



RUSTY MUTT

RUSTY MUTT ROCKY OX GSM

McLaren Vale / 2017

COLOUR

Youthful red with purple hues and good depth.

NOSE

A lifted complex blend of raspberry, blackberry and violets with a hit of spicy oak.

PALATE

The palate is fruity, juicy and finely textured. It has a breadth of flavour and fleshy fruit tannins adding structure and interest. Serious and full flavoured, yet mid-bodied and drinkable.

WINEMAKING

The fruit was crushed and destemmed into open fermenters where it was hand plunged twice daily. The wine was given seven days extended skin contact after fermentation before being basket pressed producing soft yet firm tannins. The wine completed MLF in barrel and matured for 18 months a combination of four-year-old plus French oak puncheons and hogsheads.

FOOD PAIRING

Enjoy with Thai basil beef, pork ribs, Angus beef burger, lamb chops or pizza.

VINTAGE REPORT

2017 Vintage was set up by an abundant winter and spring rainfall. Cooler spring weather delayed bud burst and spring growth. The vines flourished due to excellent sub soil moisture, with good shoots, flowering and then fruit set. The continued cooler weather over the summer months resulted in restored, less stressed vines with healthier canopies. These healthy vines led to great yields and fragrant fruit length and flavour.

QUICK NOTES

REGION

McLaren Vale, South Australia

GRAPE VARIETY

58% Grenache, 21% Shiraz, 21% Mourvèdre

WINEMAKER

Scott Heidrich

ALCOHOL / VOLUME

14.5 %

TITRATABLE ACIDITY

6.59 g/L

P.H

3.43

CELLAR POTENTIAL

5 - 8 years

OAK

4+ French Oak Puncheons and Hogsheads

