

MR. SMITH

2013 SHIRAZ

McLAREN VALE SOUTH AUSTRALIA



PRODUCT:	Mr. Smith		
VINTAGE:	2013		
GRAPES:	Shiraz	Percentage:	100%
ORIGIN OF GRAPES:	McLaren Vale, South Australia	Percentage:	100%
VINIFICATION:	Single vineyard fruit of old vines, fruit basket pressed off early oak. Aged 12 months in a combination of french and american oak. This wine is classic McLaren Vale, rich and layered, but without the jam characteristics common today.		
ANALYSIS:	Alcohol:	14.5 %	
	pH:	3.5	
	Acid:	6.5 grams/L	
	Sugar:	1.3 grams/L (dry)	
COLOUR:	Magenta/purple dark and brooding.		
NOSE:	Ripe berries, pepper corns, spice and floral notes.		
PALATE:	Floral and rich with bright lifted blackberry and blood plum, followed by black pepper and undertones of chocolate.		
WINEMAKERS COMMENTS:	The intent was to avoid a wine that was too jammy and sweet. The result has delicate savoury notes, balanced with a smooth mouth feel contrasting the spicy characters.		
FOOD MATCH:	Beef: any cut. Works well with tomato based sauces. Rich spicy meals of veal, kangaroo and duck. You can keep drinking this one even with pudding.		
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.		

Mr. Smith is distributed by Rogue Wines Pty Limited.

ROGUE
WINES

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V24/10/15
JOB: 01177

MR. SMITH

2013 SHIRAZ
McLAREN VALE SOUTH AUSTRALIA

R E S E R V E



PRODUCT:	Mr. Smith		
VINTAGE:	2013		
GRAPES:	Reserve Shiraz	Percentage:	100%
ORIGIN OF GRAPES:	McLaren Vale, South Australia	Percentage:	100%
ANALYSIS:	Alcohol:	13.4 %	
	pH:	3.44	
	Acid:	6.9 grams/L	
	Sugar:	0.1 grams/L (dry)	
COLOUR:	Deep crimson, faded purple rim.		
NOSE:	Ripe red fruits, touch of vanillin spice.		
PALATE:	Forget dark jammy fruits and think cooler climate elegance. This shows ripe red fruits up front with a dark, chocolatey vibe lingering in the background, all nestled perfectly together in gently integrated old French oak.		
WINEMAKERS COMMENTS:	Parcels of fruit like this remind you of why you became a winemaker. Be patient with this one as time in the cellar will reap rewards.		
FOOD MATCH:	Carpaccio of beef entrée or leave it for the cheese course, hard cheese at that.		
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2014 CHARDONNAY

MORNINGTON PENINSULA VICTORIA



PRODUCT:	Mr. Smith		
VINTAGE:	2014		
GRAPES:	Chardonnay	Percentage:	100%
ORIGIN OF GRAPES:	Mornington Peninsula, Victoria	Percentage:	100%
ANALYSIS:	Alcohol:	13.3 %	
	pH:	3.27	
	Acid:	6.72 grams/L	
	Sugar:	1.2 grams/L	
NOSE:	Tropical stone fruit with a hint of melon, subtle toasty oak showing through.		
PALATE:	A creamy and buttery texture balanced with hints of citrus acidity slightly integrated with vanillin oak.		
FOOD MATCH:	Seafood, Pork or Poultry		
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.		

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V23/08/16
JOB: 01225

Mrs. SMITH

2015 PINOT NOIR
MORNINGTON PENINSULA



PRODUCT:	Mr. Smith		
VINTAGE:	2015		
GRAPES:	Pinot Noir	Percentage:	100%
ORIGIN OF GRAPES:	Mornington Peninsula	Percentage:	100%
ANALYSIS:	Alcohol:	13.5 %	
	pH:	3.3	
	Acid:	6.0 grams/L	
	Sugar:	2.1 grams/L	
NOSE:	A sensual bouquet, showing dark cherry with a hint of vanilla and spice.		
PALATE:	A melody of berry fruits includes cherry and fresh strawberry, with plum and a hint of cinnamon spice. Soft mouth feel, juicy and ready to enjoy now.		
FOOD MATCH:	Salmon and pork balance the intensity nicely, also fares well with roasted peppers and olive flavours.		
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.		

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JOB: 01225

Mrs. SMITH

2015 SAUV BLANC
MARLBOROUGH NEW ZEALAND



PRODUCT:	Mrs. Smith		
VINTAGE:	2015		
GRAPES:	Sauvignon Blanc	Percentage:	100%
ORIGIN OF GRAPES:	Marlborough, New Zealand	Percentage:	100%
ANALYSIS:	Alcohol:	12.2%	
	pH:	3.3	
	Acid:	7.0 grams/L	
	Sugar:	3.5 grams/L	
COLOUR:	Sunrise yellow.		
NOSE:	Passionfruit, lemon and lime, pineapple.		
PALATE:	Tropical with melon and nectarines. Fair weight and texture with crisp acid on the finish.		
WINEMAKERS COMMENTS:	The quality of this fruit is everything. With all this flavour at my finger tips, I use a myriad of bespoke techniques that bring out some unique characters on the marlborough fame. Wild and endemic yeasts, longer times on lees, slow ferments... etc.		
FOOD MATCH:	Seafood, Thai spices, Rocket based salads.		
DELIVERY:	Deliveries to capital cities is 48 to 72 hours. Outlying areas a bit longer. For more expediency call me and I'll sort it.		

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