# A Comparative Tasting of Grenache, Syrah and Mourvèdre

**Wines from Australia and Europe**

Please join us for a warm and hearty winter tasting of some wonderful examples of the Grenache, Syrah and Mourvèdre grapes from Australia and Europe. Moderated by Paul Liversedge MW. The tasting will be accompanied by a light buffet.

**When:** 18h30–21h00 on Thursday 10th December 2026

**Where:** The WineBank, Stockerstrasse 64, 8001 Zürich

**Cost:** CHF 150/person (CHF 135 for Master's Nose Club members)

**Wines on tasting** *(Subject to one or two changes)*

**Apéro, 18h30–19h00**

- Domaine Terrebrune Bandol Rosé 2024, Southern France

**Seated tasting, 19h00–21h00**

**Grenache**

- Domaine Gour de Chaulé 2023, Gigondas, Southern Rhône, France
- Thistledown The Sands of Time Grenache 2024, McLaren Vale, South Australia
- Francesco Cadinu Cannonau di Sardegna Ghirada Fittiloghe 2024, Mamoja, Sardinia
- Comando G Las Iruelas 2023, Sierra de Gredos, Spain

**Syrah**

- Simon Maye Syrah Vieilles Vignes 2023, Valais, Switzerland
- Porseleinberg Syrah 2021, Swartland, South Africa
- Domaine Garon Côte-Rôtie Lancement 2020, Northern Rhône, France
- Kaesler The Old Bastard Shiraz 2020, Barossa, South Australia

**Mourvèdre**

- Swinney Farvie Mourvèdre 2023, Frankland River, Western Australia
- Domaine Terrebrune Bandol Rouge 2021, Southern France

**GSM blends**

- Great value: Domaine Jones Fitou Vieilles Vignes 2023, Roussillon, France
- Top Châteauneuf-du-Pape: Clos des Papes Châteauneuf-du-Pape Rouge 2023, Southern Rhône, France

**Please email nicky@realwines.ch to reserve your seat at this tasting. Only 15 seats available!**