

# 2007 RGSM7

## Reserve Grenache Shiraz Mourvedre



*Whilst we continue to successfully make our known and popular wines, every year we also experiment with new techniques and styles to enhance our winemaking skills.*

*These experimental wines are made in small quantities, and are often of such exceptional quality, we have bottled them separately to show wine enthusiasts unique wine styles.*

### **THE FRUIT**

*The Barossa is one of Australia's most highly regarded appellations, which has established a reputation for big, rich, full bodied wines. This wine is a smart blend of 45% Grenache, 35% Shiraz and 23% Mourvedre comes from the cooler edge of the Barossa, which allows the grapes to develop intense concentration and flavour, whilst retaining elegance and balance.*

### **THE WINEMAKING**

*The grapes for this traditional Rhone style blend were crushed, then fermented in a combination of static and open top fermenters. Once the wine had completed malolactic fermentation, the majority of then wine was then transferred to 2, 3 and 4 year old American and French oak hogsheads for 14 months maturation with the remaining 25% matured in tank to retain freshness.*

### **THE WINE**

*The 2007 Reserve Grenache, Shiraz & Mourvedre is crimson red in colour with vibrant aromas of raspberries, sweet spice and hints of lavender. The fine rounded palate exhibits delicious flavours of strawberries, plum and red berries. This elegant wine has a wonderfully fleshy mouthfeel, elegance and lasting length with vibrant flavours and aromas luring you back for me. These flavours are a delectable match with smoked duck salad, bbq'd pork sausages with fruit chutney or spiced lamb loin.*

