



# GRAPE-TO-GLASS

wines worth sharing

## Kilikanoon 'Killerman's Run' G.S.M. 2020

**Grape Varietal:** 50% Grenache, 40% Shiraz & 10% Mataro

**Growing Region:** Clare Valley - South Australia

**Chief Winemaker:** Peter Warr



The name 'Killerman's Run' came from a recluse called Alan Webster who after the second world war lived alone in the scrub land behind the Kilikanoon cellar. He lived happily trapping small game, growing his own fruits and vegetables and making his own wines in a galvanised lean-to, and he was given the nickname 'Killerman' by (the founder) Kevin's father Mort Mitchell and his friends when they were growing up.

Entirely self-sufficient, roaming the valley for his meals with rabbits being his favourite gourmet treat. The name relates to Alan's self-taught bush survival skills of 'kill-em and eat-em', thus the legend of Killerman was born. The 'Killerman's Run' range of approachable wines showcasing the distinguished and varied terroir of the Clare Valley and the Kilikanoon philosophy of uncompromising quality and consistency.

Made in a respectful Rhone Valley style, all of the components were vinified and matured individually in a range of seasoned French oak hogsheads for around 15 months before final assemblage and being bottling unfinned and unfiltered to further complement the wines textural and engaging style.

On the hypnotic nose you have dark cherries, plums, light charred oak, dried herbs and allspice. Those ripe dark cherries and sweet spices come from the Grenache, the generous ripe plums with a note of cacao and allspice come from the Shiraz and fill in the core of the wine nicely. And all these confident characters are highlighted by mixed dried herbs from the Mataro and all retaining natural fruit acidity and wrapped in firm tannins and seasoned French oak nuances that lead to a smooth lingering finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Kilikanoon 'Killerman's Run' G.S.M. has 14.5% Alc./vol. Classic dry style. Mild decanting of around 25-30 minutes and serve in an appropriate red wine glass at 16° - 17°C.

### Cellaring Potential:

With mild decanting drinking this season, plus will age nicely for another 7 - 8 years.

### Food Pairing Suggestions:

Perfect wine pairing with bbq'd lamb or pork chops with a smoky sauce, kebabs, varied thin-based pizzas, well-seasoned pasta dishes, earthy vegetarian cuisine and aged hard cheeses - *enjoy.*



***A generously appealing G.S.M. blend with a real character to remember.***