

Motley Bunch

BAROSSA VALLEY
GRENACHE, MATARO, SHIRAZ

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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.

St. John's Road

MINIMAL INTERVENTION - VEGAN FRIENDLY

VINTAGE 2017

WINEMAKING

Fruit for our Motley Bunch GMS is sourced from three locations within the Barossa region. The Grenache comes from Merv John's property in Light Pass and John Hample's in Ebenezer, Mataro is sourced from the Schutz family acreage in Stonewell and John Schiller's block in Ebenezer and the Shiraz is from our own Resurrection estate vineyard.

Proportionally: Grenache 38%, Mataro 32%, Shiraz 30%.

To maintain the delicate integrity of the Grenache, this juice was aged in stainless steel with a portion going into older French oak Puncheons for seven months. The Shiraz and Mataro juice was aged in a combination of older French Puncheons and Barriques for an average of 11 months before being blended just prior to bottling.

TASTING NOTES:

Colour: Deep cherry red.

Aroma: Enticing aromatics of plush red fruits. Strawberry, redcurrant and raspberry. A hint of sweet spice.

Palate: Fresh, lush fruits are balanced well with savoury notes of earth, cedar and sandalwood spice. Firm tannins and a fine line of acidity create a deliciously moreish finish.

Food Match: Lamb koftas with flatbread and herbed yoghurt & beetroot puree.

Cellaring: 5- 10 years.

ANALYTICS:

Alcohol: 14.5%

Acidity: 5.52 g/L

Sugar: 0.4 g/L

pH: 3.51

Vegan friendly

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