

Robert Oatley

Signature Series GSM

Varietals:

44% Grenache, 42% Shiraz, and 14% Mourvedre (Mataro)

Tasting Notes:

Macerated red fruits and musk from Grenache, structure and longevity via Shiraz, Mourvedre's gamey notes and minerality.

Vineyards:

Region: McLaren Vale SA
Vineyard Name: Various
Soil Composition: Various

Winemaking:

Harvest: Machine harvested Mid-May
Fermentation: A blend of Grenache (44%), Shiraz (42%) and Mourvedre (Mataro) (14%) from southern McLaren Vale, where the hills run down to the ocean. Fermented on skins in a combination of open and closed fermenters and matured in French oak for 6 months.

Malolactic Fermentation: Yes
Training Method: Various

Ageing:

Vessel: Oak
Cooperage: French
Duration: 6 months
Bottle Ageing Duration: 18 months
Ageing Potential: 8-10 years

Food Pairing:

Roast pork

Technical Data:

Alcohol: 14%
Acidity: 5.77 grams/liter
Residual Sugar: 2.22 grams/liter
pH: 3.64

Production Quantity:

N/A



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