

2021 MOURVÈDRE

Mourvèdre has long been relegated for use as a blending grape, nestled in amongst Grenache and Shiraz. By crafting this wine, as a standalone variety, we are fortunate to have the chance to properly understand and appreciate this grape's unique personality.

These grapes are grown close to the ocean, where the rhythm of the landscape is similar to that of Mourvèdre's original home on the Iberian Peninsula. This cooling influence allows spiced notes to develop and ensures that the Samuel's Gorge Mourvèdre is structured and lively, with an intriguing savoury edge.

The 2021 Mourvèdre has a seriousness to it. It has aromas of rosehip, fresh morello cherry and earthy cinnamon bark as well as undertones of smoky meats. On the palate there is plenty of Asian spice, dark chocolate and more of that fresh cherry. Medium to full bodied, structured yet supple, this wine will make you want to go in for a second sip.

Pair this with a Chinese barbeque chicken, marinated in spice and licked by flame.

Time in tomb: 8+

