



SAMUEL'S GORGE
MCLAREN VALE AUSTRALIA

KALEIDOSCOPE HORIZONS

Grenache Graciano Tempranillo

2016

HALLIDAY WINE COMPANION - 95pts

Jane Faulkner

A 45/35/20% split; this spends 2 years in seasoned French oak, and it's meshed beautifully. Full-bodied, richly flavoured with spiced dark fruit, cocoa, wood smoke, ferrous and earthy too. Structured, powerful tannins yet this never feels heavy - it's lively and detailed.

THE REAL REVIEW

Huon Hooke

Deep, rich red colour with a faint trace of purple and a complex and fascinating bouquet of smoky toasty oak and earthy, ironstone aromas. It's full-bodied, rich and solidly structured, with plenty of stuffing. An excellent wine loaded with character and interest. Drink 2019 - 2031.

THE WINE FRONT - 93pts

Mike Bennie

Charismatic blend from one of McLaren Vale's favourite wine producers in one of McLaren Vale's best cellar door settings. A serious wine emerges from what could be a fun-loving blend of grapes. Sour cherry scents coupled to dried strawberry, mocha notes and raspberry liquorice scents. Lots of power in perfume. The palate is sinewy in tannins and yet relatively concentrated, oily almost in its depth of dark berry and plummy fruit flavours, touched by dried herb, brown spice, let's say bouquet garni, some Dutch liquorice (salty) and a dusting of pepper. Some grunt and grip here but never loses drinkability, still, you are in the grasp of a dense, punchy wine, no doubt. Done well with lots of detail.

