



2009 MOURVÈDRE

Encounters with unblended Australian Mourvèdre are rare. The origins of Mourvèdre are almost certainly Spanish where it is often called *Monastrell*. It is the principal black grape of the five appellations that cluster on Spain's South-eastern Mediterranean Coast.

A very late variety in both bud break and ripening season, the Barossa Valley is one of the few areas in Australia that can successfully ripen Mourvèdre. One of the original grapes grown in the Barossa Valley, Mourvèdre thrives in the hot and dry conditions of a Barossa summer.

The wine produced from Mourvèdre's small, sweet, thick-skinned berries tend to be deeply coloured, rich in spice, high in alcohol and tannin, gamey when young and full of fruit.

The 2009 Mourvèdre displays heady aromas of plum, sandalwood, anise and violet. A complex and layered palate of fresh mulberries, white pepper and licorice finishes with a long persistent tannin structure.

The Wine

Harvested	- April 2009
Maturity at Harvest	- 14° Baumé
Yeast Type	- EC1118/Spontaneous
Fermentation Temp	- 20° to 28°C
Time On Skins	- 12 days-18 days
MLF	- spontaneous in barrels
Oak Treatment	- 18 months in new & seasoned French oak hogsheads and puncheons
Bottled	- December 2010
Colour	- deep cherry red
Nose	-bouquet of plum, sandalwood, anise and violet.
Palate	- fresh mulberries, white pepper and licorice
Cellar	- up to 15 years
Alcohol	- 14.5%