



Blends of Grenache, Shiraz and Mourvedre (a.k.a. Mataro or Monastrell) is McLaren Vale's signature blended wine. Old vineyards, a Mediterranean climate and classical winemaking, which includes the use of oak ensures a wine of substance and style.

This is the **twelfth** vintage of this regional blend using the varieties Grenache — from a vineyard planted in 1910 - (65%) and used for its fruit, Shiraz (29%) - used for its structure & colour and Mourvedre (6%) - for spiciness. These varieties have underpinned the region's wines and many of the grapes come from prized old vines.

After fermentation, the individual wines are matured in a mixture of old larger format oak with a smaller portion of smaller seasoned oak for complexity. Rich and savoury and with life, this wine will suit many elegant to full flavoured foods, particularly Mediterranean cuisine.

Tasting Note

Colour: Deep burgundy with a distinctive purple hue.

Nose: Fresh and zippy showing blended complexity. Blue fruits with a hint of lavender and

Turkish delight around a core of spicy aromatics.

Palate: Up front blue fruits, verging to dark cherry combine well with a solid mid palate

highlighting light oak tannin and flavour. Distinct crisp, mouth-watering acidity

keeps the freshness and appeal of this juicy, medium bodied style.

Potential: This vintage has produced fruity well structured wines that have medium to long

term cellaring potential.

Foods: Rosemary lamb rack, margarita pizza or maybe stinky cheese.

Technical: Bottled March, 2021 under screw cap, Alcohol 14.5%, pH 3.46, TA 6.37

Vintage: 2019 was a warmer, long ripening, yet textbook regional vintage.

Winemaking: Nick Haselgrove



McLaren Vale 2019





