

| VARIETY: | 72\% Grenache |
| :---: | :---: |
|  | 23\% Mataro |
|  | 5\% Shiraz |
| VINEYARDS: | Multiple vineyards ranging from 40 to 150 year old vines |
| SUB-REGIONS: | Gomersal, Seppeltsfield, Marananga, Moppa, Greenock, Ebenezer |
| HARVEST: | $33^{\text {rd }}$ March - 12 ${ }^{\text {th }}$ April 2019 |
| MATURATION: | No oak ageing |
|  | Assembled in stainless steel tank and allowed to complete a natural malolactic fermentation before bottling |
| ANALYSIS: | AlcNol 15\% |
|  | pH 3.53 |
|  | Acidity $5.21 \mathrm{~g} / \mathrm{L}$ |
| COLOUR: | Crimson and bright cherry hues |
| AROMA: | Red cherry and pomegranate aromas balanced by Chinese five spice and meaty notes. |
| PALATE: | Medium bodied with a lithe and plush mouthfeel. |
| CELLAR: | Drink now or cellar for up to 8 years |

> THE WINES HALLMARK IS ITS FRESHNESS DUE TO NO OAK AGEING and as the name describes, it is A WINE BEST DRUNK IN ITS YOUTH, POURED BY THE GLASS AT YOUR FAVOURITE RESTAURANT

Cuvée Juveniles was created as a 'Cote Du Rhone' inspired bistro wine from the classic Barossa varieties of Grenache, Mataro (Mourvedre) and Shiraz from mostly old, unirrigated vineyards. These varieties are the cornerstone of the Barossa Valley and are intrinsic in the wines that are so easily appreciated around the world and often referred to as GSM blends by sommeliers and consumers alike.

## VINTAGE

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed.

## TASTING

A perennial favourite, Grenache from old vines shows it ability to exhibit lifted florals, red juicy fruit characters such as wild cherry, raspberry and pomegranate. The palate has delicious texture and long acidity balancing a freshness from savoury Mataro and bolder Shiraz components. Serve with an array of cuisines including spicy dishes at or below 16 degrees Celsius.

