



GSM: Grenache-Syrah-Mourvedre Around the World

Presented by

Roger C Bohmrich MW

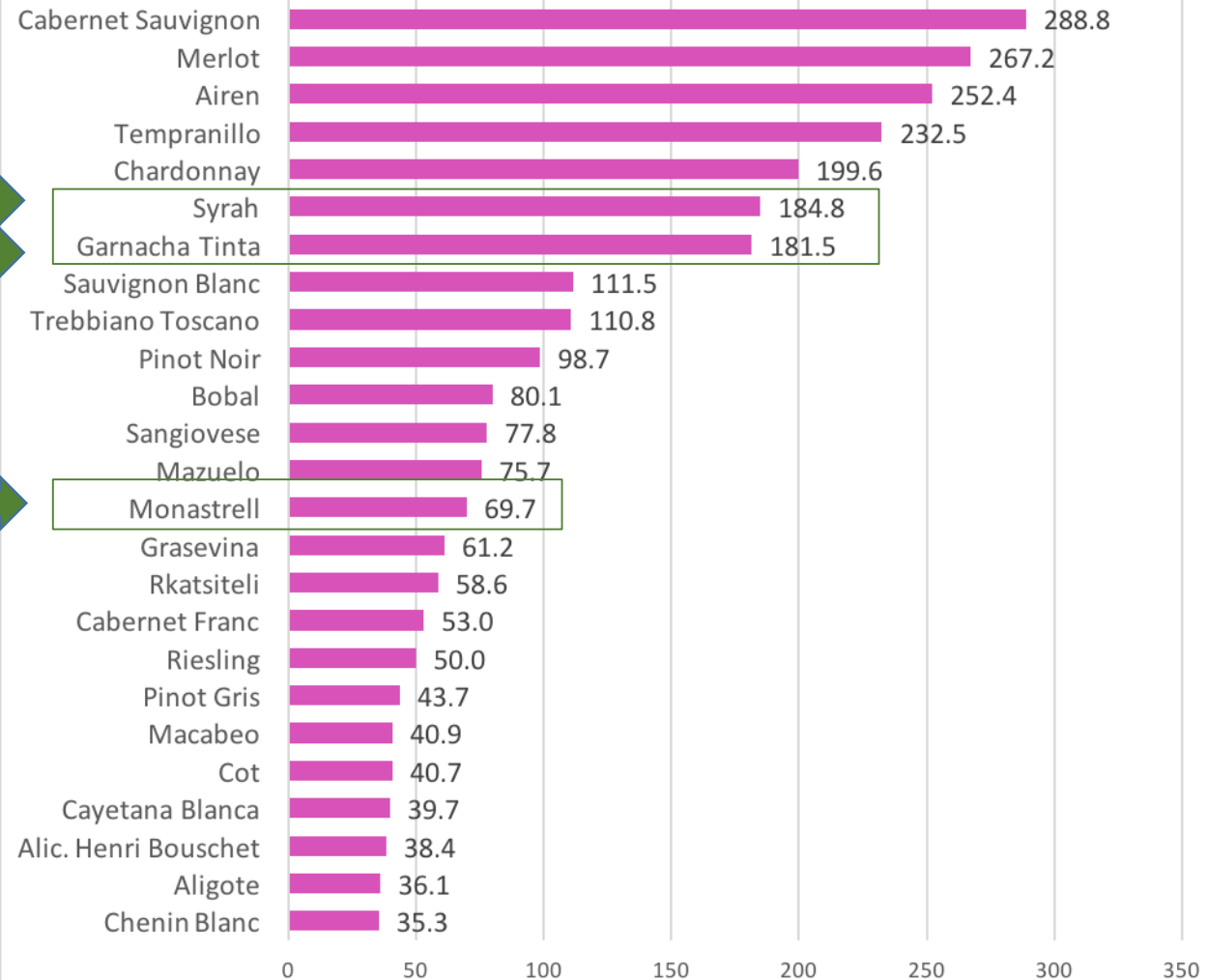
August 2018

Grenache-Syrah-Mourvedre: Global Presence



Most Planted Grape Varieties Worldwide in 2010

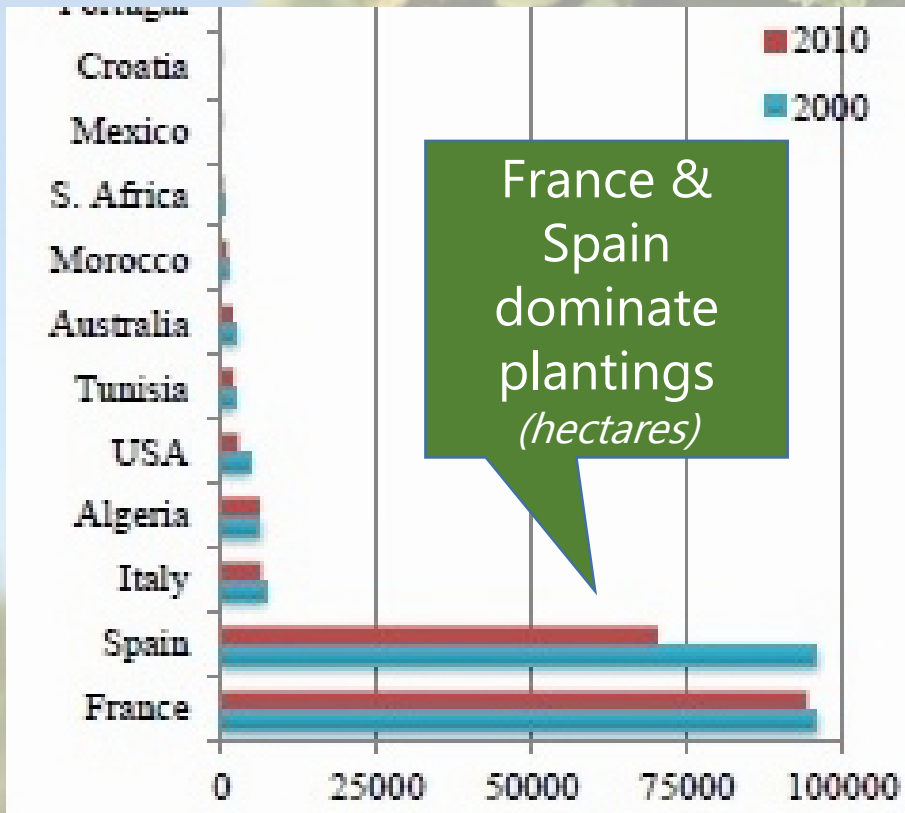
in 1000 hectares; <http://www.wine-economics.org/data/>



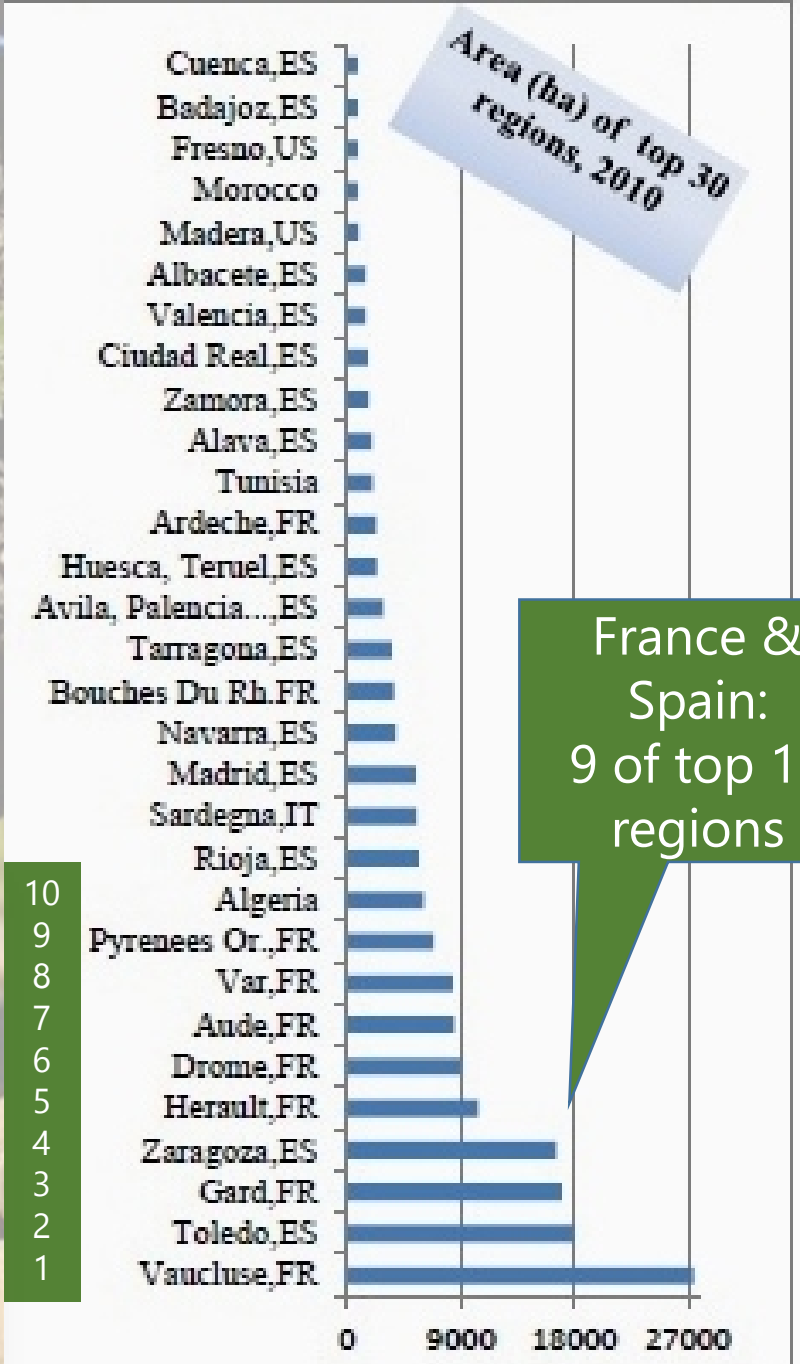
#6 Syrah 184,800 ha
#7 Garnacha 181,500 ha

#14 Monastrell 69,700 ha

Grenache: Where it's planted



France & Spain dominate plantings (hectares)

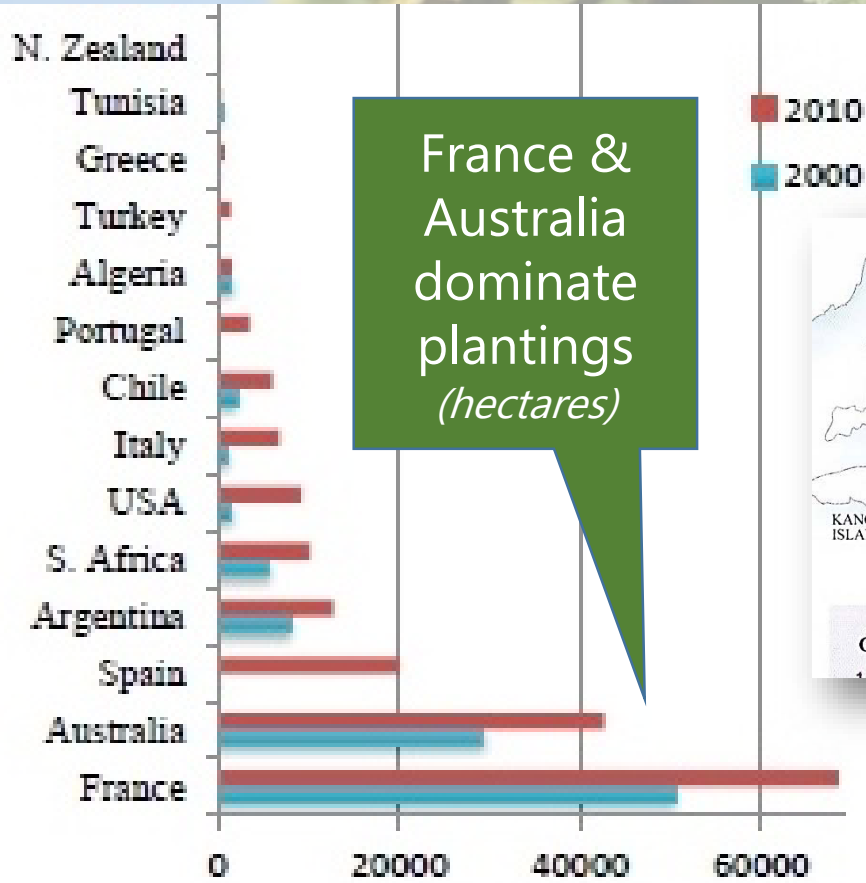


Area (ha) of top 30 regions, 2010

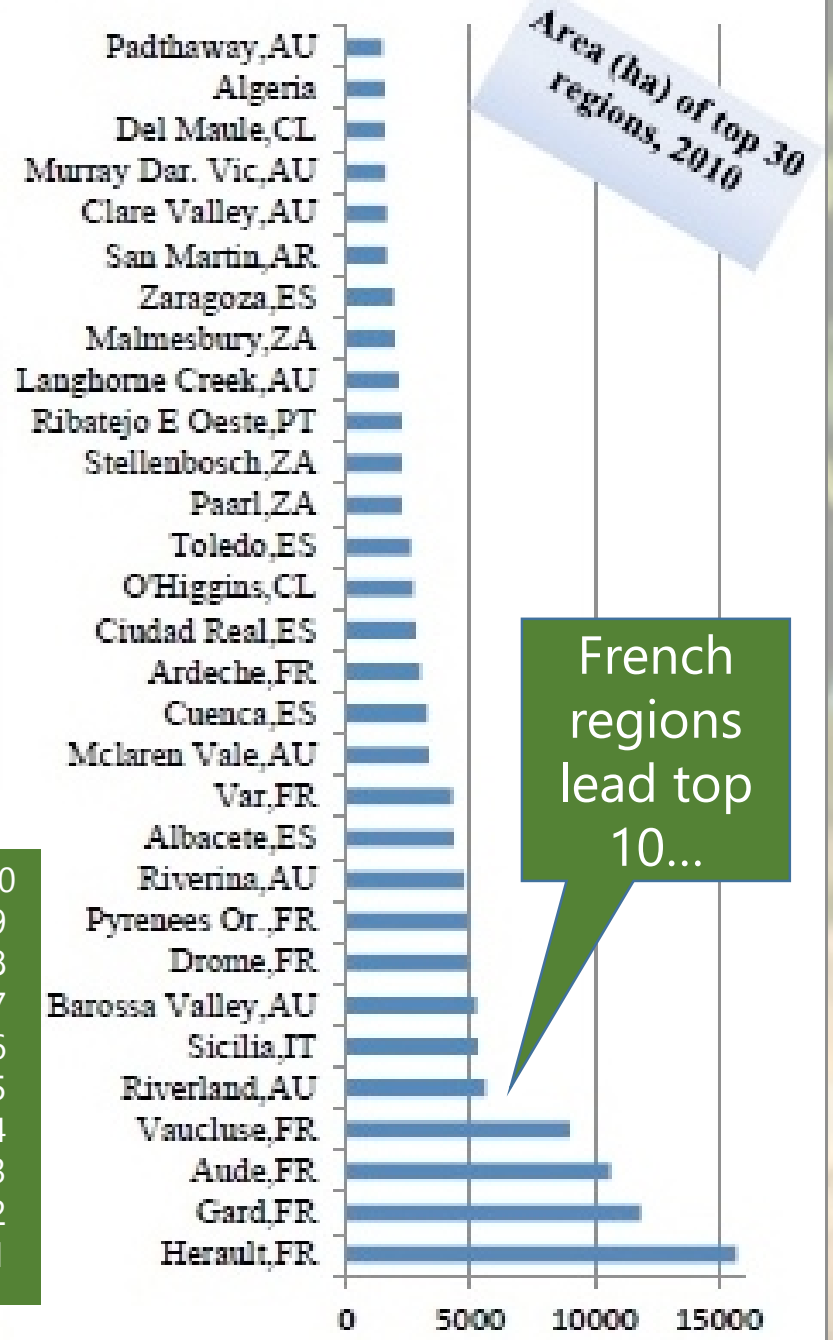
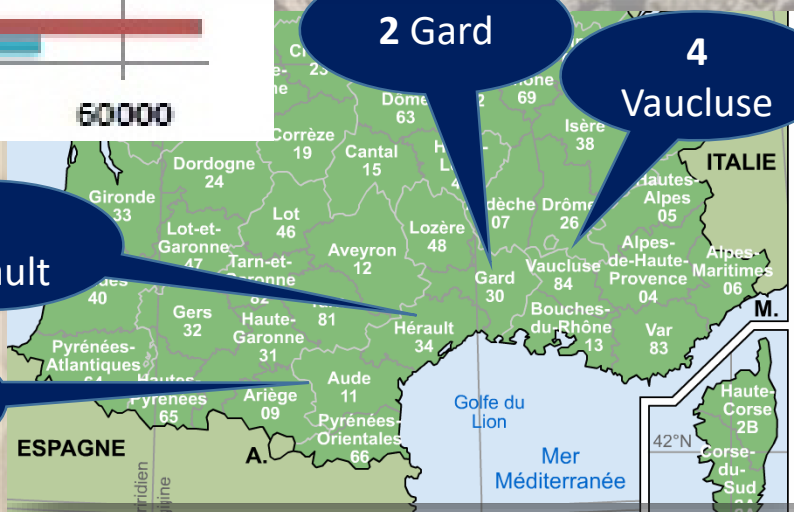
France & Spain: 9 of top 10 regions

Source: University of Adelaide, Australia Wine Economics Research Centre www.adelaide.edu.au

Syrah: Where it's planted



France & Australia dominate plantings (hectares)

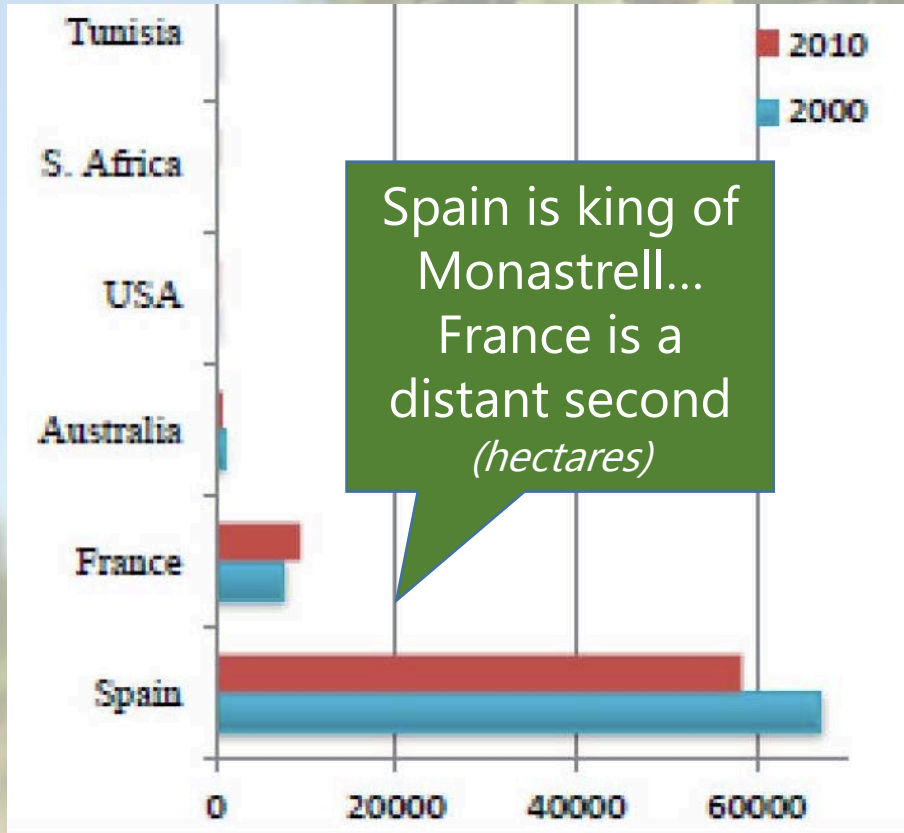


Area (ha) of top 30 regions, 2010

French regions lead top 10...

Source: University of Adelaide, Australia Wine Economics Research Centre www.adelaide.edu.au

Mourvedre: Where it's planted



Spain is king of Monastrell...
France is a distant second (hectares)



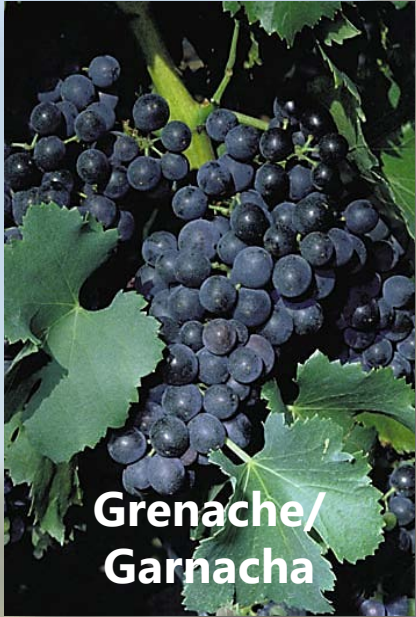
Area (ha) of top 30 regions, 2010

3 Spanish regions account for major share of worldwide plantings

Source:
University of Adelaide, Australia
Wine Economics Research Centre
www.adelaide.edu.au



GSM: Grape Profiles



(G)

Spanish origin
Vigorous, productive → for quality, yields must be limited (<35 hl/ha)
Buds early but needs long growing season
Suffers from *coulure* (infertile flowers) → short crops
Prone to downy mildew, rot → ideal for hot, arid conditions
Strong, upright canes allow for unsupported bush/gobelet training
Produces high alcohol, low acid (low malic acid), moderately tannic wines w/low to moderate pigmentation
Prone to oxidation
Dominant grape in large majority of Southern Rhône red wines



(S)

Native to SE France (Mondeuse blanche X Dureza)
Vigorous vine & relatively early to ripen
Needs trellis or stakes for support
Produces wines with high/moderate tannin levels
Generally densely pigmented wines of moderate to high alcohol
Resistant to oxidation/tendency to express reductive aromas
Exclusive red grape of the Northern Rhône (Hermitage, Côte-Rôtie, etc.)
Complementary & frequent blending partner of Grenache in Southern Rhône & other regions

GSM: Grape Profiles

(M)



Spanish origin

Late ripening, requires heat & light to ripen fully

Wind sensitive

Densely pigmented wines, high acidity & tannin

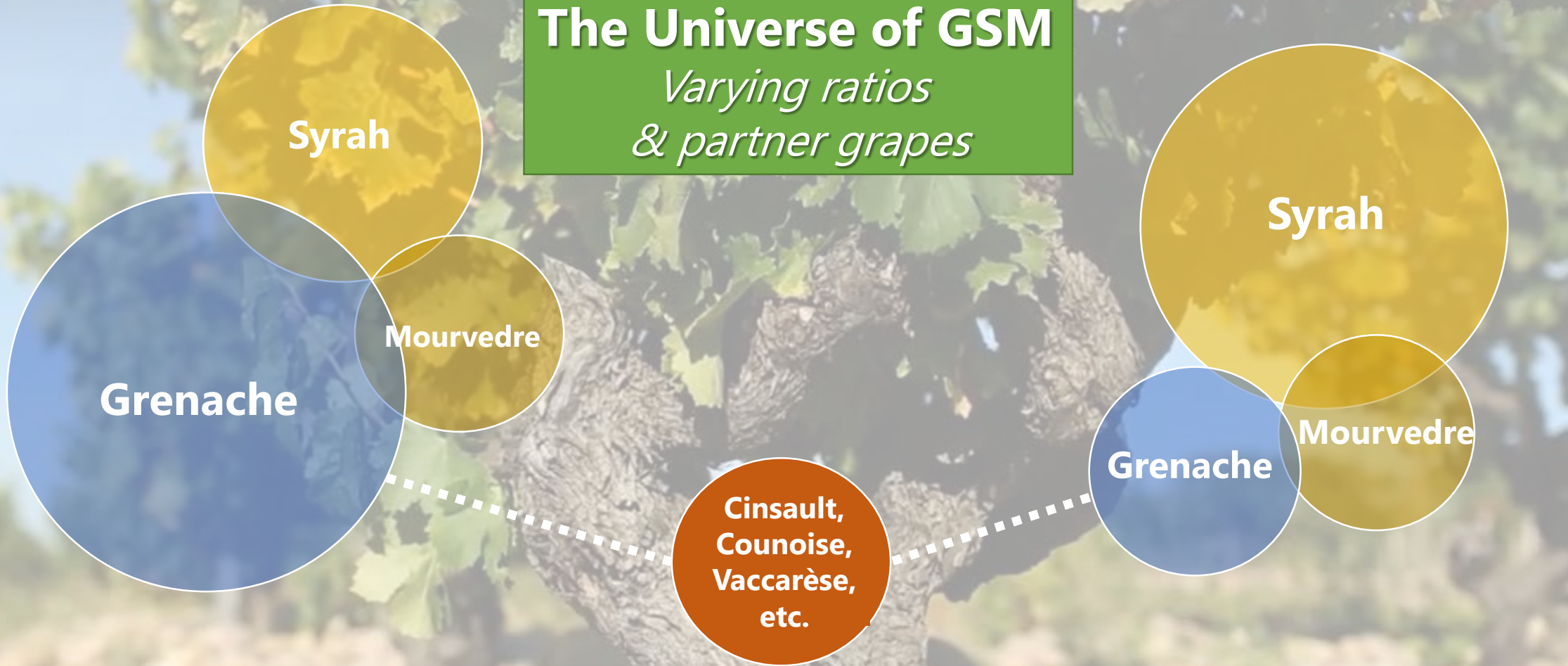
Resists oxidation

Influential if typically minor role in Southern French blends

May have larger share in individual GSM wines depending on maker & region

The Universe of GSM

*Varying ratios
& partner grapes*



Semi-oxidative

Semi-reductive



Soft, smooth, sensual & accessible early

GSM Flavor Spectrum

Structured, restrained & gains with aging

DATA SHEET-"GSM: Grenache-Syrah-Mourvedre Around the World" August 2018-R Bohmrich MW

Page One

Yields: hl/ha=hectoliters/hectare - mt/ha=metric tonnes (1000kg)/hectare - t/a=US tons (907kg)/acre

		No. 1	No. 2	No. 3	No. 4	No. 5
Producer		Domaine d'Aupilhac	Black Elephant Vintners	Coyote Canyon Winery	Robert Oatley Vineyard	D'Arenberg
Wine/Vintage		Les Cocalières 2015	Nicholas Red 2015	Tres Cruces 2012	"Signature" GSM 2015	Ironstone Pressings 2013
Origin	Country	France	South Africa	USA	Australia	Australia
	Region	Languedoc	Western Cape	Washington State	South Australia	South Australia
	District/appellation	Montpeyroux	Franschhoek	Horse Heaven Hills	McLaren Vale	McLaren Vale
Chemical analysis	Alcohol % by vol	13	14	14.5	14	14.3
	TA g/l tartaric	5.47	5.4	6.4	5.67	7
	RS g/l	2	2.2	<2	0.86	0.8
	pH	3.68	3.56	3.68	3.53	3.45
Vineyard	Type	single vineyard	selection of sites	single vineyard	selection of sites	selection of blocks/fruit
	Elevation in feet	1,150	886 to 2,460	900 to 1,200	590 to 980	279 to 623
	Exposure	northwest	multiple	mostly southeast	multiple	multiple
Geology/Soil	Top soil	limestone	decomposed granite	loam, loess, sediments	loam	sand, loam
	Parent rock	basalt	granite	loam, sediments	sand, clay	sandstone, limestone, etc
Vines	Clones	selection massale	G:GN70C/S:SH9/M:n/a	G:3/S:TC/M:4	n/a	G:old/S:1912,1654, BVR30
	Root	3309, 101-14	G:R99/S:US8/7/M:R99	own roots	n/a	own roots
	Average age	13-16 years	10-15 years	6-9 years	15-30 years	42-90 years (aver. 78)
Canopy/Water Management	Training	gobelet	Perold 2-wire	bilateral cordon	mostly VSP	bush, VSP, double trellis
	Pruning	spur	spur	spur	hand	spur
	Irrigation	no	drip if needed	drip	yes	in extreme conditions
Harvest	Hand/machine	hand	hand	hand for this lot	99% machine	hand & machine
	Yield	G:25/S:29/M:32 hl/ha	G:6.5/S:7/M:6.5 mt/ha	G:4.2/S:3.8/M:4 t/a	est. 3 t/a average	G:14.1/S:25.4/M:10.4 mt/ha
Farming practices		biodynamic/organic	sustainable	sustainable	sustainable	sustainable/bio/organic
Crush regime		destem	destem/35% whole	destem	destem/whole berries	destem/crush/whole
Yeast		naturally occurring	naturally occurring	mixed cultures	natural/Rhone culture	culture
Fermentation	Vessel	stainless tank	foodgrade bins	1 ton macro bins/punch	65% open, 35% closed	open, foot treading
	Temperature °F	82.4	78.8 to 82.4	84	59 to 77	max 86
Blending technique		post-fermentation	co-fermented	post-maturation-14 mos	post-fermentation	post-maturation
Final blend of wine % each variety		S40, G30, M30	S45, Car 21, M20, G9, PS5	S42, M33, G25	G47, S46, M7	G67, S28, M5
Maturation vessel/months of aging		used French 700L/15	used French 500L/16	59g French, 25% new/16	tank+French 225L/12	old French barriques/9
Fining & filtration		none	unfined/lightly filtered	fined/cross flow	egg whites/μ 0.65-0.45	fined/filtered

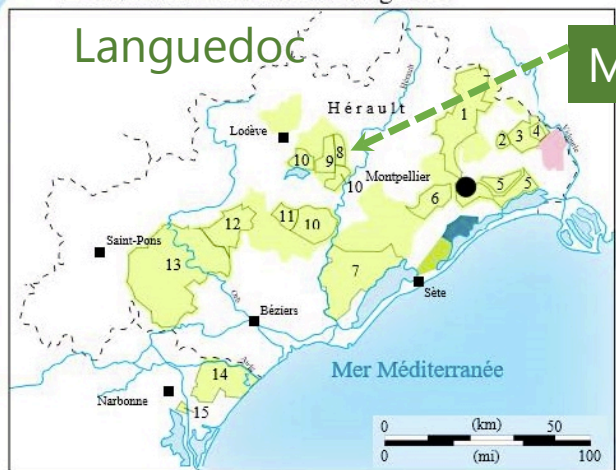
DATA SHEET: "GSM: Grenache-Syrah-Mourvedre Around the World" August 2018-R Bohmrich MW

Page Two

		No. 6	No. 7	No. 8	No. 9	No. 10
Producer		John Duval Wines	Torbreck Vintners	Tablas Creek Vineyard	Domaine de Mourchon	Château Mont-Redon
Wine/Vintage		Plexus 2014	The Steading 2015	Côtes de Tablas 2016	Châteauneuf-du-P 2015	Châteauneuf-du-P 2014
Origin	Country	Australia	Australia	USA	France	France
	Region	South Australia	South Australia	California	Rhône Valley	Rhône Valley
	District/appellation	Barossa Valley	Barossa Valley	Paso Robles-Adelaida	Southern Rhône-Cru	Southern Rhône-Cru
Chemical analysis	Alcohol % by vol	14.5	15	13.5	15	14.5
	TA g/l tartaric	5.7	6.02	5.5	5.2	5.53
	RS g/l	0.86	< 0.5	2	0.6	2.3
	pH	3.49	3.45	3.59	3.74	3.69
Vineyard	Type	selection of sites	selection of sites	selection of blocks	selection of sites	single estate
	Elevation in feet	820 to 1,214	590 to 984	1,400 to 1,600	164 to 328	312 to 361
	Exposure	multiple	E/NE to W	multiple	multiple	flat
Geology/Soil	Top soil	clay	sand, clay, loam	silty clay, clay	galets, clay, sand	galets, sand, limestone
	Parent rock	limestone	limestone, sandstone	limestone	clay, limestone	alluvial, limestone, sand
Vines	Clones	mainly massal/S:1654	mainly massal/S:1654	G:A,B,C,D/S:A,D/M:A	n/a	n/a
	Root	own roots	own roots	1103P, 110R, own roots	n/a	n/a
	Average age	G:90/S:30/M:80 years	G:50+/S:20-100/M:50+	G:24/S:13/M:15/C:22 yrs	average 40 years	G:70/S:40/M:30
Canopy/Water Management	Training	G,M:bush/S:cordon	bilateral/G:also bush	mainly double cordon	gobelet (bush)	G,M:gobelet/others:cordon
	Pruning	varied	cane & spur	spur & cane	spur	spur & cane
	Irrigation	G,M:no/S:yes	yes young vines/no old	93% very light, 7% no	no	drip for limestone only
Harvest	Hand/machine	mainly by hand	mainly by hand	by hand	by hand	by hand
	Yield	2-2.5 mt/a	G:3/S:4.5/M:5 mt/ha	G:4/S:2/M:3/C: 2 t/a	aver 25 hl/ha	aver 20 hl/ha
Farming practices		mainly sustainable	sustainable, organic	sustainable, bio, organic	sustainable	certified sustainable
Crush regime		mainly destem, crush	destem	destem	destem	destem, optical sorting
Yeast		cultures	culture EC1118	naturally occurring	culture	culture (mostly UV43)
Fermentation	Vessel	stainless tank	open stainless tank	stainless, wood vat	stainless tank	stainless tank
	Temperature °F	71.6 to 77	68 to 77	67 to 80	78 to 82.4	75 to 79
Blending technique		most post-aging + co-fer	post-maturation	post-maturation	post-maturation	post-ferment & maturation
Final blend of wine % each variety		S47, G32, M21	G76, M13, S11	G55,S25,M13,Counoise7	G70, M20, S10	G60,S30,M8,others 2
Maturation vessel/months of aging		used French 300L/14	used French foudre/18	used French foudre/18	Fr foudre, demi-m/12	tank, 228L barrel/12
Fining & filtration		unfined, light filtration	unfined, unfiltered	unfined, sterile	unfined, filtered	fined, filtered μ 1.5

Domaine d'Aupilhac Languedoc-Montpeyroux Les Cocalières 2015 Languedoc, France

40% Syrah
30% Grenache
30% Mourvèdre



Montpeyroux

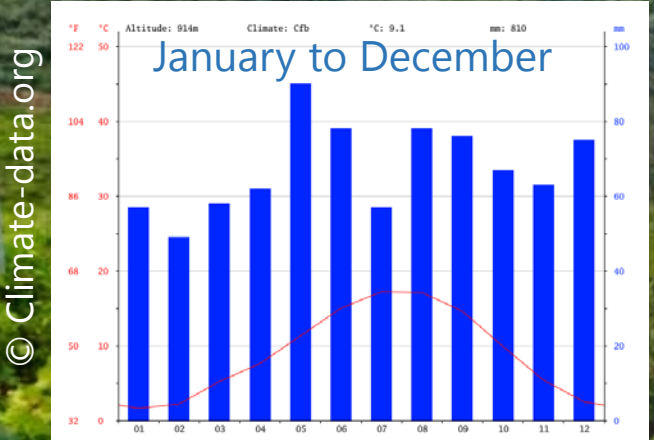
- 1 Pic-Saint-Loup
- 2 Saint-Drézéry
- 3 Coteaux de Vèrargues
- 4 Saint-Christol
- 5 Coteaux de la Méjanelle
- 6 Saint-Georges d'Orques
- 7 Picpoul-de-Pinet
- 8 Montpeyroux
- 9 Saint-Saturnin
- 10 Clairette du Languedoc
- 11 Cabrières
- 12 Faugères
- 13 Saint-Chinian
- 14 La Clape
- 15 Quatourze

AOC Languedoc:
Max 70% one variety
G-S-M min 40%



Cocalières @ 1,150 ft.,
faces NW
Limestone, basalt
Biodynamic/
certified organic
Hand harvest
15 mos. in demi-
muids, none new
Unfined, unfiltered

Languedoc:
GDD 3577 °F
Region IV
32" annual rainfall



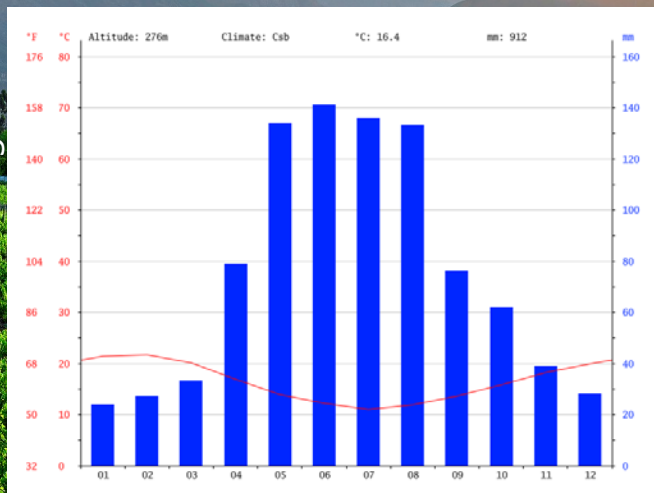
Black Elephant Vintners Nicholas Red 2015 Franschhoek, South Africa

45% Syrah
21% Carignan
20% Mourvedre
9% Grenache
5% Petite Sirah



NICHOLAS
RED

886 to 2,460 ft.
Granite
Sustainable
Hand harvest
Co-fermented
1/3 whole bunches
16 mos. in old
500L French barrels

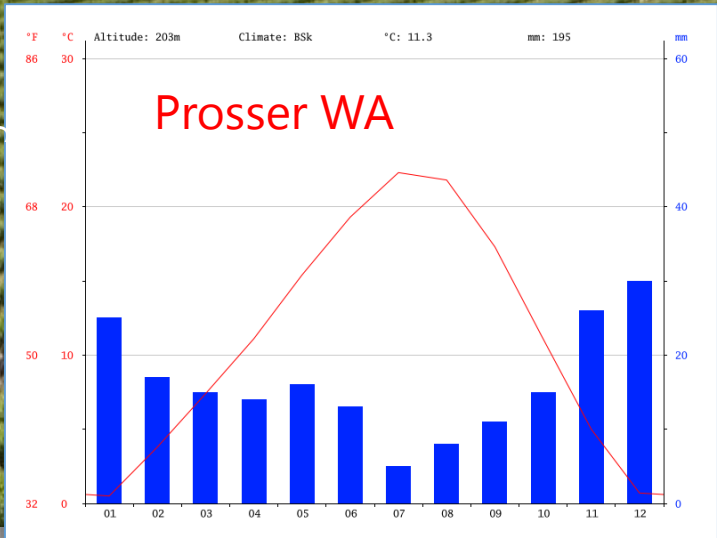
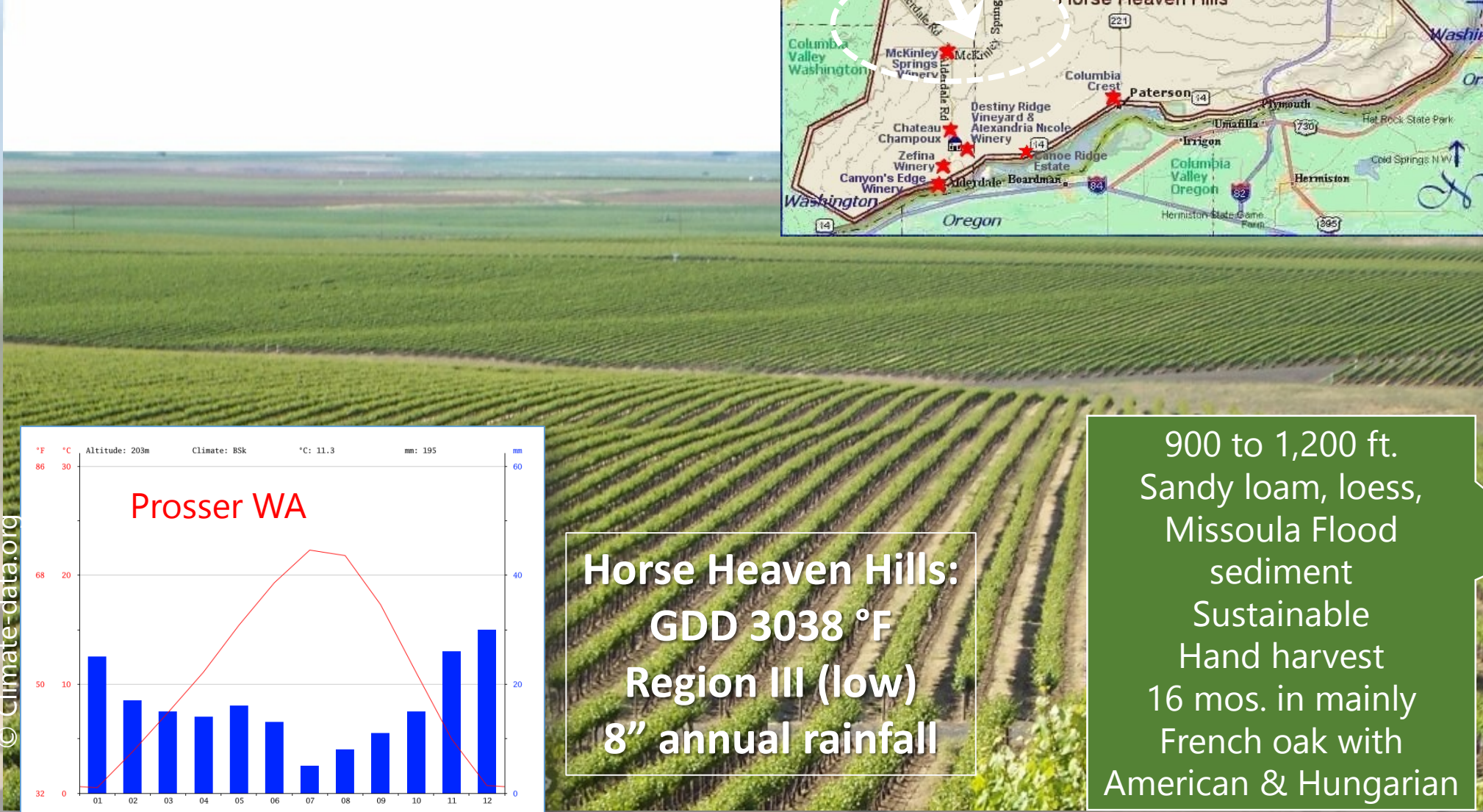


Franschhoek:
GDD 3895 °F (est.)
Region IV
36" annual rainfall

Coyote Canyon Winery Tres Cruces 2012 Horse Heaven Hills, Washington State, USA

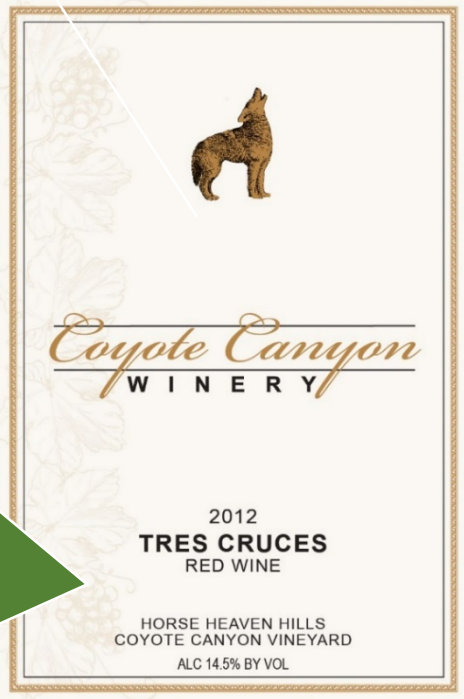


42% Syrah
33% Mourvedre
25% Grenache

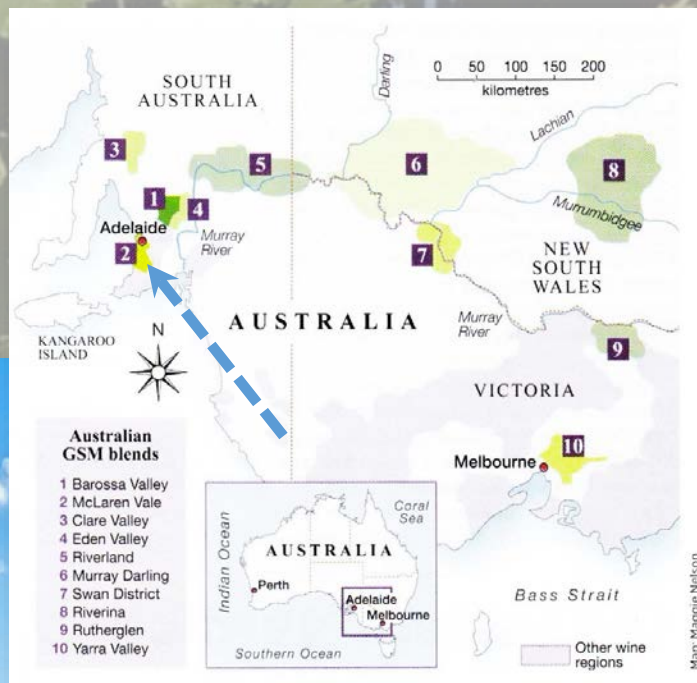


Horse Heaven Hills:
GDD 3038 °F
Region III (low)
8" annual rainfall

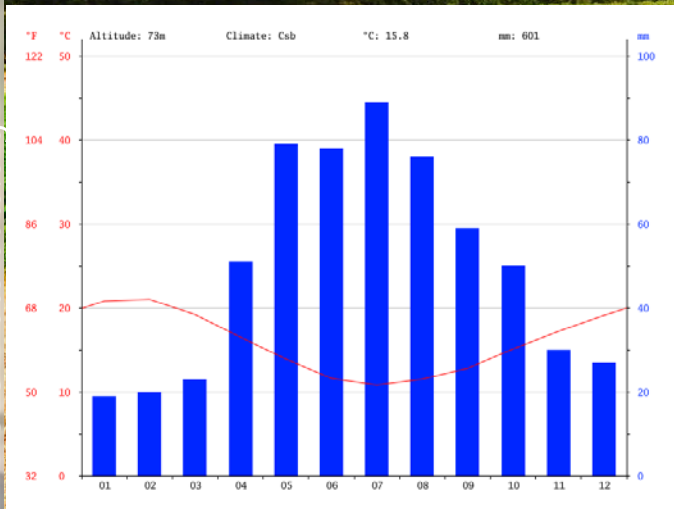
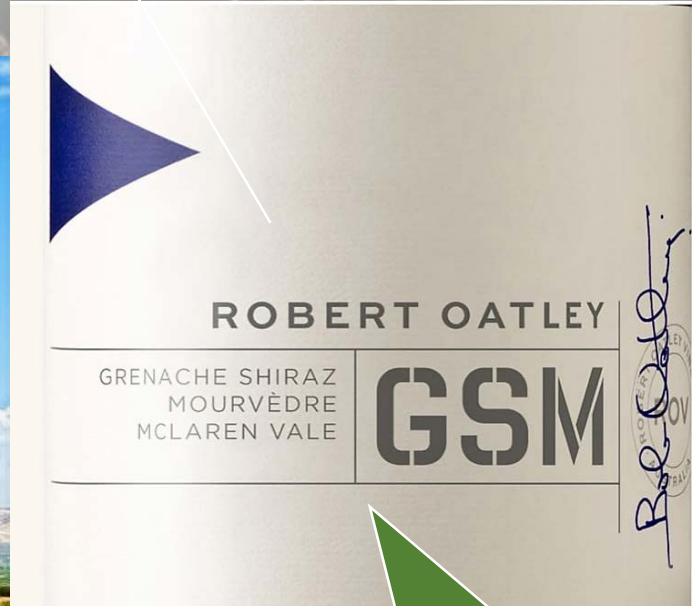
900 to 1,200 ft.
Sandy loam, loess,
Missoula Flood
sediment
Sustainable
Hand harvest
16 mos. in mainly
French oak with
American & Hungarian



Robert Oatley Signature Series GSM 2015 McLaren Vale, Australia



47% Grenache
46% Shiraz
7% Mourvèdre



McLaren Vale:
GDD 3337 °F
Region III
MJT 70 °F
24.5" annual rainfall

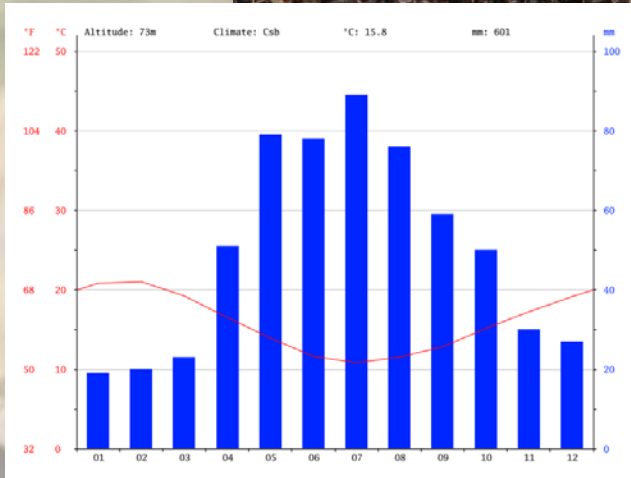
Loam over clay, sand
Sustainable
Machine harvest
Whole berries
Tank & 225L French barrels, 25% new

D'Arenberg The Ironstone Pressings 2013 McLaren Vale, Australia

67% Grenache
28% Shiraz
5% Mourvedre

Mix of sustainable,
organic &
biodynamic
Open fermenters
Foot treading
9 mos. in old French
barriques
Slightly higher
acidity/lower pH than
other GSM in this
tasting

McLaren Vale:
GDD 3337 °F
Region III
MJT 70° F
24.5" Annual Rainfall

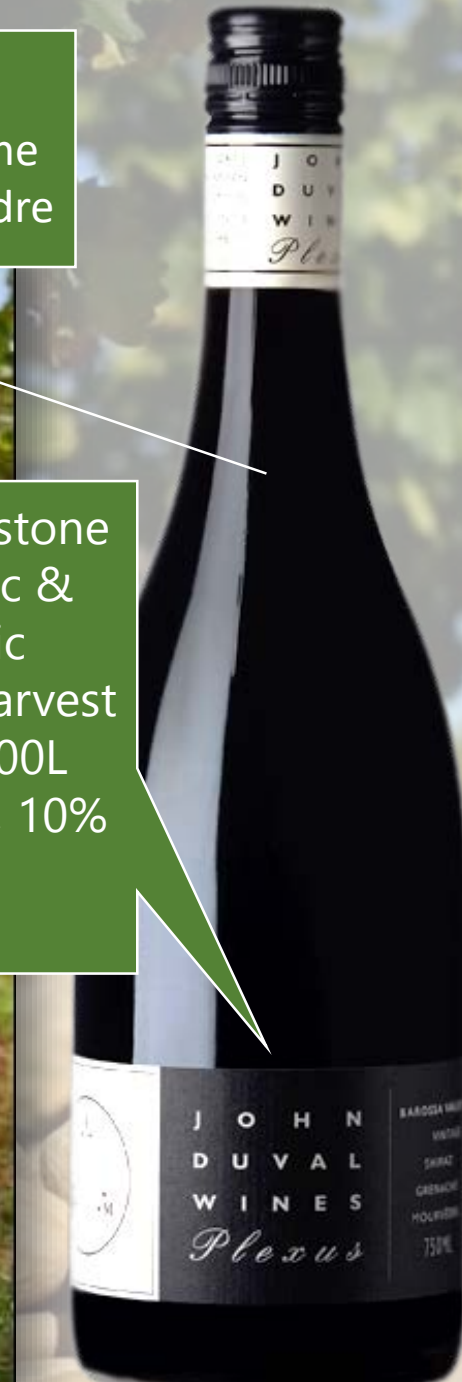


John Duval Wines Plexus 2014 Barossa Valley, Australia

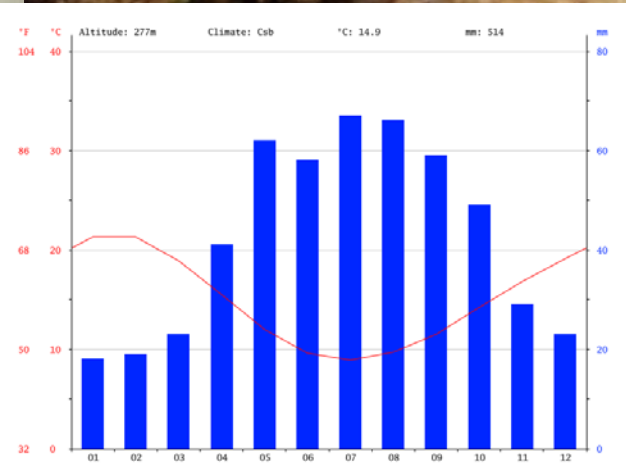


47% Syrah
32% Grenache
21% Mourvedre

Clay over limestone
Partly organic & biodynamic
Mainly hand harvest
14 mos. in 300L French barrels, 10% new
Unfined



Barossa Valley:
GDD 3756 °F
Region IV
MJT 72° F
21" Annual Rainfall

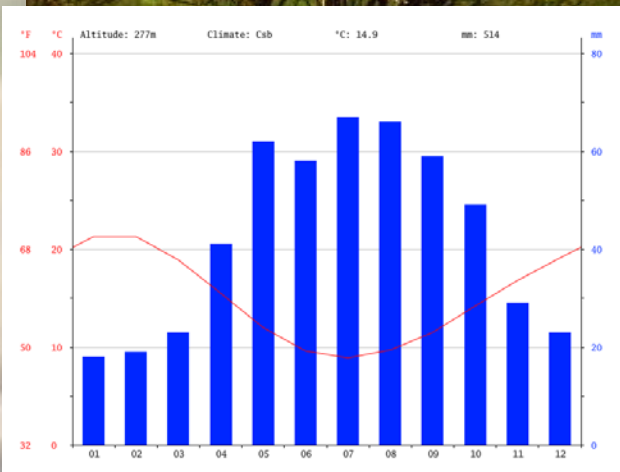


Torbreck The Steading 2015 Barossa Valley, Australia

76% Grenache
12% Shiraz
12% Mataro

Sand, clay, loam over
limestone, sandstone,
mudstone
Sustainable & organic
Mainly hand harvest
Destemmed
Open top steel
18 mos. in seasoned
French foudres
Unfined, unfiltered

Barossa Valley:
GDD 3756 °F
Region IV
MJT 72° F
21" Annual Rainfall



Tablas Creek Côtes de Tablas 2016

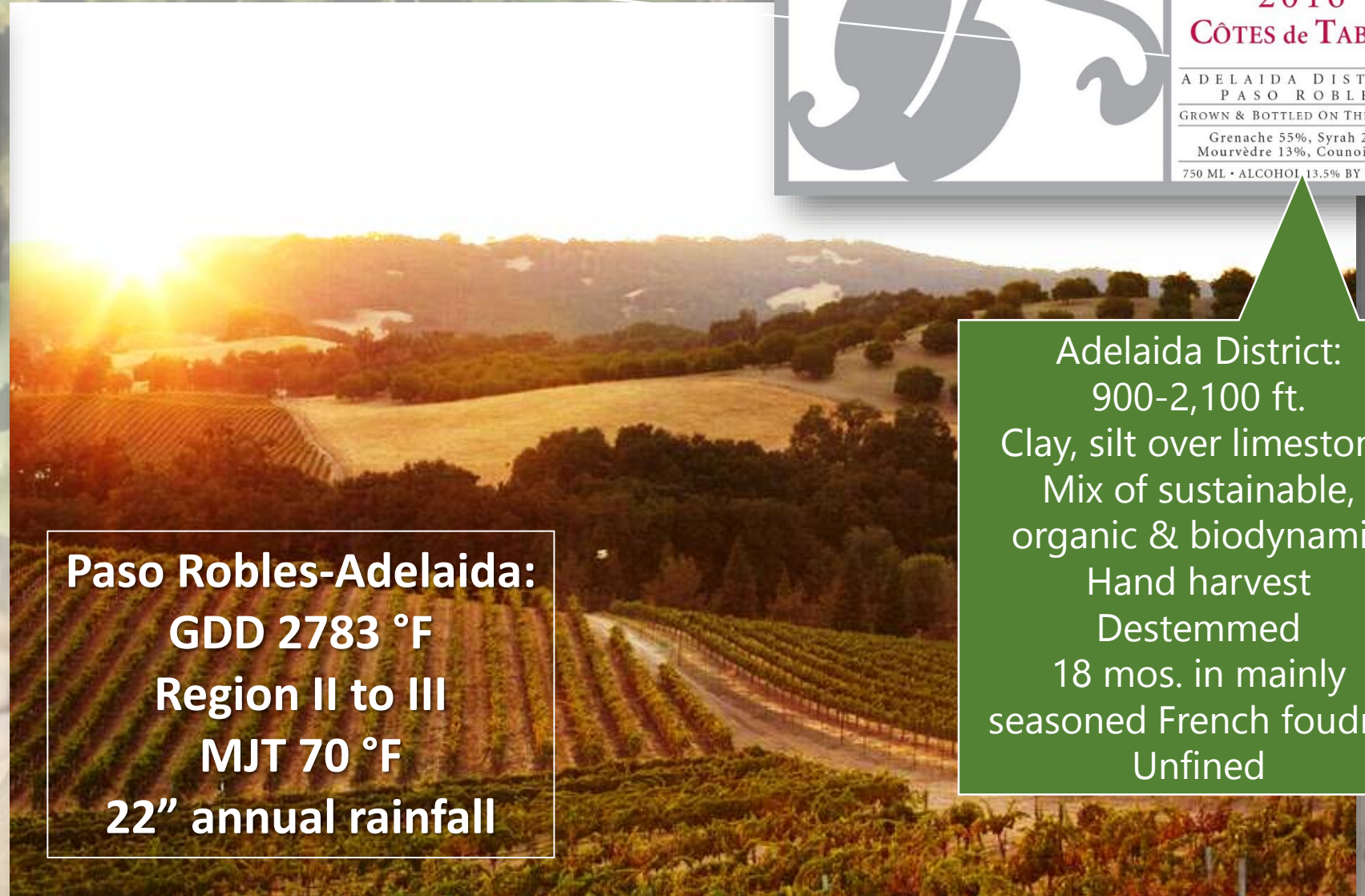
Paso Robles, California

55% Grenache
25% Syrah
13% Mourvèdre
7% Counoise

**TABLAS
CREEK
VINEYARD**

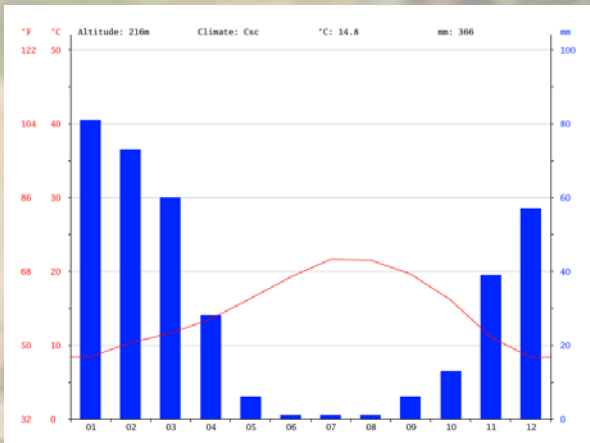
**2016
CÔTES de TABLAS**

ADELAIDA DISTRICT
PASO ROBLES
GROWN & BOTTLED ON THE ESTATE
Grenache 55%, Syrah 25%,
Mourvèdre 13%, Counoise 7%
750 ML • ALCOHOL 13.5% BY VOLUME



Adelaida District:
900-2,100 ft.
Clay, silt over limestone
Mix of sustainable,
organic & biodynamic
Hand harvest
Destemmed
18 mos. in mainly
seasoned French foudres
Unfined

Paso Robles-Adelaida:
GDD 2783 °F
Region II to III
MJT 70 °F
22" annual rainfall

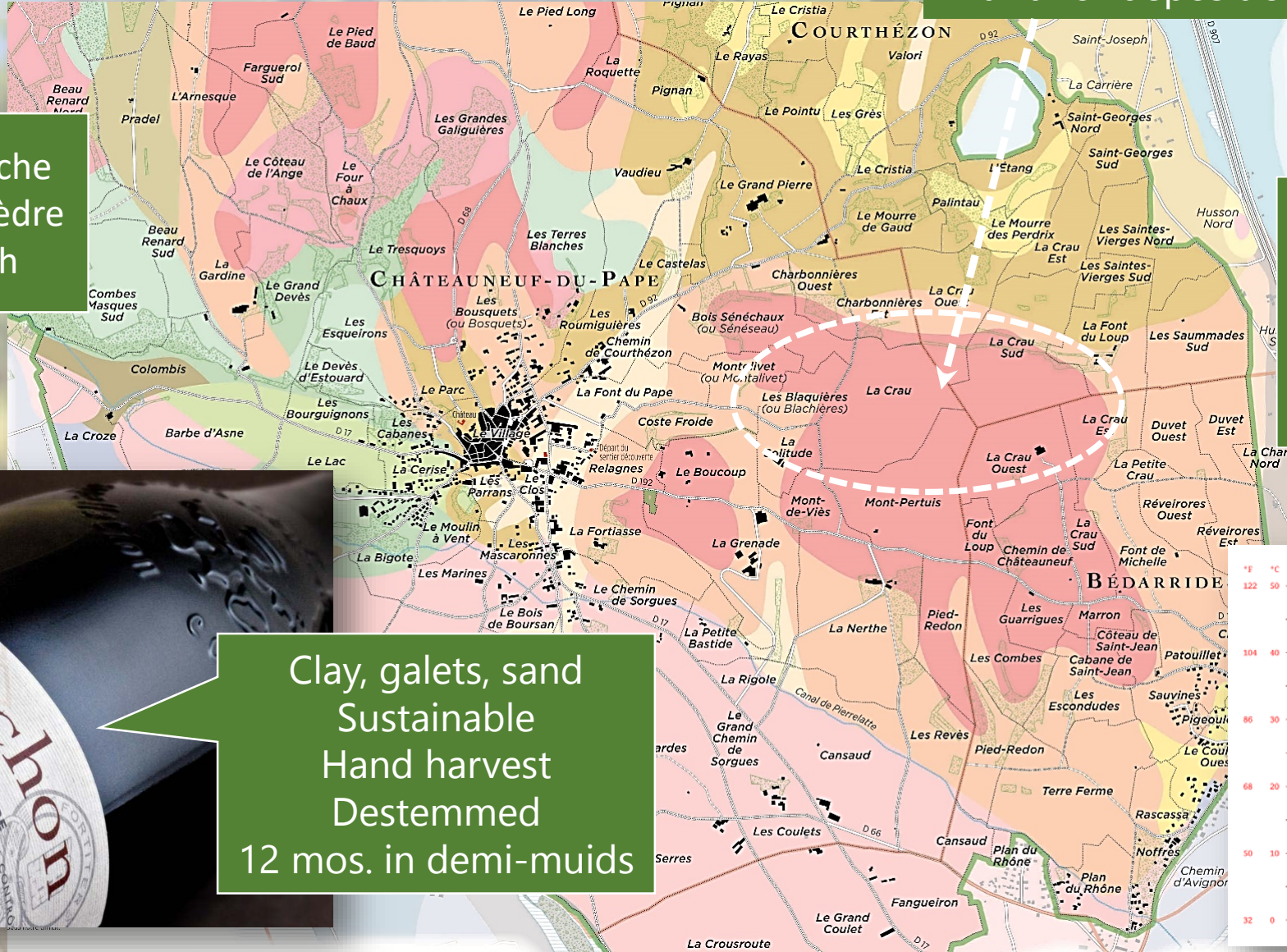


Domaine de Mourchon Châteauneuf-du-Pape 2015 Rhône Valley, France

La Crau plateau
Iron-rich red clay
with thick deposit of galets

70% Grenache
20% Mourvèdre
10% Syrah

Southern Rhône:
GDD 3725 °F
Region IV
27" annual rainfall



Clay, galets, sand
Sustainable
Hand harvest
Destemmed
12 mos. in demi-muids



Château Mont-Redon Châteauneuf-du-Pape 2014

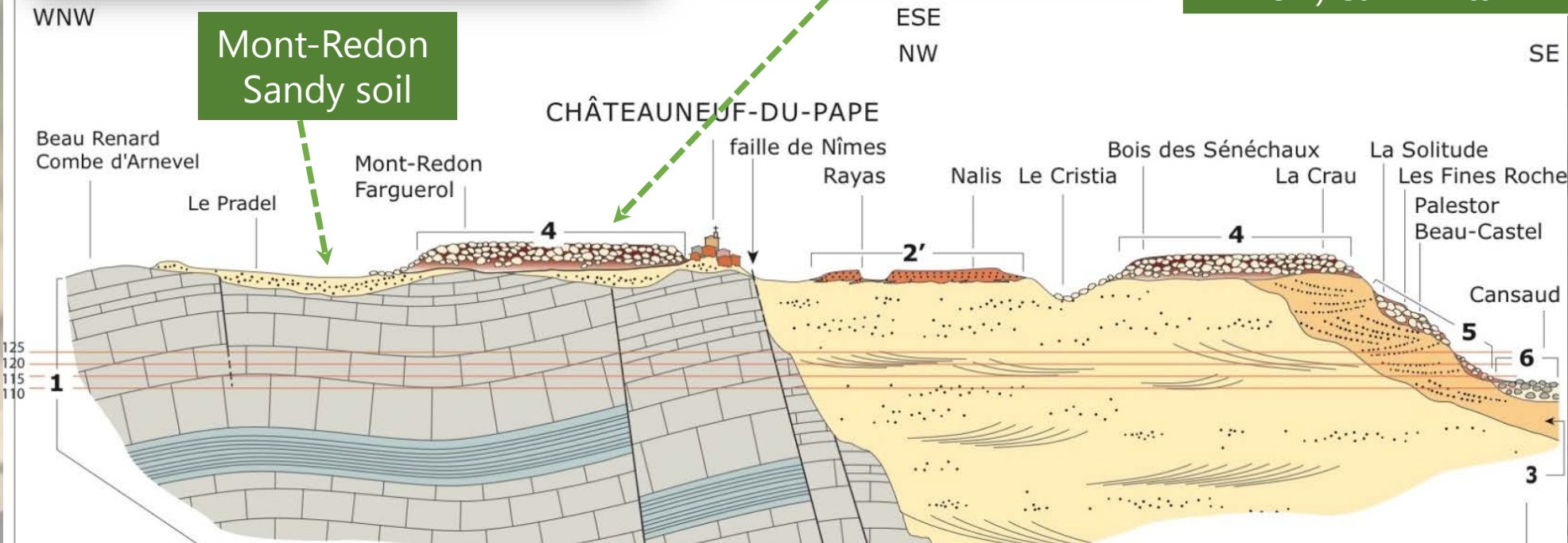
Rhône Valley, France



Mont-Redon
Diluvium alpin soil

Unified single estate
of 247 acres
Galets, clay,
limestone, sand
Sustainable
Hand harvest
Destemmed
Optical sorting
12 mos. in ½ 228L
French barrels (25%
new) & ½ in tank

60% Grenache
30% Syrah
8% Mourvèdre
2% Counoise,
Muscardin,
Vaccarèse &
Cinsault





FINAL QUESTIONS?
GSM:
Grenache-Syrah-Mourvedre
Around the World

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