

RE- WRITE *the rules.*

Re-write the rules... Break away and drink the wines you enjoy.

RE-WRITE THE RULES GSM 2020

Variety
GSM

Season
After a hot dry early summer, Heathcote experienced quite mild weather in February and early spring. Mid March picking in cooler weather is one of the features of the variety.

Tasting Note
Medium colour. Perfume of blue and red fruits. Aromas of charcuterie, earth and spice. Grainy flavours, rich and plump with violets and a bit of crunch.

Suggested Cuisine
Bangers and mash.

Additional Information
Vegetarian, Vegan

Winemaking
Fruit destemmed with a small addition of whole bunches. 10-14 days of maceration and fermentation at warm temperatures. Pressed, settled overnight and filled to small and larger casks for about 6 months.

Wine Analysis
Alc/Vol: 14.5%, pH: 3.45, TA: 6.0 g/L

Cellaring
Drink now and enjoy.

Winemaker
Yarra Valley Estate Winemakers



FOUR GENERATIONS OF WINEMAKING

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