



Blends of Grenache, Shiraz and Mourvedre 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 14th vintage of this regional blend using the varieties Grenache — from a vineyard planted in 1910 — (58%) and used for its fruit, Shiraz (38%) - used for its structure & colour and Mourvedre (5%) - 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 savory and with life, this wine will suit many elegant to full flavoured foods, particularly Mediterranean cuisine.

Tasting Note September, 2022

Colour: Deep burgundy with brick red hue.

Nose: Blue fruits with a hint of lavender and Turkish delight around a core of plum and

mulberry blue fruits and light spicy aromatic.

Palate: A ripe medium bodied style. Crisp, fresh acidity and a fleshy palate are showcase the

region with lingering fruit notes.

Potential: This vintage has medium to long term cellaring potential.

Foods: Lamb rack with rosemary and thyme, margarita pizza or maybe washed rind cheese.

Technical: Bottled August, 2022 under screw cap, Alcohol 14.4%, pH 3.34, TA 6.1

Vintage: 2021 was lauded by many as an outstanding vintage with long hang time and

moderate yields.

Winemaking: Nick Haselgrove

Released November, 2022 @ RRP\$25



Grenache Shiraz Mourvedre

McLaren Vale 2021



