

St. John's Road

B A R O S S A

Motley Bunch GMS 2014

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

Fruit for our Motley Bunch GMS was picked over the course of two months, with the late-ripening Mataro finally coming off at the end of April. Post harvest, each variety was fermented separately in open topped fermenters before being transferred to oak barrels.

To maintain the delicate integrity of the Grenache fruit this juice was aged in older French Puncheons, where the larger size of the barrel (500 litres) results in less oak influence. The Shiraz and Mataro juice was aged in a combination of new (10%) and older French Hogsheads (300 litres)

The resulting wine is brambly and fruit orientated in its youth, whilst maintaining the potential to develop into a more masculine, gamier style of wine with careful cellaring.

Tasting Notes

Colour: Deep cherry red

Aroma: Rich and enticing - red roses, wild berries, fresh earth, supple chocolate and just a whisk of ginger.

Palate: Medium bodied, open and juicy palate with well balanced fruit purity. The brightness of fruit is integrated nicely with more savoury notes of cedar and musk. Firm tannins add backbone and structure to this motley blend.

Food Match: Rosemary and peppercorn spiced rack of lamb

Cellaring: 5 - 10 years

Analysis

Alcohol:	14.5%	TA:	5.65 g/L
RS:	0.5 g/L	pH:	3.55
Other:	Vegan		



Winemaker – Phil Lehmann