

2024

IN GOOD HANDS GRENACHE SHIRAZ MOUVÈDRE (GSM)



Tasting Notes

Nose: Grenache dominates the nose with cherry, raspberry and mulberry characters, the shiraz brings pluminess and star anise. The mouvedre is contributing cherry ripe and dark chocolate aromas.

Palate: Soft, generous, immensely and immediately approachable and lavish palate. Cherries, strawberries, red berried fruits initially are present before the star anise and vanilla from the shiraz with its plum characters underscores the entire palate. Fine, juicy tannins encourage the wines approachability.

Pairing: Cheese platter featuring Manchego cheese, quince paste and walnuts.

Technical Notes

Vineyard: Sourced from the delightful sub region of the Great Southern - Frankland River. The vineyard is characterised by its ironstone gravel over clay soils which lead to a ferrous character within the wine. Vines are 20+ years old. Whilst 2024 was a quick, early and warm vintage, the age of the vines meant they were able to withstand the pressure of the season's weather and instead grew harmoniously and produced lovely balanced fruit.

Winery: Each variety was picked at its optimum and fermented separately. The fruit was harvested using the select harvester which leaves the berries in excellent condition leading to an enhanced fruit driven style. Careful fermentation and hand plunging meant the fruit retained its integrity throughout the ferment. Soft pressing and aging in older French oak, before blending after 11 months and bottling has lead to this delightful and approachable style.

Fermentation: Stainless steel static fermenters, maturation in older french oak barrels.

ABV (%): 13.9

Acidity (g/L): 5.38

Sugar (g/L): <1.0

Cellaring: This is a drink now style, but the quality of the fruit means it will age for some years yet.

