

THE FOOTBOLT

Shiraz 2022

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

It has been a good winter, the early Spring rains set the vines up very well. November was about 3 degrees colder than average and so the set was variable, especially Mauvedre which suffered the worst. Luckily, many varieties still had quite a large potential crop, so yields ended about 15% down from 2021 (which was a big crop year). December was bone dry, but January saw 33mm compared to 20mm average. This too set the vines up very well. There was almost no rain and very mild conditions in February, March and April, free of hot or cold spells which resulted in very good leaf retention and ripening. All varieties resulted in outstanding wines. At this stage, It is early to call the vintage but I believe the reds from this vintage are the best I have seen in years. They show great colour fruit, fruit fragrance, richness, acidity, tannins and style. The Red skins were very thick and crunchy and no shrivel was seen, resulting in high tannin content, causing us to pull juice off the skins sweeter than usual, to achieve the desired results.

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 barrels 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

Bright Medium purple.
Lifted aromas of dark cherries, black plum, and a hint of Dutch liquorice.
Rich flavours of black plums, cherries, and blackberries. Integrated mocha and Dutch liquorice and black pepper fill out the palate. Tannins are ripe, rich, and juicy with a beautifully balanced acid line, which makes the wine approachable now but will also cellar for years.
A rich and balanced example of a McLaren vale classic.



Harvest dates	25 Feb – 29 Apr	Alcohol	14.5%
Residual sugar	1.4 g/l	Titrateable acid	6.8
pH	3.43	Oak maturation	12 to 18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton