



SAMUEL'S GORGE  
MCLAREN VALE AUSTRALIA



## 2024 GRACIANO

This lesser-known grape variety is one we are so fortunate to be able to work with. There are only 6 hectares of this currently planted in McLaren Vale, so it is not a grape you will stumble across often.

This rareness, plus its astounding ability to retain vibrancy in a warm climate are what make it so appealing to the winemakers. Its deliciousness is what makes it so appealing to the drinkers.

The 2024 release is stunning in the glass. Its alluring deep purple hue draws you in and the first whiff transports you to a garden in full bloom.

Aromas of Damask rose, ripe blackberry, and blackcurrant leap from the glass, while notes of roasted almond, coriander seed, and graphite offer an elegant counterbalance. On the palate, the lush black fruit carries through, joined by a vibrant medley of spice—peppercorns, clove, and aromatic wild fennel seed—adding depth and complexity.

Its structure, length and acidity mean it will pair wonderfully with more robust, flavoursome meals. Try it with okonomiyaki with sticky soy pork belly, or lamb kofte with chard and warm yogurt sauce.

***Time in tomb: 8+***