - 24°C	Vineyard locations: Stanley Flat Armagh Sevenhill	Pre-harvest diurnal range: 11.6°C
Elevation: 375-510m			Alc/vol: 14.5%



Jeanneret

Naturally
Perfect.

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