



Blood & Courage

2012

Barossa valley

SHIRAZ

WINE ANALYSIS

Alcohol/Volume: 14.5 %

Residual Sugar: 1.4 grams/Litre

Acid: 6.3 grams/Litre

pH: 3.6

St. John's Road

www.stjohnsroad.com



BACKGROUND

Every winter weekend, our red-blooded mates take to the field for Australia's unique brand of football – a true-blue test of skill, strength and character. This classic Barossa Shiraz is a great illustration of teamwork by combining ripe, rich fruit from the vineyard with balanced oak integration and skilful winemaking.

THE WINE

Colour:

Opaque, crimson red with vibrant brick-red hues.

Aroma:

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

Palate:

Rich and densely packed, dark fruit aromas hit 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 flavour is the texture of velvet tannins with a hint of mocha and vanillin oak.

Cellaring Potential:

5 – 10 years.

WINEMAKING

Winemaker:

Phil Lehmann

Vintage 2012 was a terrific year for high quality Barossa Shiraz. Yields were low due to a low crop-set, but ripening conditions were near perfect and the Shiraz grapes achieved beautiful ripeness, vivid colour and superb flavours. Our Blood & Courage Shiraz was sourced from a small number of low-yielding vineyards from the Bethany and the Ebenezer Barossa sub-districts.

Harvest dates ranged between the first and third week of March, and the Shiraz was crushed in small, open-topped fermenters for six to ten day, cool ferments. Frequent pump-overs were used to extract the colour and flavours from the skins before a combination of basket and tank-presses separated the wine from the skins at the end of each ferment. Post malolactic fermentation, the wines were racked into a combination of French and American Hogsheads and Puncheon barrels (approx. 20% new), with the barrel maturation lasting approximately 15 months.