

2018 GOMERSAL WINES PREMIUM BAROSSA VALLEY GSM

TASTING NOTE

Grenache, Shiraz and Mataro from our low yielding Barossa Valley vineyard were fermented separately and then matured in a combination of new and seasoned American oak hogsheads for 20 months to add complexity. Careful blending of the three varieties has produced a wine with a wonderful balance of flavour and structure.

Lifted aromas of cherry and spice combine with a palate of dark chocolate, red berries and fine tannins, to produce a full flavoured wine with excellent length.

FOOD SUGGESTION: Grilled rib eye fillet

CELLARING: Drinks well now will reward patient cellaring for 5 to 7 years

SERVING TEMPERATURE: 16-18 °C

GRAPE VARIETY: 47% Grenache, 43% Shiraz, 10% Mataro

ALCOHOL: 14.8%

AWARDS

93/100; "Sweetly fruited and instantly appealing, the bouquet shows dark plum, blueberry, floral, thyme and subtle spice aromas, followed by a beautifully weighted palate that delivers bright fruit flavours and silky texture, finishing lingering and smooth. Comfortingly delicious" ~ Sam Kim, Wine Orbit

"Deepish red with a tint of purple, the bouquet peppery as well as slightly jammy, the palate full-bodied and quite intense, but also nicely tailored and elegant. Attractively balanced between fruit and savoury notes. Terrific value. ~ Huon Hooke

