



WINE

ADVOCATE

The Independent Consumer's Bimonthly Guide to Fine Wine

2003 TIN SHED THREE VINES MSG

91 points

Barossa Valley, South Australia

DRINK 2005 – 2012

The deep ruby/purple-hued, perfumed 2003 MSG (40% Merlot, 20% Syrah, 40% Grenache) offers up aromas of coffee beans, black cherries, mocha, chocolate, and dried herbs. This opulent, attractively textured, medium to full-bodied effort can be enjoyed over the next 5-7 years.

The goal of the owner and chef of Barossa's Vintner's Grill, Peter Clark, and his partner, Andrew Wardlaw, is to make wines that they enjoy. They have access to some of the Barossa Valley's top-notch vineyards, from which they produce 2,500 cases. Their winemaking philosophy embraces a natural approach with indigenous yeast fermentations and minimal oak influence.

— Robert Parker

