



CALABRIA

FAMILY WINES

THREE BRIDGES

MOURVÈDRE 2021

Celebrating 25 years the Three Bridges range was born from Bill Calabria's dedication to creating a strong reputation for premium Riverina wines. The range now includes award-winning varietals from several of Australia's most renowned regions, including the Barossa Valley.

Each wine in the Three Bridges range begins with a commitment to selecting exceptional parcels of high quality fruit to deliver balanced full-bodied wines of outstanding character. The label pays homage to the three bridges built in the early 1900s, adjacent to the winery, supplying water from the iconic Snowy Mountain scheme to the vineyards of the Riverina, Australia.



Region & Vineyard: Three Bridges Mourvèdre grapes are selected from vineyards in the renowned Barossa Valley.

Bouquet: Black cherry and boysenberry aromas with a slight sweetness of brown spice oak.

Palate: A rustic style of wine, medium bodied with the black cherry and boysenberry flavours flowing through to the palate. Tensile fruit tannins help to integrate the wine, making it soft but sturdy.

Suggested Cuisine:

For the meat lovers - Sweet sticky beef short ribs

For the vegetarians - Wild rice & shiitake mushrooms

Winemaking: The fruit was machine harvested, crushed and destemmed before undergoing fermentation on skins for 10 days. Upon completion of fermentation, the parcel was pressed to tank and allowed to settle. The parcel was then racked into American and French (25% new) hogsheads for maturation. The wine was allowed to mature in this oak for 10 months, prior to blending and fining.

Season: Rainfall in the early months of the season resulted in very good subsoil moisture setting up healthy vines for the growing season ahead. The rainfall continued leading into the later months of the vintage, perfect for ripening balanced fruit and keeping the vines and canopy healthy and fresh. The mild temperatures throughout the season allowed for ample colour build up, varietal definition and ripe tannin, creating an overall high-quality vintage.

Wine Analysis: Alc/Vol: 13.5% | pH: 3.5 | TA 5.94 g/L | Sugar 1.5 g/L

Cellaring: Drink now or over the next six years.

