



## 2013 Route du Bonheur GMS

“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. I have showcased these varieties in a blend that provides dry savoury red /black fruits with balance and length.

### 2013 vintage

2012 was a warm dry vintage for us in McLaren Vale. A medium fruit set in spring followed by a warm, dry summer provided small bunches with great colour, flavours and acid. Overall vintage conditions were very good, though yields were low at 4.5 T/Hectare.

### 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 fruit is sourced.

### the winemaking

The Shiraz, Mourvedre & Grenache were picked in March 2013, hand-sorted and lightly crushed into small batch, open fermenters. A wild yeast primary fermentation was undertaken between 25 - 28<sup>0</sup> 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 2014. 150 cases were produced.

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.

**Analysis:**      **Alc/vol: 14.5**                      **pH: 3.6**                      **TA: 6.0g/l**

**RRP: \$27**