

St. John's Road

B A R O S S A

Motley Bunch GSM 2015

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 GSM 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. Proportionally: Grenache 37%, Mataro 35%, Shiraz 28%.

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)

Tasting Notes

Colour: Dark ruby with reddish hues

Aroma: Lifted and aromatic nose full of lush red fruits – strawberries, raspberries, redcurrants and a touch of sweet spice

Palate: Fleshy and generous mid-palate, silky textured and layered with fresh and dried fruit notes, a touch of earth and some sandalwood spice. Beautiful fine tannins and a dry, moreish finish.

Food Match: Roast duck with Chinese plum sauce

Cellaring: 5 - 10 years

Analysis

Alcohol:	14.2%	TA:	5.95 g/L
RS:	0.5 g/L	pH:	3.48
Other:	Vegan		



Winemaker – Phil Lehmann