

THE FRUIT

The Barossa Vines GMS combines 50% Grenache, 33% Mourvedre and 17% Shiraz , from fruit grown on Grant's own vineyards and those of respected growers in the region. An excellent growing season in 2006 allowed maximum development of varietal characters and concentration of flavours in the Barossa, and the varieties were picked at optimum ripeness to ensure maximum flavour and intensity.

THE WINEMAKING

After crushing and de-stemming, the juice was fermented in stainless steel tanks on skins for six to seven days, to bring out the maximum flavour. The rack and return method was used three times daily to keep freshness and aid extraction of colour. The three components of this wine were handled separately and then expertly blended after the fermentation and malolactic fermentation processes.

(2006 Barossa Vines GRENACHE MOURVEDRE SHIRAZ)

The inaugural Barossa Vines GMS is vibrant purple in colour which is perfectly suited to this vibrant wine! A stunning complex young red wine that exudes the powerful characteristics of all three varietals in the blend. On the nose lifted raspberry fruit with a hint of rose petal and violets together with 'Carnival like' aromas of fairyfloss, toffee apple, chocolate and caramel. The palate is fleshy and round; complemented by soft grape tannins and rich spices. A lingering finish allows you to continue enjoying the wine well after it has gone.

A wine designed to drink young and fresh it is well suited to your favourite gourmet pizza with olives and artichokes or a spicy tomato based pasta.

