

2019 MOURVÈDRE

This grape variety originated from Spain but captured our hearts in the Bandol region of the South of France. Like it's French counterpart the Samuel's Gorge Mourvèdre focuses on finding the balance between the often meaty notes typical of this variety and the red fruit of the McLaren Vale region.

The 2019 Mourvèdre is full of layers. Each whiff brings to mind different aromas centred around a theme of black cherry and soft leather. There are elements of rosemary, green peppercorns and fresh purple basil that are in contrast to the softer violet, vanilla and cherry cola scents.

This is a medium bodied wine, flush with fruit upfront and bright acidity. On the palate there is mulberry, raspberry and thyme, along with the sweet, cured meat; Capocollo. A delicate filter coffee note is present along with allspice to round it out.

Pair this with Parwana's Kabuli Palaw, an aged long-grain rice, topped with caramelised carrots, sultanas, slivered almonds and pistachios.

Time in tomb: 10+

MOURVÉDRE MCLAREN VALE PHE PHE Alco PH: 3 TA: 4 Bottl

SAMUEL'S GORG

SAMUEL'S

GORGE

TECHNICAL Alcohol: 14.5% pH: 3.62 TA: 5.7 g/L Bottled October 2020

Justin McNamee Winemaker