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*wines worth sharing*

## Hewitson 'Miss Harry' G.S.M. Rhône Blend 2016

<b>Grape Varietals:</b>	46% Grenache, 20% Shiraz, 18% Mourvèdre, 9% Carignan & 7% Cinsault
<b>Growing Region:</b>	Barossa Valley, Australia
<b>Owner / Winemaker:</b>	Dean Hewitson



Founded in 1998 - Dean Hewitson has for two decades been crafting quality bespoke, character filled wines. This 2016 Rhône style blend showcasing 5 traditional grape varietals is ever so approachable and engaging. And will reward those who enjoy ripe fruit-forward flavours, and an elegantly crafted wine with a cheeky personality. The wines of Hewitson are recognised for their genuine honest flavours, balance and effortless complexity.

This 2016 'Miss Harry' G.S.M. blend is a real treat for the senses. This wine also give a hint to the unique terroir and age of their special bush vines. Which give such outstanding quality grapes from these ancient, dry grown vineyards in the Barossa Valley. These bush vines vary in age - ranging from younger selections of century old vineyards through to 140+ year old vines.

For those new to this wine - 'Miss Harry' is the nickname of Dean's daughter Harriet, who was also born during the first vintage, and as her two older brothers have their named Shiraz, so Harriet rightly deserved her own blend.

Working with these traditional Rhône varietals - comes with it the art of blending and making something greater than the individual parts is the focus - as this wine achieves. This 2016 vintage is a masterful tapestry of red grape character - each having their rightful and deserved place, like instruments in an orchestra.

The bush vines are dry grown, with these fragile vines being hand pruned and harvested. As each vineyard and varietal was deemed ready for hand harvesting - the small parcels were brought only a short distance into the winery for traditional vinification. A small part of the blend was whole bunch fermented, along with a cold soak on skins for 20 days to extract a bright spectrum of characters - then the wine was matured for 12 months in seasoned French oak barriques.

As you pour this wine into your glass, you will be greeted by a garnet colour with a subtle purple hue. On the nose confident aromas inviting your senses to all that will follow - which includes ripe cherries, red plums, dried spice and mixed herbs.

The palate is vibrant and engaging with ripe berry fruits, dried herbs, spice and a beguiling complexity derived from its 12 months maturation in oak. Dean has deftly used the right amount of winemaking to showcase all the delicate layers from the centenarian and ancestor vines. This wine has bright fruits, integrated ultra-fine tannins and perfectly balanced fruit acidity which lifts the lingering savoury, smooth dry finish.

*Treat yourself - this wine is definitely worth sharing.*

This 2016 Hewitson 'Miss Harry' Rhône Blend has 14% Alc. Decant for 20-30 minutes and serve in an appropriately shaped wine glass at 16-17°C.

### **Cellaring Potential:**

Drinking perfectly well this coming season; and will age nicely for another 2-3 years.

### **Food Pairing Suggestions:**

Perfect wine pairing with bbq'd, grilled or slow roasted red meats, kebabs, varied pizza and pasta dishes, earthy vegetarian dishes and aged hard cheeses - enjoy.

***An approachable, complex Rhône style blend from the Barossa Valley.***

