



Premium Range

G S M 2024

Grenache Shiraz Mourvèdre



Vintage Conditions

The September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

Colour & Aroma

Medium ruby with purple hues. Redolent of red and dark berries up front thanks to the Grenache, with Shiraz bringing a savoury earthiness followed by delicate floral (violet-like) lift from the Mourvèdre.

Palate

Rich and opulent without being heavy or cloying. Medium bodied with bright, crunchy acidity and supple tannins.

Pairing

Succulent roast venison, toasted macadamia and cherry reduction served with crispy potatoes.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache 65% Shiraz 30% Mourvèdre 5%	McLaren Vale	14.0% Alc./Vol.
Residual Sugar	TA	pH
3.54g/L	5.9g/L	3.43

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

All varieties are harvested, fermented and matured individually, with the final blend compiled to be greater than the sums of its parts.
Cellaring Potential – Short to medium term, 3-8 years – but also delicious now!