

THE FOOTBOLT



Shiraz 2018

McLaren Vale, Shiraz (100%)

The Name

Joseph Osborn was a successful racehorse owner and Footbolt was the pride of his stable. In 1912 he made the hard decision to sell his horses to purchase the d'Arenberg property.

The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

The Winemaking

Small batches of grapes are crushed gently and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation.

The wine is then basket pressed and then transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

The Characteristics

A lifted, aromatic nose with luscious plum and red berry aromas. The palate is soft and cuddly and concludes with some firm tannin and acidity. There's flavours of mulberry, pomegranate, dried herbs and earth, with a finish that is a little wild and rustic.



Harvest dates	1 Mar – 12 Apr	Alcohol	14.5%
Residual sugar	1.0 g/l	Titratable acid	7.5
pH	3.42	Oak maturation	12 to 18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton