

Vineyard Region
McLaren Vale



PRESS REVIEWS

92 Points

The 2008 G.A.M. Shiraz comes from a single block of 25 year old vines grown on black, cracking, devigorating clay. Very deep garnet-purple colored, it possesses moderate to intense floral / potpourri aromas over black cherry, warm black currant, anise, coffee and some underbrush. Very crisp and medium to full-bodied, it gives a medium-firm level of grainy tannins and a long mocha-laced finish. Drink it now for more of a primary fruit character, though it should evolve nicely over 3-5 years and drink to 2017.

erobertparker.com, Robert Parker by Lisa Perotti Brown M.W., December 2010

94 Points

Dense crimson; the wine progresses from a total fusion of blackberry, plum and dark chocolate on the bouquet and fore-palate, to a more complex, Not a twist on GSM and nothing to do with legs, the G.A.M. are the first initials of the Mitolo children—Gemma, Alex and Marco. This is deep, dark and dusty on the nose with lifted aromas of charred toast, dark berry fruit, roasted herbs mingling with fennel and earthy notes. Rich and luscious on the palate, it dishes up a mouthful of bramble berry and spice-laden black plum compote that's nicely balanced by good acidity and underpinned by perceptible tannin. The fruit-laden aftertaste adds nuances of cassis and earthy tones. Good to go now after a two-hour aeration/decant. (Vic Harradine)
open, savoury finish. Drink 2023

2012 Australian Wine Companion, James Halliday, July 2011

4.5 / 5 Stars

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LCBO Vintages Release Catalogue, Vic Harradine, October 2011

91 Points

This tastes so much like sweet berry jam, you may be tempted to serve it with ice cream and waffles. But it finishes dry, with a hint of licorice on the crisp finish.

Globe and Mail Ontario, Beppi Crosariol, September 2011