

# POWELL & SON

BAROSSA

## 2016 Shiraz Grenache Mataro

*The 2016 GSM shows its predominance of Grenache with a heady perfume of berry fruits and ripe plum.*

*Shiraz and Mataro provide complexity on the palate with richness, weight and fine, but grippy tannins.*

*800 dozen produced*

Varietal: 60% Grenache, 20% Shiraz, 20% Mataro  
Region: Barossa Valley  
Districts: Seppeltsfield, Marananga, Kalimna, Lyndoch districts  
Soil: Dark loam over clays, deep sandy subsoils  
Vines: Average of 40 years old  
Harvest: 10<sup>th</sup> March, 29<sup>th</sup> February, 14<sup>th</sup> April  
pH: 3.43  
TA: 6.2 g/l  
Alcohol: 14.5%

### Vinification:

All components are vinified separately in open-top concrete vats, pumped over twice daily. The components are then sent to 2,300L French oak Foudre for wild malolactic fermentation and maturation for 15 months. The wine is then blended together and sent to bottling without fining or filtration.



Drink now or over the next 15 years. Great with duck or lamb dishes.