

# LIMB Vineyards Three Pillars Barossa Valley [ Australia ]

**Cabernet - 27%**

**Mourvedre - 50%**

**Shiraz - 23%**

Winemaking in the Limb Family dates back to early last century. Made from grapes grown on our Family vineyards in the Barossa Valley, this wine is a tasty blend. The colors of the varietal pillars on the front label are indicative of the intensity that each of these varietals bring to the wine. Shiraz being rich and full flavored, Cabernet Sauvignon giving elegance and tannin while Mourvedre builds the soft and mellow flavors.

The wine components we aged in new and older oak barrels for 12 months and have been blended to produce a rich mellow drinking style.

## **Mourvèdre**

A late ripening red grape variety that is widely planted along the French and Spanish coasts of the Mediterranean Sea. It is used in the Rhone river valley of France in blends of Cotes du Rhone and Chateauneuf du Pape. Mourvèdre performs well in warmer growing area and well drained (even stony) soils. Its wines are medium bodied, deeply colored and full of fruit (cherry and berries). It can improve for up to 10 years when stored properly.

## **Pitxun - French Basque [ Southern France, Northern Spain ]**

aka - P'tit Basque

This semi-soft sheep's milk cheese is handmade in the French Pyrenees. The Pyrenees Mountain range, a natural border that divides France & Spain, is populated by the Basques, a people who have their own customs and language. Although the Basques live on both sides of the border, they produce this cheese on the French side. Amidst the breath taking, rolling mountains of the Pyrenees, vast pastures stretch as far as the eye can see, providing fertile grazing for milk-producing sheep. P'tit Basque, made from pure sheep's milk, has a rather dry texture and an earthy, nutty flavor. It comes to us in a whole, uncut cylinder, offering a beautiful presentation as well as a lovely taste.

