

THE FOOTBOLT



Shiraz 2019

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

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

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

The nose promises a lot. Red fruits and rich chocolate are abundant, right up front. Some menthol and cedar notes. Red and black jubes. Liquorice allsorts. There's so much going on in this juicy, medium to full bodied Shiraz. Firm concentrated tannins and a long persistent finish. A cracking wine, ready to cellar.



Harvest dates	19 Feb – 17 Apr	Alcohol	14.5%
Residual sugar	1.3 g/l	Titrateable acid	7.2
pH	3.44	Oak maturation	12 to 18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton