



MAVERICK

Hand-crafted Barossa Wines

Maverick 2007 Twins Barossa GSM



Tasting notes

Vintage: 2007

Region: Barossa Valley (70.0%), Eden Valley (30.0%)

Grape Varieties: Grenache (70.0%), Shiraz (16.0%), Mourvedre (14.0%)

Alcohol: 14.8% v/v

Total Acidity: 5.89 grams/litre

pH: 3.47

Quantity: 1000 cases

Winemaker: Ronald Brown

Food Suggestions: Grilled and smoked meats, game, cassoulet or pasta

Description:

The 2007 Twins GSM is an amalgam of Grenache parcels from Maverick's Greenock Rise vineyard and the cooler climate Trial Hill vineyard. The result is a combination of vibrant, fleshy fruit and savoury textural elements.

Colour: Deep garnet/ruby red with purple hues.

Bouquet: Lifted with juicy raspberries, cherries, plums with a hint of lantana. Fresh herbs, white pepper and smoked meats hum under the fruit adding complexity.

Palate: Plush, focused and vibrant. Fleshy red berries sit above notes of fresh herbs, spice and hints of white pepper. Excellent balance with great length. The textured palate finishes with savoury coating tannins.

Vineyard and vintage comments:

Maverick's Greenock Rise vineyard is situated on the gently undulating slopes of the Western Barossa while the Trial Hill vineyard is perched high in the cooler Eden Valley. Both vineyards produce Grenache of great character, albeit of very different nature – these “twins” are definitely not identical. 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.