



# PRINCESS OF THIEVES

## Barossa • Grenache, Shiraz, Mataro • 2019

*A sumptuous, handcrafted, three-way blend of Mourvèdre, Grenache, Shiraz, crafted in a classic Châteauneuf style.*

*A striking creature with a most lustful heart, the night is her ally in performing her craft. She strives to obtain a ruby red treasure, of unsurpassed beauty and value past measure. A calling in life, her great reason to live, she takes what she wants but chooses to give.*

*With its silken texture and brilliant red hue, this rich young red draws you in. A purity of fruit and noble heritage – the grapes come from ancient vines up to 65 years old – means she’s a real Princess of wines, and will steal your heart with her seductive charm.*



### Name & vintage

Princess of Thieves 2019

### Grape variety

72% Grenache 20% Shiraz 8% Mataro

### Region

Barossa Valley

### The Wine

GSM blends are an Aussie staple, it’s one of the things we do best! For this vintage, we’ve turned it around a bit and gone for an MGS, giving Mourvèdre the lead over its fellow Grenache and Shiraz. Outside of Australia, GSM blends can be found in the highly prized Rhône Valley, particularly Châteauneuf-du-Pape.

### The growers

For this wine, he turned to two of our favourite RedHeads Movement members: Adrian Hoffmann and John Kalleske.

Adrian Hoffmann is the source of the Mourvèdre and Grenache. Old vines, big flavour, just what we’re after from his Ebenezer vineyards! The other part - the Shiraz - has come from our long-time partner in crime John Kalleske over in Koonunga who continues to deliver immaculate fruit, year after year!

### Ageing

Harvested at optimum ripeness, the fruit was fermented in stainless steel tanks and pumped over twice a day before being pressed off skins and racked to tank and oak for secondary ferment. Aged for 10 months in a combination of new and used French and American oak.

### Tasting notes

Bright, lifted red fruit aromas of sweet cherry and plum combined with floral and turkish delight characters. Subtle savoury notes, dark morello cherry and red plum characters. Mid weight with softly woven tannins.

### Food pairing

The perfect partner to a spiced pork casserole, Asian-style noodles topped with pan-fried tuna or a rich pearl barley and butternut squash risotto.



CELLAR POTENTIAL  
5 years



ALCOHOL  
14.5%



RESIDUAL SUGAR  
0.56g/L



PH  
3.69



ACIDITY  
5.4 g/L

