



Selection International Series features grapes harvested from some of the finest winemaking regions outside of North America, providing winemakers the opportunity to make varietals and styles from around the world.

Selection International Series AUSTRALIAN GRENACHE/SHIRAZ/MOURVÈDRE

Style: The blending of these three grapes is a classic, originating in the South of France where Côtes du Rhone and Chateauneuf du Pape concentrate on these varieties. The small, thick skinned berries are deep blue-black in colour, high in extract, flavour, aroma and tannin.

Grenache also thrives in hot climates and warm soils, producing deep purple, sugar-rich, burly ripe fruit, it offers a cornucopia of dense, lusty aromas and flavours of black cherry, blackcurrant, jam, pepper and liquorice with an explosively mouth filling texture and deceptively heady alcohol

Mourvèdre also favours a warm climate and abundant. The tiny berries are deep blue-violet in colour, with extremely thick skins and high sugars, acidity, colour and tannin, making Mourvèdre an excellent contributor of structure and density in the blend. Mourvèdre is an especially good foil for Grenache's lush, low-acid, and low-tannin fruit. The three grapes together make for a blend of length, power, and fruitiness and above all, balanced intensity of flavour.

Similar Styles: Selection Estate Montagnac Syrah/Mourvèdre

Food Pairings: Barbecued ribs, filet mignon, lamb chops, classic pan-fried pork chops and Roquefort cheese

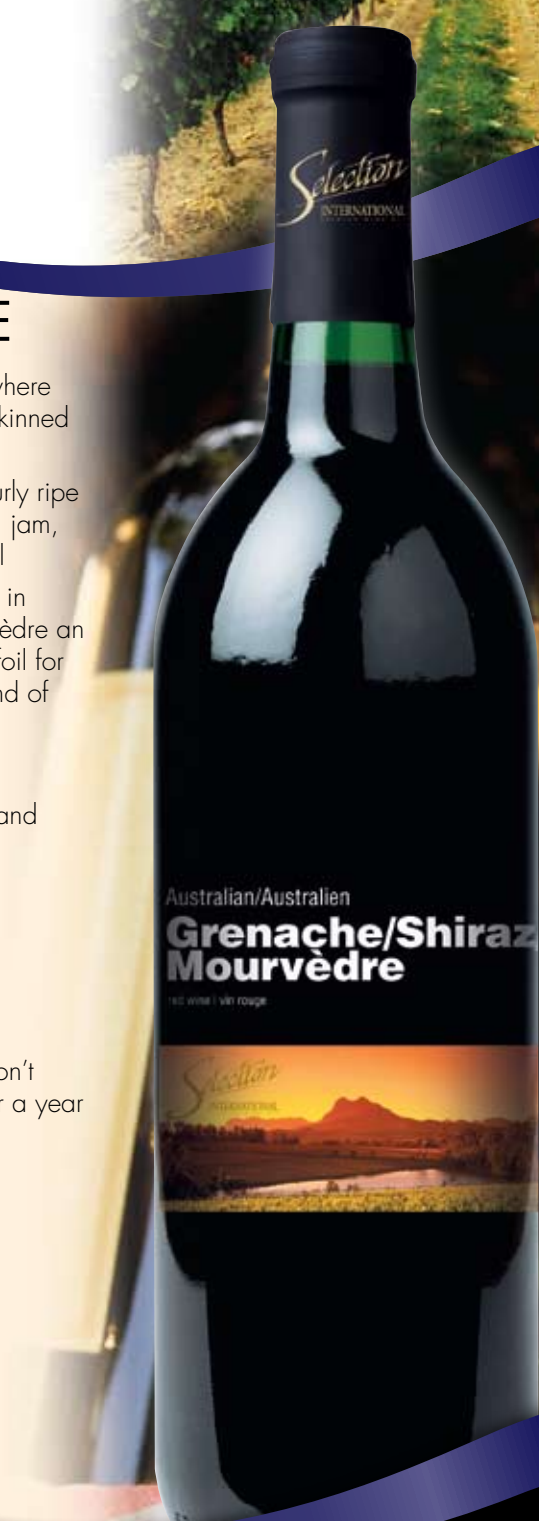
Sweetness Code: 0 (dry)

Alcohol by Volume: 12.5-13.5%

Oak: 60 grams regular oak & 60 grams of Toasted

Body: Medium

Ageing: With it's strong flavours and aromas of black fruits and bold tannins, this wine won't tend to reward early drinking, but rather will develop impressive finesse and complexity after a year in bottle.



Great Wine is Yours for the Making.
Visit us at www.winexpert.com

