

# 2013 GSM



CSPC:	579938		
Price:	\$35.00		
Production:	140 cases		
Blend:	81.4% Grenache	15.4% Syrah	
	2.7% Mourvèdre	0.5% Viognier	
Wine Chemistry:	pH: 3.86	RS: 1.9 g/L	
	T.A.: 4.7 g/L	Alcohol: 14.6%	
	Average Brix at Harvest: 25.9 Brix		
Bottling Date:	9th of March 2015		

## Viticulture:

Simply phenomenal dirt is what it took to craft this wine. Most of the grapes came from Blind Creek Vineyards in Cawston – the site is hot and has amazing soil, which results in ripe and powerful Southern Rhone grapes. The balance of the grapes came from Road 13's Road 9 and Castle Vineyards, both of which consistently produce excellent Syrah. On all three sites the yields were kept to less than 3 tons per acre and an extensive green harvest was done. Deficit irrigation was applied to limit the vigour of the vines and deliver concentrated flavours and aromas in the grapes.

## Winemaking:

We picked the grapes when they were perfectly ripe and destemmed them gently into small fermenters. The varieties were co-fermented and extra Syrah skins were added to increase the colour, power, and structure of the wine. During the on-skin fermentation the cap was plunged 2-4 times a day and pressed near sugar dryness using our traditional basket press. The wine was aged in older French oak barrels for 15 months. We added a small amount of additional Syrah and Mourvedre to the final blend just prior to bottling.

## Tasting Notes:

The 2013 GSM is quite dark in colour for this type of blend. The nose is vibrant and complex with aromas of red cherry, dark plum, orange blossom, grilled almond, pepper, and vanilla pod. The palate is soft, round, and powerful with attractive flavours of dark plum, blackberry, apricot, pepper, and vanilla. The GSM has a gorgeous mouth-feel with sweet fruit character, fine tannins, fresh acidity, and very long length. Now close your eyes and think of lamb, mmmm...