



A Motley Bunch

2010

Barossa valley

GRENACHE SHIRAZ MATARO

WINE ANALYSIS

Alcohol/Volume: 14.5 %

Residual Sugar: 2.6 grams/Litre

Acid: 6.9 grams/Litre

pH: 3.4

St. John's Road

www.stjohnsroad.com



BACKGROUND

As the owners of St John's Road, we admit we are a motley bunch ourselves. Grenache, Shiraz and Mataro have all been grown successfully in the Barossa for in excess of 150 years, and all three are wonderful chameleons, able to lend themselves to producing a beautiful rich, soft and complete red table wine.

THE WINE

Colour:

Deep burgundy with a vibrant hue of chestnut and crimson.

Nose:

Generous and inviting aromatics of crushed raspberry and dark cherry, coupled with a swirling undercurrent of spice and rose petals. Hints of oak bring balance to both the spice and floral aromatics.

Palate:

A fresh and lively, medium bodied palate bursting with wild berry fruits and Satsuma plum. Supple and open, the primary fruits gradually yield to a background of tar and savoury spice. This complex array of ripe flavours merge with rounded tannins, and firm acidity, giving the palate a lingering texture.

Cellaring Potential:

3 - 5 years.

WINEMAKING

Harvesting took place between 18th March and 18th May as Mataro is a slow ripening variety. All three varieties were fermented small, open ferment batches, with a combination of pump-overs and hand plunging used to gently extract the colours and flavours of each grape variety.

Old barrels were utilised as maturation vessels as they allow the wine to breathe and relax whilst undergoing maturation. Due to the age of each oak barrel, the level of oak influence in this wine is minimal, calmly remaining in the background.

This wine is a pleasure to drink as a relatively young wine, though this blend has the ability to age into the medium term, revealing levels of gaminess and complexity.