

# Rudderless

## 2006 Rudderless Grenache Shiraz Mataro



The 2006 GSM (a blend of 60% Grenache, 35% Shiraz, and 5% Mataro) was raised in 10% new French barriques, 10% new American oak hogsheads, and the balance old French barrels. With a glass-coating purple color, it offers an already complex nose of cedar, spice, mineral, black cherry, and blackberry leading to a nearly opulent, dense, intensely flavored wine with enough structure to support another 3-5 years of cellaring. This harmonious effort will be at its best from 2012 to 2021.

Rudderless is owned by Doug Govan, major domo of The Victory Hotel, a superb pub and restaurant that is a must-visit for wine tourists in McLaren Vale. His winemaker is Justin McNamee of Samuel's Gorge. The grapes are sourced from vineyards Govan planted on the hillsides surrounding his pub. Each cuvee is limited to 100 cases.

**Rating: 90**

*Maturity: Drink 2012 - 2021*

*Cost: US \$55*

*Importer: Dan Philips, The Grateful Palate, Oxnard, CA*

*Source: Wine Advocate #181 Feb 2009*

*Reviewer: Jay Miller*

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60% Grenache, 35% Shiraz and a handful of Mataro. Oodles of character and class, great complexity and balance. Dark fruits and chocolate, spice and earthy streak too. Densely-structured fruit holds neatly around juicy tannins; the oak is riding near the head of the pack but there's an army of fruit there with it. Terrific wine from an inspired publican.

**Rating: 93**

*Cost: AU \$35*

*Source: Wine 100 June 2010*

*Reviewer: Nick Stock*