



# 2008 Grenache Mourvedre 'Puncheon 5302PM'

## Appearance

Cherry red.

## Bouquet

Heady blend of red cherries, rhubarb, mulberry, toast and nutmeg.

## Palate

A mid palate fruit bomb of plums, cherries, quince and candy musk, beautifully finished by toast, dark chocolate and soft but well structured tannins. A wine ideally 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. This slow maturation for 16 months in the large format oak has preserved the fruit and enhanced the texture, while softening the tannins. The composition of the wine is Grenache 70% and Mourvedre 30%.

## Alcohol

14.5 % by vol.

## Optimum drinking

While this wine is approachable from mid 2010, it will continue develop complexity in the bottle over the next couple of years.

## Food

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

## Winemakers

Scott Zrna

