

THE BONSAI VINE

Grenache Shiraz Mourvèdre 2015

McLaren Vale, 48% Grenache, 46% Shiraz, 6% Mourvèdre



92 Points

Campbell Mattinson
The Wine Front

It sees both French and American oak but all of it is old and to be honest, there's little evidence of oak flavour here. This is a good wine. I tasted through a number of d'Arenberg wines today and this was the one I pulled from the line-up. It's sweet-fruited, sure, but it's well balanced and has just enough savoury input to keep it interesting, and moreish. Balance is the key, and it's in the wine's favour. It has depth but the drinkability factor here is high.

93 Points

Andrew Smith
The Winesmith

What a sneaky little GSM. I was expecting to be blown away but I wasn't and I like it. The colour is a lovely red garnet but the aroma is quite restrained. A 20 minute sit in the decanter fixed that!

All manner of dark and red fruits soon shoot from the glass.

The palate is different again. Although the blueberry-like flavours are found easily, the bright raspberry and cherry notes seem more restrained.

The dominant character in the mouth is the powdery tannins. They coat everything and dry the palate right out. Hiding under this blanket are the bright red fruits and aniseed I was looking for.

Although the d'Arenberg 2015 Bonsai Vine GSM is initially quite reserved it has a delightfully soft mouthfeel and hides tiny details worthy of taking the time to explore. I like it!

94 Points

Patrick Eckel
Wine Reviewer

This wine took a little time to coax out of the glass, but when it did it revealed a compelling expression of GSM that is well worth the asking price. The nose has a plushness of red cherry and strawberry fruit with flashes of earth and spice. The palate is medium to full bodied and enjoys the inputs of its constituent parts, Grenache gives a fleshiness of bright red fruits, Shiraz a note of pepper, plum and bitter dark chocolate. Lastly Mourvedre gives earthen flare and drying tannins. This is a complete wine that is drinking well now but will evolve over the medium term.

90 Points

Wine Spectator

Strikes a balance between firm, dense tannins and juicy acidity that keeps the spiced plum and cherry flavors lively and expressive. Sarsaparilla and clove notes linger on the finish. Grenache, Shiraz and Mourvèdre.

94 Points

Steve Leszczynski
QWine

Gee I like the look of these new releases from d'Arenberg. Here's a great take on the GSM blend.

Strawberries and bright cherry aromas are joined by dried leaves and a distinct earthiness. In the mouth it's quite a savoury expression. Think dark chocolate, bitter cocoa, a dusting of pepper. Juicy red fruit precedes this courtesy of the Grenache but that pepper note just ticks away pleasantly. The finish is drying with tilled earth and what seems a touch of bunchiness. Cocoa-like tannins the parting gift. A great wine for a steak or a meaty dish.

Drink now to eight years.

THE BONSAI VINE

Grenache Shiraz Mourvèdre 2015

McLaren Vale, 48% Grenache, 46% Shiraz, 6% Mourvèdre



The Tree Wines Men

Monday's require a wine that you don't need to over analyse, makes you feel good and takes you to a place you'd probably rather be. With a balanced percentage of Grenache (48%) and Shiraz (46%) it's a case of Capsicum, and Blueberries pairing with the Plums and toasted spices to lift this 2013 The Bonsai Vine to much greater heights than the vines these ancient grapes come from.

One standout feature here is the Smokeyness that comes from the use of a mix of American and French oak. I'm a huge fan of Malbec that comes from American oak barrels and this cracker is great example of thinking outside the #darenbergcube