



Vin Söl

CRAFTED BY
SUN, SOIL AND SOUL

2024 SUĀVIS GSM TASTING NOTE

THE WINE

Suāvis is a graceful expression of GSM. Ripe, floral, and structured, offering depth without heaviness and inviting reflection in every sip.

THE VINTAGE

The 2024 McLaren Vale vintage delivered excellent fruit concentration and balance. Grenache shone, with Shiraz and Cabernet showing depth and structure. Despite reduced yields, quality is outstanding, promising expressive reds and vibrant whites that highlight the region's diversity and skilled vineyard management.

THE PROFILE

A vivid, luminous red with hints of purple, alive with energy, yet grounded in depth. It speaks of youth, promise, and the quiet power of balance.

A gentle invitation to pause and explore. Ripe raspberries and strawberries lead the way, followed by black cherries and violets. A meeting of fruit and flower. There's a softness here, a sense of calm beauty, where each note knows its place.

The palate moves with intention. Warmth wrapped in structure, ripe red berries carried by a current of fine tannins. There's richness without weight, fullness without excess. A wine that speaks clearly, finishes cleanly, and lingers just long enough to make you reflect.



*"Vin Söl stands for the sun, the soil,
and the soul behind every wine. It's
about crafting something
meaningful, with experience,
intuition, and passion."*

DRINK WITH....

Meals that invite conversation and connection. Pair with slow-roasted lamb shoulder, duck breast with cherry reduction, grilled eggplant with miso, or a thoughtfully arranged charcuterie board. Finish with dark chocolate and sea salt, or a slice of Taleggio. Earthy, soulful companions to a wine crafted with care.

LISTEN TO....

'Baby I'm Yours' – Arctic Monkeys
'The Less I Know The Better' – Tame Impala
'Red Right Hand' – Nick Cave & The Bad Seeds
'Come Together' – Gary Clarke Jnr

TECHNICAL DETAILS

Varietal: Grenache 57% / Shiraz 23% / Mataro 20%

Region: McLaren Vale

Vinification: Aged in seasoned French oak puncheons for 14 months

Alc: 14.5%, **pH:** 3.47, **TA:** 5.78 g/L, **RS:** 1.70 g/L



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