



# GSM 2021

LIMESTONE COAST, SOUTH AUSTRALIA

**VINTAGE CONDITIONS** It has been noted as one of the best growing seasons in recent years, with a wet winter allowing the vines to produce a healthy canopy, and mild temps and periodic rain providing good growing conditions. Very little heat stress was experienced across the growing regions. A cool and dry summer sustained even ripening, and allowed viticulturists and winemakers to harvest grapes at their optimal fruit expression.

**WINEMAKING** The components of this blend were picked when the grapes were showing great fruit character, and processed separately in stainless steel fermenters—but always intended to be blended to make a soft, light, expressive and generous Grenache, Shiraz, and Malbec GSM. Following fermentation, the free-run, and pressings from the Grenache, were kept separate to ensure only soft and supple tannins were extracted into the free-run component. The blended wine has been matured on oak to give background influence only.

**COLOUR** Vibrant with purple hues

**AROMA** Fresh strawberries and red currant; gorgeous ripe cherry and sweet spice

**PALATE** A lighter style with plenty of depth and flavour; succulent and juicy

**WINE ANALYSIS** Alc/Vol: 13.9%, pH:3.52, Acidity: 5.9

**WINEMAKER** Leisha Munro & Stephen Tierney

**THE HIDDEN SEA** is a premium wine company making wines that matter for people who care. For every bottle of The Hidden Sea sold, we remove and recycle the equivalent of 10 plastic bottles from the ocean.