



PAST VINTAGES

Grenache-Shiraz 2014

CSPC# 720329

750mlx12

13.5% alc./vol.

Grape Variety

90% Grenache (Dry Grown), 10% Shiraz

Winemaker John Hugo

Vineyards Estate grown. McLaren Vale, South Australia.

Tasting Notes Clear, ruby/garnet of medium intensity. Fragrant and lifted aromas of mixed toasted spice and gingerbread combine with the berry and cherry fruit to provide lovely complexity. The spicy flavours flow to the palate with some savoury notes as well as dark ripe brooding fruit characters. The flavour lingers with silky and rounded tannins.

Serve with Serve with Antipasta platter, Mustard and sage pork cutlets with red wine cabbage.

Cellaring Drinking well and will continue to develop.

Scores/Awards **88 Points** - James Halliday, Australian Wine Companion - October 6, 2016

88 points - The Wine Front - July 7, 2016 (score only)

Reviews *"Slippery smooth with creamy vanillin oak on sweet red berried fruit. Lightish but well ripened and easy to tuck into."*

- JH, winecompanion.com.au





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Grenache-Shiraz 2013

CSPC# 720329

750mlx12

14.5% alc./vol.

Grape Variety

82% Grenache (Dry Grown), 18% Shiraz

Winemaker John Hugo

Vineyards Estate grown. 65 Year old bush vine Grenache. 25 – 35 Year old Shiraz Vines

Tasting Notes Clear, ruby/garnet of medium intensity. Aromas of clean, fresh fruit notes of pomegranate and red currant with some white pepper and spicy notes.

The palate is clean, loaded with fresh red berry and spice, fruit flavours of raspberry, pomegranate and sour cherry. Silky smooth, of medium intensity and displaying good fruit/acid balance over the length of the rather complex palate.

Serve with

Mustard and sage pork cutlets with red wine cabbage and lentils, Parmesan crumbed mushrooms with aioli or Sausages with roasted onion, tomato and polenta.

Scores/Awards

91 points - James Suckling, jamesuckling.com - 13 February 2016

89 Points - James Halliday 2016 Wine Companion - December 1, 2015

Blue-Gold Winner - Sydney International Wine Competition 2016

Reviews

"80/20%. Raspberry and dry spice characters, light but clean and juicy, lay out the welcome mat to a well-shaped, well-balanced, ready-now red. Don't expect fireworks, or weight, but do expect affable drinking."

- JH, Australian Wine Companion

"This has attractive bright red and purple fruits, appealing fragrance too. Really bright and gently creamy. The palate has a crunchy tannin frame, holding bright red berry flavors fresh and lively. Good balance and very approachable. Drink now."

- JS, jamesuckling.com

Reviews

Judges' Comments – Sydney International Wine Competition 2016

<http://www.top100wines.com/Wines/showoneitem-new.asp?cnt=14&categoryID=7&ItemID=8099&Year=2016>

Sue Bastian: Scarlet red in colour. Medium intensity nose. Moderate intensity on the palate with dusty and dark cherry jam. Fine powdery tannins. A very delicate style. It was a good food match.

Cameron Douglas: Plum with red and black fruit aromas and flavours. Medium tannins. Lots of acidity balances the wine. Very dry on the palate with a medium finish. Overall it's okay. With food it's actually well suited to food. If anything it still is a touch sweet.

Mark Robertson: Lighter looking. The aroma is green and simple and fruitful and lighter and it has some age. The palate is better. It has some whole bunch with some DMS reductive and savoury notes and that meets a brooding dark fruit component as well. I quite like the tannin palate balance here and it provides really nice input with the fruit. With food it's good. Maybe a little too grippy but that would be a quibble.





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Andrea Pritzker: *A light ruby hue. Overt mint eucalypt aromas lead to a mid weight palate with slightly drying tannins. It looks more generous with the food the eucalypt note complementing the dish nicely.*

Andreas Larsson: *It has quite a warm nose with jammed fruits and some olive. Round and plump on the palate. Mid weight with sweet fruit and a medium to long finish. It works okay with the food.*

Stuart Halliday: *A nice fruit nose. Sweet and peppery. Ripe firm acid structure. Drying tannins but fruit guides it along the palate.*



PAST VINTAGES

Grenache-Shiraz 2012

CSPC# 720329

750mlx12

14.5% alc./vol.

Grape Variety

65% Grenache (Dry Grown), 35% Shiraz

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

Clear, medium intensity with ruby/garnet tones. Clear, fruit characters of red cherry and plum, highlighted by some green bean and white pepper scents. Fresh, clean, pomegranate and sour cherry flavours enhanced by some white pepper and spice on the finish. A classic McLaren Vale blend from well established varieties that respond well to the regions' climatic conditions. Smooth and approachable with a good fruit/acid balance and an excellent accompaniment to any tomato based dish.

Serve with

Mushroom and fontina frittata, Tomato braised sausage on parmesan polenta or Veal wallets with mozzarella and basil.





PAST VINTAGES

Grenache-Shiraz 2011

CSPC# 720329

750mlx12

14.5% alc./vol.

Grape Variety

65% Grenache (Dry Grown), 35% Shiraz

Winemaker John Hugo

Vineyards Estate grown

Tasting Notes

The 2011 Grenache/Shiraz is clear, vivid ruby/crimson accents. Clean with heightened features of black pepper, plum and raspberry. Enticing lifted black pepper influences with a deliberate focus on the elegant fruit driven style that is the mark of this blend. The plump, juicy small stone fruit characters of dry grown, old vine Grenache (65%), carefully combined with the wild plum and spice of Shiraz (35%) make for a ready to drink wine that will develop as a wonderful food friendly drop."

Serve with

Serve with oxtail risotto, Olive gnocchi with pine mushrooms or Lamb cacciatore.





PAST VINTAGES

Grenache-Shiraz 2010

CSPC# 720329

750mlx12

14.5% alc./ vol.

Grape Variety

60% Grenache (Dry Grown), 40% Shiraz

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

Clear, bright ruby with maroon highlights, medium intensity. On the nose, Clean, lifted fruit characters of pomegranate, plum and dark cherry. Silky, berry and small stone fruit flavours with notes of white pepper and spice. A very compatible combination of dry grown, old vine Grenache with its cherry and red berry characters, meshing with the pepper and plum of classic varietal Shiraz, giving a smooth structured wine with wide ranging food paring potential.

Serve with

Confit of lamb shoulder, Whole roast duck with winter veg or Orange and double baked Gruyere soufflé with Waldorf salad.

Scores/Awards

87 points - James Halliday, Australian Wine Companion - July 17, 2012

Reviews

"Includes 60-year-old bush-pruned, dry-grown estate grenache fruit; the hot finish is the wine's Achilles heel."

- JH, Australian Wine Companion

"The 2010 Grenache Shiraz is clear, bright ruby with maroon highlights and medium intensity. The wine has a clean bouquet, lifted fruit characters of pomegranate, plum and dark cherry. Serve with Confit of lamb shoulder, Whole roast duck with winter veg or Orange and double baked Gruyere soufflé with Waldorf salad."

- Winemaker





PAST VINTAGES

Grenache-Shiraz 2008

CSPC# 720329

750mlx12

15.0% alc./ vol.

Grape Variety

60% Grenache, 40% Shiraz

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

The colour is clear, rich plum/ruby of medium intensity. Clean condition displaying pronounced sour cherry, fennel and plum aromas with suggestions of mixed spice, white pepper and boiled lollies. The palate has a gracious blend of polished Grenache with its exposed forward fruit flavours of plum, cherry and pineapple, adding to a charming array of cloves, pepper and nutmeg spice accents that serve to enhance the bolder characters of the more complex Shiraz component highlighted by ripe plum and leather. A balanced combination of fruit, acid and gentle tannin is achieved, helping to extend these flavours throughout the palate. The elegance and surprising intensity of this blend's style allows the wine to be slightly chilled in warmer months, giving an expanded choice of food and wine combinations.

Serve with

Serve with Char-grilled Tuna steak, Cajun chicken, Mediterranean meatballs with couscous or Smoked turkey and Chorizo sausage in vegetable bake.

Scores/Awards

Bronze Medal - 2010 Melbourne Wine Show - Class 22

Reviews

"The 2008 Grenache/Shiraz is clear, bright ruby with maroon highlights and medium intensity. The bouquet has a clean condition displaying pronounced sour cherry, fennel and plum aromas with suggestions of mixed spice, white pepper and boiled lolliesp."

- Winemaker





PAST VINTAGES

Grenache-Shiraz 2006

CSPC# 720329

750mlx12

15.0% alc./ vol.

Grape Variety

70% Grenache, 30% Shiraz

Winemaker

John Hugo

Vineyards

Estate grown

Tasting Notes

Vibrant magenta with hints of garnet. Dusty cherries, pomegranate and fennel overlay a potpourri of spice. Fresh, small stone fruit characters, supported by soft elegant tannins, emphasize the regional characteristics of this classic blend. Abundant juicy fruit with a savoury element and enough acid grip to bind the two varieties in a style that has a colourful history in McLaren Vale. Hints of white pepper lift the intensity of the mid-palate, creating additional interest. Very definitely a food-friendly wine, displaying rich engaging fruit flavours with a smooth velvety finish.

Serve with

Serve with lamb cutlets with sweet potato mash and tomato relish, tomato-based pasta dishes, mousakka, duck or everyone's favourite pizza.

Scores/Awards

4½ Stars - 2007 Winestate New Release Tasting
Bronze Medal - 2007 Queensland Wine Show - Class 22
Bronze Medal 2007 Cowra Wine Show - Class 25
Bronze Medal - 2007 Adelaide Wine Show - Class 56
Bronze Medal - 2007 McLaren Vale Wine Show - Class 47
Bronze Medal - 2007 Rutherglen Wine Show - Class 217C

