



SAMUEL'S GORGE
MCLAREN VALE AUSTRALIA



2018 MOURVÈDRE

This variety may not be as immediately recognisable in its individual state as others but our Mourvèdre stands rightfully confident amongst the Samuel's Gorge range.

Medium-bodied and beautifully balanced, it commands attention. It's fresh and elegant; the scent of blackberries, wild violets and plum is ambrosial. Coiled with notes of smoky spice and Szechuan pepper that are typical of this variety, it exudes both power and finesse. A gently guiding hand in the winery gives rise to a truly beautiful wine.

The 2018 Mourvèdre is a beautiful balance of the ethereal and earthy. A wine to be both savoured and shared.

Serve alongside slow-braised lamb neck with labneh and pomegranate or take inspiration from renowned chef Lennox Hastie and pair with NT barramundi cooked over coals, black bean and karkalla.

Time in tomb: **10+ years**

TECHNICAL

Alcohol: 14.5%

pH: 3.6

TA: 5.3

20% Whole bunch fermentation

15 months in French oak (5% new)

Bottled September 2019

Justin McNamee
Winemaker