

St. John's Road

B A R O S S A

Blood and Courage Shiraz

2013

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.

Winemaking

The 2013 vintage 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.

Harvest dates ranged between the middle and end of March, 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 French Hogsheads with the barrel maturation lasting approximately 15 months.

Tasting Notes

Colour: Meed-high density deep rich red with a bright rim

Aroma: Vibrant deep Barossa Shiraz in all its glory! Brooding dark plums, liquorice, some chocolate. Ripe, but berry fruits still distinct. Vibrant and lively. Some charry oak in support.

Palate: Rich and flavoursome – a reflection of rich red Barossa dirt. Full-flavoured but fine oak tannin from 12 months in French oak Hogsheads gives structure and allows the fruit to shine. Delicious.

Food Match: Braised beef cheek with creamy mash potato

Cellaring: 5 - 10 years

Analysis

Alcohol:	14%	TA:	6.6 g/L
RS:	0.6 g/L	pH:	3.35

