



RUSTY MUTT



RUSTY MUTT ROCKY OX GSM

McLaren Vale / 2018

COLOUR

Vibrant and youthful red/purple with good depth.

NOSE

A wonderfully complex array of white pepper, plum, dried herbs, earth and a floral violet note.

PALATE

Bright ripe red fruits come forward on the palate, perfectly weighted and balanced by fine fleshy tannins and wild berry acidity.

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. All three varieties were vinified separately and blended one month prior to bottling. The wine was matured for 18 months in French oak prior to bottling.

FOOD PAIRING

Enjoy with sticky pork ribs, gourmet beef burger, pepperoni pizza and bbq lamb.

VINTAGE REPORT

A low yielding, ripe warm vintage that produced wines of great colour, flavour and intensity.

QUICK NOTES

REGION

McLaren Vale, South Australia

GRAPE VARIETY

61% Grenache, 27% Shiraz, 12% Mourvèdre

WINEMAKER

Scott Heidrich

ALCOHOL / VOLUME

14.5 %

TITRATABLE ACIDITY

6.51 g/L

P.H

3.34

CELLAR POTENTIAL

8 - 12 years

OAK

4+ French Oak Puncheons

MATURATION

18 months