

Country

Australia

Region

McLaren Vale

Grape varieties

70% Grenache,
22% Shiraz, 8% Mataro

Technical analysis

ABV 14.7% vol
Residual sugar 2.15 g/l
Certified organic and biodynamic
Low preservative
Vegan friendly

UPC

9326755000173



Winemaking

The Grenache and Mataro grapes were hand-picked, the Shiraz by a selective machine harvester then destemmed. Fermentation took place in open tanks with skin contact for an average of 7 days and then the blend was created post fermentation.

10% new French oak used for a period of 8 months barrel aging.

Tasting note

Being a blend of three varieties, our GSM has lovely and varied aromas and flavors to delve into. Notes of spiced red berries with hints of vanilla oak sweetness fill the glass. The wine is delightfully soft and generous, with ripe raspberry and mulberry flavors. Cinnabar is bright and lively with elegant structure and balance, integrated tannins and a clean, fresh finish.

Awards

93 Points – James Halliday Australian Wine Companion, 2021 (2019)