



2012 Route du Bonheur GMS

{the idea }

“Road to Happiness” reflects the Rhone Grenache blends that I enjoyed whilst cycling through Provence in the summer of 1997. It is also a metaphor for our shared journey enjoying wines and fulfilling our dream to grow and handcraft artisan wines. Grenache, Mourvedre and Shiraz flourish in McLaren Vale and I have showcased these varieties in a blend that provides dry savoury red /black fruits with balance and length.

{2012 vintage }

2012 was an exceptional vintage for us in McLaren Vale. A warm, dry summer with a light fruit set provided smaller than average bunches with great colour, flavours and acid. Vintage conditions were perfect, though yields were exceptionally low at 4.3 T/HA.

{the fruit }

The Grenache and Mourvedre were sourced from nearby vineyards who practice similar low intervention, sustainable viticulture. The Shiraz (1654) was picked from our own western block, where our ultra premium Row 23 Shiraz is sourced.

{the winemaking}

The Shiraz, Mourvedre & Grenache were picked in Feb-March of 2012, hand-sorted and lightly crushed into small batch, open fermenters. Primary fermentation was undertaken between 23 - 28⁰ C with regular hand-plunging and two weeks post-maceration to increase complexity & structure. Basket pressing and 18 months maturation in seasoned French hogsheads ensued. The wine was left on lees with some regular stirring to encourage a natural MLF. No fining or filtration was used. The wine was blended and bottled in October 2013. 140 cases were made.

This Rhone-style blend of 70/17/13 Grenache, Mourvedre and Shiraz expresses a strawberry & rose-musk fragrance. On the palate, the Grenache provides strawberry and spice whilst the Mourvedre provides savoury, gamey flavours, tannins and length. The Shiraz contributes plums and pepper and subtle seasoned French oak.

RRP: \$27

Alc/Vol: 14.5

pH: 3.5

TA: 6.3g/l