



Blood & Courage

(*10)

Barossa Valley

SHIRAZ

TECHNICAL INFORMATION

Harvest date: 18th March – 2nd April

Alc/Vol: 14.5%

Residual Sugar: 2.8gms

Acid: 6.78

pH: 3.45

St. John's Road



INSPIRATION Every winter weekend our red blooded players take to the field for a true blue test of skill, strength and character. This classic Barossa Shiraz is a testament to great teamwork combining ripe, rich fruit from the vineyard, balanced oak integration and skilful winemaking.

Blood & Courage captures the very spirit of the game long after the final whistle has been blown.

THE WINE

Colour: Opaque crimson red with vibrant brick-red hues.

Nose: A complex, lifted nose of dark berry fruits and sweet spice. Blackberry and cherry pastilles are underscored by subtle hints of sweet vanilla and rich oak

Palate: Rich and densely packed, dark fruits aromas are transferred to the palate with an immediate burst of blackberry and cherry. These primary fruit characters extend through the mid palate, combining with red liquorice to give a lingering, sumptuous finish. Complementing this long aftertaste of fruit sweetness is the texture of velvet smooth tannins with a hint of mocha and vanillan oak.

Cellaring Potential: 10-15 years.

WINEMAKING

Vinification: Fruit is mechanically harvested in 2.5 tonne parcels. Each batch fermented separately in open-top stainless steel fermenters. A natural yeast strain was used to ferment the Shiraz allowing a natural expression of fruit characters. Time spent on skins varied between 7 and 10 days, always striving for the perfect balance between tannin extraction and colour development. Temperatures during ferment did not exceed 28c, with several batches experiencing a cold soak to enliven aromatics. The ferments are turned over by both hand and mechanical pump up to 3 times per day dependant on the ferment progress and quality of extraction. Pressing off skins was via membrane bag press.

Oak: 1 to 2 days after pressing, the wine is racked off heavy solids and filled to barrel. Across each batch, the Shiraz is filled to an average of 35% new French oak in a combination of Hogsheads (300Lts) and Puncheons (500Lts). The balance goes into an eclectic mix of 1, 2 and 3 year old oak barrels, a mixture of French and American oak.