IAMES HALLIDAY RATINGS FOR PREVIOUS VINTAGES:

92 points
90 points
94 points
94 points
94 points
94 points

JOSH RAYNOLDS OF TANZER BUSINESS COMMUNICATIONS RATINGS FOR PREVIOUS VINTAGES:

2012 Native Goose GSM 90 points



NATIVE GOOSE GRENACHE SHIRAZ MOURVÈDRE 2013

DESCRIPTION

Colour Bright crimson-purple hues retaining its youthful appeal

Aroma The fresh fragrant bouquet shows an appealing mix of red and

dark forest berries, with plum, and a background of savoury and spice nuances. The whole bunch Grenache adds a sweet

pungent spice lift

Palate Juicy red and dark berry fruits are the basis of a supple,

medium to full bodied palate, with structured layers of

spiciness and chocolate.

The flavours are long lingering leading to fine

tannins and subtle oak

Varietal Composition 52% Grenache, 42% Shiraz and 6% Mourvedre

Region McLaren Vale

Sub-regions Blewitt Springs, McLaren Vale

Vine Age 45-80 years

WINEMAKING

Process The 3 components were hand harvested and fermented

separately in upright static 10t fermenters. 20% 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 18 months

Winemaker Rob Dundon

MATURATION ANALYSIS

Oak TypeFrench 43%, American 57%Alcohol15.1%Age of oak1-2 years old 24%,
3-5 years old 76%Residual Sugar
2.4g/L2.4g/L

Time in Oak18 monthsTotal Acidity6.7g/LCellaring5-8 yearspH3.35

Bottling Date 22 January 2015