

tasting notes

2017 GSM



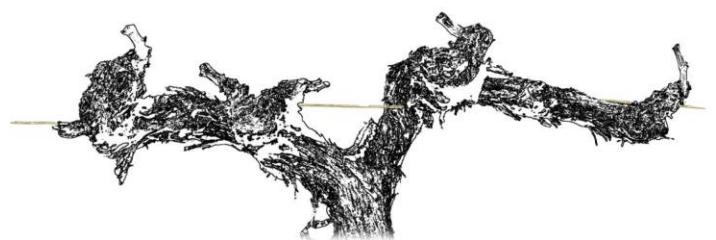
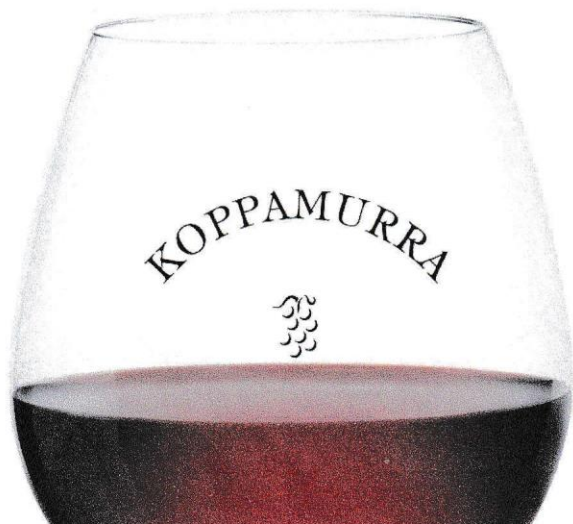
REGION	McLaren Vale, South Australia
LOCATION	McLaren Vale
ALC/VOL	14.5%
VARIETY	43% Shiraz, 43% Grenache, 14% Mourvèdre
OAK	12 months in new and aged French Oak barrels
RELEASED	August 2018

This blend has become a speciality of the McLaren Vale region and the 2017, as with our previous 3 vintages, is a blend of Shiraz, Grenache and Mourvèdre, with grapes from old bush vines. It follows on from our previous releases of this great blend over the past 7 years.

The wine from an excellent 2017 vintage was aged in seasoned French oak barrels for 12 months. The dark berry fruits with hints of spice and chocolate gives the wine a solid mouth feel with a range of complex flavours that will develop with bottle age.

The Shiraz tends to be more dominant early with the Grenache influence coming a little later and the Mourvèdre softening the wine, giving a wine with excellent balanced acid and tannins.

Deep purple in colour the wine can be enjoyed on its own and is also a terrific food wine. It will age well with careful cellaring for 5+ years.



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