



{ wines }

2011 Route du Bonheur GMS



{the fruit}

The cool summer of 2011 provided an extended ripening period for this remarkable wine. Comprising 70% Grenache, 15% Mourvedre & 15 % Shiraz this Rhone style blend expresses a delicate rose musk fragrance with background elements of earth and spice.

{the winemaking}

The Shiraz, Mourvedre & Grenache were picked separately in February and March of 2011. The fruit was hand-sorted and lightly crushed into small batch, open fermenters and hand-plunged 4 x per day.

Primary fermentation was undertaken between 23 - 28°C for 10 – 14 days with two weeks post maceration to increase complexity & structure. Basket pressing and 18 months maturation in seasoned French hogsheads followed. The wines were left on lees for 18 months with monthly battonage to allow a natural malolactic fermentation to occur. No fining or filtration was used. Bottled in January 2013. Cellar to 10 years.

{vintage comments}

The summer of 2011 provided conditions for extended slow ripening of fruit such that the delicacy of flavour for Grenache, in particular, were preserved and intensified. We used traditional techniques to capture and intensify the expression of rose and musk characters in this wine by restraining the use of earth and game notes from the Mourvedre and Shiraz. The resultant wine celebrates the subtleties of Grenache while delivering a balance and length redolent of the previous 2010 GMS Route du Bonheur.

RRP: \$ 25

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