



CUSTODIANS POSTMASTER

Grenache Shiraz Mourvédre

APPEARANCE

Bright, deep crimson with red to purple hues.

BOUQUET

Lifted violets, raspberry and strawberry combine with hints of cinnamon, nutmeg, clove, and dried thyme providing a generous and enticing nose.

PALATE

Bright red fruits of raspberry and red cherry mingle with darker hints of plum and blueberry and overlay subtle nuances of brown spice and dried herbs. The fine acid line and textural tannins provide the wine with structure and length from start to finish.

The Grenache parcels deliver perfumed lift and juicy red berry fruits, with the Old Vine Shiraz parcels adding darker fruits and strawberries on the mid palate. The old vine tannins provide the wine elegance and structure with the Mourvèdre tying the palate together with tannin volume and earthy texture. This is a classic McLaren Vale blend that the showcases varieties that excel in our region. This release will match well with a wide array of foods.

BLEND

Grenache 64%, Shiraz 28%, Mourvédre 8%

ALCOHOL 14.5

VINTAGE 2021

AGEING POTENTIAL

While crafted for immediate appeal, this wine will mature well with at least 5-10 years cellaring in controlled conditions.

WINEMAKING

The Old Vine Shiraz parcels were matured in older French oak hogs heads with barrels selected for their spice, character, and sweet tannin profiles.

The Grenache parcels were matured in older French Oak Puncheon and selected for the perfumed lift and elegance.

The Mourvèdre spent time in an selection Older French oak puncheons and hogs heads and were selected for their earthy texture and ability to tie the blend together.

WINEMAKERS

Ben Tanzer + Steven Soper