

NATIVE GOOSE GRENACHE SHIRAZ MOURVÈDRE 2014

JAMES HALLIDAY RATINGS FOR PREVIOUS VINTAGES:

2012 Native Goose GSM	92 points
2011 Native Goose GSM	90 points
2010 Native Goose GSM	94 points
2009 Native Goose GSM	94 points
2008 Native Goose GSM	94 points
2007 Native Goose GSM	94 points

JOSH RAYNOLDS OF TANZER BUSINESS COMMUNICATIONS RATINGS FOR PREVIOUS VINTAGES:

2012 Native Goose GSM	90 points
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DESCRIPTION

Colour	Bright red-purple hues retaining its youthful appeal
Aroma	The fresh perfumed bouquet is dominated by a wonderful array of red and dark forest berries, with raspberry, and a background of savouriness. The whole bunch Grenache adds a sweet pungent spice lift
Palate	Juicy red and dark berry fruits form the base of a supple, medium bodied palate, with structured layers of spiciness and coconut. The palate lingers long leading to fine tannins and subtle oak
Varietal Composition	60% Grenache, 34% Shiraz and 6% Mourvedre
Region	McLaren Vale
Sub-regions	Blewitt Springs, McLaren Vale
Vine Age	45-60 years

WINEMAKING

Process	The 3 components were hand harvested and fermented separately in upright static 10t fermenters. 25% of the Grenache was whole bunch fermented and matured separately. The standard fermentations proceeded at about 20-24°C for 8 days, with juice being pumped over the skins twice daily. When most of the sugar had been converted, the wine was pressed, and pressings were added back to the free-run juice. The wine was then filled to a mix of French and American oak Hogsheads for maturation for 13 months
Winemaker	Rob Dundon

MATURATION

Oak Type	French 54%, American 46%
Age of oak	1-2 years old 14%, 3-5 years old 86%
Time in Oak	13 months
Cellaring	5-8 years
Bottling Date	10 July 2015

ANALYSIS

Alcohol	15.1%
Residual Sugar	1.8g/L
Total Acidity	6.6g/L
pH	3.32

★★★★★ Winery Rating (James Halliday Wine Companion 2010, 11,12,13,14,15,16)