

# GSM 2014

SWEET BLACK CHERRY & SPICES,  
SUPPLE VELVET TANNINS.

## TASTING NOTES

A highly fragrant wine, bursting with a complex arrangement of red cherries, mulberries and lifted floral spicy notes. Rich red and black fruits on the palate are supported by supple velvet tannins resulting in a long and elegant finish.

## REGION

McLaren Vale

## VINTAGE CONDITIONS

Strong winds during flowering impacted on fruit set, reducing yields significantly. The early part of the growing season was characterised by periods of high heat, and very dry conditions. In mid-February, 30-50mm rainfall had the effect of refreshing the vines, and the cool weather that prevailed after this event was a God-send, allowing the grapes to ripen more slowly. A great vintage from a difficult beginning.

## GRAPE VARIETY

Grenache 70%, Syrah 17%, Mourvedre 13%

## MATURATION

10% Seasoned American oak barrels for 9 months

10% Seasoned French oak barrels for 9 months

80% Stainless Steel for 12 months

## COLOUR

Deep cherry red with vibrant purple hues

## NOSE

A fragrant delight! Sweet red cherries, rich dark blackberries, dark plums and violets are underscored by white chocolate notes and nutmeg.

## PALATE

Sweet red cherries, raspberries and blackberries splash across the palate, before dark plums and milk chocolate start to reveal themselves. This luscious array of flavours is supported by supple velvet tannins that carry the wine towards a long and mouth-watering finish. Delicious!

## TECHNICAL ANALYSIS

Alcohol: 14%

Acidity: 6.0g/L

pH: 3.45

Residual Sugar: 0.7 g/L

Harvest Date: March 2014

Bottling Date: July, 2016

Peak Drinking: Now - 2024



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