



ROSEMOUNT SHOW RESERVE

MCLAREN VALE GSM

Grenache, Shiraz and Mourvedre have been grown in McLaren Vale throughout the region's winemaking history. These varieties have been traditionally blended in the Rhone Valley in France and they enjoy a similar relationship in McLaren Vale. Grenache provides raspberry fruit and spice, deeper plum notes come from the Shiraz component and earthy tannins and colour are provided by Mourvedre.

First released from the 1994 vintage, GSM has become a benchmark for its style in Australia. Selected from low yielding and old vine sources to bring together premium parcels, the final blend consists of Grenache (47%), Shiraz (47%) & Mourvedre (6%).

REGIONAL SOURCE

McLaren Vale

GRAPE VARIETY

Grenache (47%), Shiraz (47%) & Mourvedre (6%).

MATURATION

70% of the wine was matured in oak for 18 months, with approximately a third of that portion in new oak barrels. The remaining 30% was unoaked to retain the blend's vibrant fruit flavours.

MATT KOCH'S

TASTING COMMENTS

COLOUR

Crimson with ruby hues.

NOSE

Displays intense berry fruit aromas with a deep underlying smoky spice. Savoury oak is also evident, underlying the primary fruit characters.

PALATE

On the palate, the wine displays a fine depth of deep, spicy fruit flavour, rich in cinnamon and liquorice characters with a background of dusty, soft ripe tannins. The rich core of dark fruit is supported by a long, elegant finish.

WINE ANALYSIS

Alcohol: 14.5%
pH: 3.5
Total Acidity: 5.8g/L

