

# St. John's Road

## BAROSSA

### Motley Bunch GSM 2013

Grenache, Mataro and Shiraz are three of the great red grape varieties that are cornerstone to the Barossa's red winemaking pedigree. A traditional style using classic Barossa grape varieties, we looked for structure and integration of flavours. Grenache provides the sumptuous savoury, spice and fragrance, and a gentle earthiness and leather with age. Mataro contributes deeper gamier flavours and flesh to the palate whilst Shiraz acts as a strong foundation to the blend, giving colour and structure.

#### Winemaking

Vintage stretched from early March until the end of May as Mataro is a slow ripening variety. Post harvest all three varieties were fermented in open ferment batches, with a combination of pump-overs and hand plunging used to gently extract the colours and flavours of each component.

Older barrels were utilised as ageing 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.

#### Tasting Notes

**Colour:** Medium depth, rich red with a bright rim.

**Aroma:** A melange of the 3 Rhone varieties - bright red fruits and spice from the Grenache, savoury and gamey dark fruit from the Mataro and brooding dark plums and chocolate from the Shiraz.

**Palate:** Complex and harmonious: red and dark fruits are prominent, generally yummy and flavoursome, gentle savoury tannins and a touch of fresh earthiness

**Food Match:** Wild mushroom and duck risotto

**Cellaring:** 3 - 5 years

#### Analysis

Alcohol:	14.5%	TA:	6.34 g/L
RS:	0.5 g/L	pH:	3.53

