



MAVERICK

Hand-crafted Barossa Wines

Maverick 2007 Greenock Rise Barossa Valley GSM

Tasting notes

Vintage: 2007

Region: Greenock, Barossa Valley

Grape Varieties: Grenache (67%), Shiraz (27%), Mourvedre (6%)

Alcohol: 14.5 % v/v

Total Acidity: 5.88 g/L

pH: 3.52

Quantity: 220 cases

Winemaker: Ronald Brown

Food Suggestions: Grilled, roasted or smoked red meats, game

Description:

The 2007 Greenock Rise GSM, from the gently undulating slopes of the Western Barossa is voluptuous and generous. Intense lifted raspberries and cherries shine; ten months maturation in seasoned French oak barriques allows the fruit to truly express its sense of place.

Colour: Deep garnet/ruby red with purple hues.

Bouquet: Generous and inviting with massive vibrant, fleshy raspberry and cherry fruits up front. Swirling underneath however, are more complex aromas of dried herbs, spice and charcuterie.

Palate: Vibrant and alive with upfront red berries gradually yield to more spicy elements of sweet spice, charcuterie, tar and soy. Textured and mouthfilling, the palate finishes with savoury complexity, gentle creamy oak and lingering berries.



Vineyard and vintage comments:

Maverick's Greenock Rise vineyard is planted to Grenache and Shiraz – varieties which thrive on the deep red loams and warm climate of this sub-region. Ancient bush vine Grenache planted in ca. 1895 and old vine Grenache planted in ca. 1950 form the base of this wine. A dry winter and spring followed by above average temperatures during the growing season ensured yields were low and made the vines work hard. In spite of the difficult conditions, Grenache and Shiraz fruit harvested in February and March was of excellent quality and displays lovely ripe, silky tannins and great depth of flavour.