

St. John's Road

B A R O S S A

Blood and Courage Shiraz 2014

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 2014 vintage will go down in the record books as one of the more challenging of recent times. Unseasonal frost in October, a fire event (worryingly close, in the Adelaide Hills) in January and a 150mm rainfall on Valentines Day resulted in many worried growers and winemakers alike. Somewhat surprisingly then, the fruit that survived was of a high quality, albeit crop sizes were significantly smaller than anticipated.

Fruit for our 2014 Blood and Courage was sourced from the Kalleske and Schutz family vineyards. The Kalleske 'Boehm' and 'Koonunga' blocks are located in the Ebenezer sub-region of the Barossa, an area renown for producing powerful reds. The Schutz homestead is positioned in Stonewell, a sub-region often noted as showcasing the most honest representation of Barossa Shiraz.

Following harvest the Shiraz grapes were crushed in small, open-topped fermenters, for eight to ten day cool ferments. Frequent pump overs extracted colour and flavour from the skins before malolactic fermentation took place. Maturation occurred in French oak Hogsheads over the course of 14 months, before bottling in June.

Tasting Notes

Colour: Deep burgundy with a purple hue

Aroma: Leather layered over blackcurrant. Hints of pepper

Palate: Rich and generous. The fruit notes of ripe mulberry and currant are perfectly melded with hits of dark chocolate and toasted oak. A Shiraz showcasing depth with finesse.

Food Match: Slow cooked Beef brisket with caramalised onions

Cellaring: 5 - 10 years

Analysis

Alcohol:	14%	TA:	6.0 g/L
RS:	0.5 g/L	pH:	3.54
Other:	Vegan, Gluten Free		



Winemaker – Phil Lehmann