



*Semprevino*

## 2010 GSM Grenache Shiraz Mourvedre McLaren Vale

*Grenache is Spain's most planted red grape variety, with significant plantings also in the south of France. Its wines are typically blended with other varieties such as Tempranillo in Spain, and Shiraz and Mourvedre in France where it plays a dominant role in the blends of the famed Chateauneuf du Pape wines.*

*Until the mid 1960s, Grenache was Australia's most planted red variety when it was predominantly used in the production of fortified wines. As consumer preferences moved towards table wines, Grenache plantings dwindled in favour of Cabernet Sauvignon and Shiraz. In recent times it's fortunes have turned around with people discovering the qualities that Grenache can bring to a blend, or as a single varietal wine. The regions of McLaren Vale and Barossa Valley are fortunate enough to have some of Australia's oldest Grenache plantings, dating back to the late 19th century.*

*This wine is a classic McLaren Vale blend of 73% Grenache, 18% Shiraz and 9% Mourvedre. The fruit for this wine has been sourced from old vines to ensure intensity of flavours and a sense of place.*

*It's appearance is dark and rich with red/purple hues. The nose is typically complex and fragrant. Aromas of raspberries, plums, black pepper and spice are enveloped with floral overtones. The palate is full bodied with soft tannins. Flavours of stewed fruits and dark chocolate make way for a warm finish.*

*A great winter warmer that can be enjoyed now or over the next 10 years.*

*Russell Schroder  
Winemaker*

Maturation	18 months in old French barriques
Analysis	Alcohol - 14.8%/vol pH - 3.44 Total acidity - 5.6 g/l
Pricing	\$24 per bottle or \$240 per case (12 bottles)
Availability	Available for delivery in November 2010
Peak Drinking	Now to 2021
Drink With	Perfect for a hearty pasta dish or your favourite roast dinner