

# Signature Series GSM 2020

## 6x75cl

### Winemaker Notes

Macerated red fruits and musk from Grenache, structure and longevity via Shiraz, Mourvèdre's gamey notes and minerality.

### Vineyard

The warm maritime-influenced climate and red-brown loamy soils produce rich dark fruit characters and supple tannins in their exemplary red wines.

### Winemaking

A blend of Grenache (60%), Shiraz (35%) and Mourvedre (Mataro) (5%) from southern McLaren Vale, where the hills run down to the ocean. Fermented on skins in a combination of open and closed fermenters and matured in French oak for 6 months. Enjoy now to 2030.

### Vintage

Losses due to smoke or fire damage in some areas, meant yields were low, but of the regions unaffected the quality of the grapes is high. McLaren Vale Grenache was a standout. We source a lot of fruit from McLaren Vale which was thankfully spared the fires.

### Food match

The ultimate barbeque wine, great with anything slightly charred or smoky.



#### Grapes

56.8% Grenache  
34.7% Shiraz  
7.8% Malbec  
0.7% Other

Region/Appellation  
McLaren Vale

Alcohol by volume  
14%

Residual Sugar  
2.9 g/l

pH  
3.55

Total Acidity  
5.92 g/l

Drinking Window  
2025 - 2030

#### Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed  
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