



SOULGARDEN **GSM**

COLOUR

Brick red in colour with bright crimson hues

NOSE

Dark cherries, red fruits, and kitchen spices

PALATE

The flavours of dark cherries, red fruits, and kitchen spices dominate the palate with subtle French oak influences rounding out this very appealing wine

WINE MAKING

Crafted from three different vineyard sites; an old block of grenache in Seven hill planted back in 1955, the Shiraz from a twenty-five-year-old dry grown vineyard in Watervale and a small parcel of dry farmed Mataro from the hills on the eastern side of Penwortham. A delicate yet silky southern Rhonish blend. Made in a fresh Joven style, which generally means that the wine has been made to be enjoyed whilst young and lively. All parcels were vinified and kept separate throughout the twelve-month maturation period until final assemblage and bottling occurred in June 2022.

FOOD PAIRING

Enjoy with lighter foods, cheeses, charcuterie, and ploughman's platters or simply on its own

VINTAGE NOTES

A long, dry, initially warmer growing season leading up to early vintage before settling into a classic cool Clare Valley autumn that provided the Grenache a new lease on life. Harvest started in the third week of February for the Shiraz and finished with the Mataro in late April.

QUICK NOTES

VINTAGE

2021

WINEMAKERS

Kevin Mitchell

GRAPE VARIETY

85% Grenache, 8% Shiraz and 7% Mataro

GROWING AREA

Clare Valley

ALC %/VOL

14.5%

TITRATABLE ACIDITY

5.9

PH

3.51

CELLAR POTENTIAL

Can be enjoyed now whilst young and fresh or will continue to improve for a further ten years

OAK

Seasoned French oak hogsheads

MATURATION

12 months