

## Brookdale Mason Road GSM 2023

A cheeky cascade of brambleberries wreathed in smoke, contrasted with the gloomy mist of brine, the smack of sea. A rush of sappy red fruit; the pop of cinsault cherries, the summer plums of syrah, the wildness of mourvèdre. The richer blue-blood of the grenache veins right through the palate. The core of blackcurrant pastilles with a chew of tannins juxtaposes the juice of the acid. Absolutely running away with fruit and drinkability, this exuberance is trimmed in spice and a deftly dry finish.

**variety :** Blend - Red | 54% Grenache , 33% Syrah, 8% Cinsault, 5% Mourvedre

**winery :** Brookdale Estate

**winemaker :** Kiara Scott

**wine of origin :** Paarl

**analysis :** alc : 13.89 % vol    rs : 1.7 g/l    pH : 3.65    ta : 5.3 g/l

**type :** Red

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

2025 Platter's Wine Guide - 4 ½ Stars

2024 Tim Atkin - 93 Points

The 2023 season will be remembered for the dry and warmer winter, generally good growing conditions during the vegetative growth phase, good rain shortly before véraison which benefitted quality, and a cool and wet ripening period which gave grapes a chance to ripen optimally at a slower rate. Cooler conditions delayed the ripening of grapes and the harvest commenced at the usual time in early February. Excellent flavour, as well as colour profiles, were observed.

**in the cellar :** Each variety was harvested separately at varying stages. Grenache and Syrah were whole-bunch fermented while Cinsault and Petit Syrah were crushed and destemmed. Each batch was fermented separately in open top fermenters with wild/natural yeast. A short post fermentation maceration occurred before the wine was then pressed and transferred to 500 litre and 300 litre barrels for malolactic fermentation. The wine spent a further 8 months in barrel before final blending and bottling.

