



2008 Grenache Mourvedre 'Barrel Selection'

Appearance

Cherry red

Bouquet

Heady blend of red cherries, plums, mixed spice, tobacco leaf and candy apple.

Palate

A juicy palate of strawberries, cherries, plums and dried fig, beautifully finished by subtle, textural, slightly dusty tannins. A wine well matched with fine food.

Winemaking

Grenache & Mourvedre harvested from 14° Baumé and fermented on skins for 8 days and pressed to 1 to 4-year-old French puncheons. A slow maturation has enhanced the texture while softening the tannins. The composition of the wine is Grenache 66% and Mourvedre 34%.

Alcohol

14.5 % by vol.

Optimum drinking

While crafted for immediate appeal, this wine will develop over the next couple of years.

Food

Pork and rabbit terrine (from Fino's, Willunga).

Winemakers

Scott Zrna

