

# GSM 2016

**RANGE:** SMUGGLERS BOOT - An innovative range that pays tribute to the ingenuity of winemakers past and present.

**VARIETAL INFORMATION:** 55% Grenache; 38% Mourvèdre; 7% Syrah

**WINE OF ORIGIN:** Western Cape, South Africa

**HISTORY:** In 2014, The Smuggler's Boot wines were first released. The name derives from the time of trade embargoes in South Africa when growers & winemakers smuggled grapevine material into the country by hiding the cuttings in Wellington boots. The Smuggler's Boot range celebrates that ingenuity.

**VINTAGE:** Hand-Picking Dates: 12th – 25th February 2016  
Brix at Harvest: 23.25 – 25.27

**SEASON:** 2016 was notably affected by the weather phenomenon known as El Niño or ENSO (El Niño/Southern Oscillation). Despite winter being fairly dry, it was at least cold with plenty of frosty mornings to allow the vines to go into a proper dormancy. Rain did finally fall in August and September but October, as the ENSO episode took effect, was unusually warm and windy resulting in uneven flowering. This gave rise to smaller berry sizes and with the dry weather, a healthy crop. Further, the hot January affected the ability of the vine to retain much acidity. As a result, the wines have a softer acidity, the fruit concentration is high and the wines have a good flavour profile.

**WINEMAKING:** When we put this wine together we were interested in sourcing fruit from areas that although warm get 'coolish' nights and in this way produce a wine that has fullness and structure but has that perfumed elegant overlay with some freshness of acidity. At the same time we looked at areas that are able to have a savoury nuance that adds intrigue. As such, we sourced grapes from the southern slopes in Wellington, the newer areas of Swartland and also a drop of Southern Stellenbosch. Once in the cellar the main issue was to capture these elements and not try any winemaking tricks. To this end, the wine is essentially unwooded and the softness is achieved through using breathable plastic eggs and any wood is much older so able to imbue complexity without spicy oak.

**ALCOHOL:** 14.00%

**TOTAL PRODUCTION:** 2400 bottles

**TASTING PROFILE:** Attractive bright aromas of raspberry coulis, cracked black pepper and intense blackcurrant pastilles meld with warm demerara sugar. Fresh and juicy on the palate with a rich yet sandy texture, the wine slowly builds up in the mouth as the fine powdery tannins give a frame to the mid palate which will allow the wine to age over the next few years. Complex already with the fleshiness of the Grenache entwined with the meaty edge of the Mourvèdre that between them bring flavours of raspberries, molasses, tiffin and red velvet cake to make for a delicious wine that extends far on the finish.

**FOOD PAIRING:** Richard's suggestions would include roast leg of lamb; braised lamb shanks with gremolata and polenta; Moroccan tagine; spicy stews or casseroles or even a mild lamb korma (not overly creamy though – personally he prefers Rogan Josh better); rosemary and peppercorn spiced lamb chops. Steak with mushroom sauce or chasseur or pepper sauce (all without cream) works a treat or some of those fabulous sausage dishes Cumberland-esque spicy ones; classic British toad-in-the-hole; Calf's liver with Bacon, Caramelised onions and sherry; BBQ meats. For those with a decent butcher game birds like pheasant work well. On the cheese front Jarlsberg; Cacio di Bosco; Chèvre or a decent aged Gouda cheese (again not too soft). Even French Onion Soup is a winner.

