



Tait

The Wild Ride GSM 2013

Wine Maker: Bruno Tait

Appellation: Barossa Valley

Varietal: 42% Shiraz, 36% Grenache and 22% Mataro

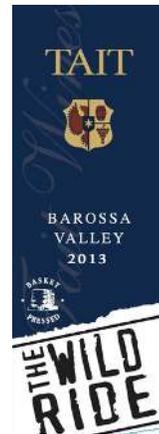
Yields per Acre: 2-3.5 tones per acre

Cases Produced: 1,000

Filtration and fining: n/a

Wood treatment: Combination of new (20%) and 1-2 year old American (80%) oak

Length of barrel maturation: 12 months.



Alcohol %: 15.5

Total Acid: 5.88

Free/Total Sulfur: 33/70

pH: 3.48

Residual Sugar: 1.5

UPC#:752183120142

Wine Makers Notes: All grapes are picked when physiologically ripe to obtain peak ripeness in terms of sugar and flavor. The grapes are de-stemmed into fermenters, pH is adjusted and fermentation takes place over 7-10 days at a temperature of approx 24 degrees centigrade. Plunging and or pumping over takes place 3 times a day. The wine is then pressed using a Basket Press. Juice is then transferred to tank or Barrel to undergo Malo-lactic fermentation. Each batch is kept separate to determine on a year by year basis the quality of the fruit from that vineyard.

All wine is raked and returned to barrel 2 to 3 times during the 12 month period to ensure a clean wine that does not need any fining or filtration.

Score(s): 92 pts James Suckling - A solid red with blackberry, dark chocolate and spice aromas and flavors. Full and velvety. Opulent yet shows tension. Drink or hold.

90 pts Tanzer/Vinous - Brilliant ruby. Sexy, spice-tinged aromas of dark berry preserves and potpourri, with licorice and cracked pepper notes building in the glass. On the palate, vibrant blackberry and bitter cherry flavors open slowly and become sweeter on the back half. Finishes silky and nicely focused, with subtle tannins folding into the wine's juicy dark fruit. -- Josh Raynolds

89 pts Wine Enthusiast Magazine - Not as wild as the name suggests, this is a full-bodied, rather weighty wine, but one that stays within normal bounds. Black cherry fruit is tinged with mocha and baking spices, ending in a dusting of soft tannins. Drink now-2018. The blend is 42% Shiraz, 36% Grenache and 22% Mataro.