



2008 d'Arenberg The Footbolt Shiraz

McLaren Vale

The Footbolt Shiraz is a truly regional style, showing the depth, complexity and balance of McLaren Vale Shiraz.

The Name

Before being renamed The Footbolt Shiraz in 1996, the Old Vine Shiraz (as it was then known) was the first wine to use the term 'Old Vine'. When this became common practice it was altered to honour a racehorse that changed the Osborn family forever. The founder of d'Arenberg, 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 stable of horses to start d'Arenberg, so it is only fitting we pay homage to Joseph and his prize horse, Footbolt.

The Vintage

2008 is a tale of two vintages for red wines in McLaren Vale. Winter rain ensured the soil reached filled capacity and set the vines up perfectly with healthy balanced canopies.

A normal spring and an unseasonably cool January and February meant most vines remained stress free and for early picked parcels flavour ripeness was achieved at reasonably low sugar levels and high natural acidity. However, a sustained heat wave in early March forced frantic picking and resulted in rich ripe characters. The Footbolt is a blend of both the early and late picked parcels and accordingly is balanced with the ripe characters well in check.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard. Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher 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. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and old French and old American oak barriques and large casks to complete primary and secondary fermentation. The barrel fermented component is aged on lees to slow aging and reduce the oak influence. There is no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend. The Footbolt does not undertake fining or filtration prior to bottling.



The Characteristics

The pretty nose is very floral with violets, lavender and rose water dancing with the more varietal purple fruits and a touch of cedar adds charming spice.

The palate opens with varietal bravado and a mixture of red and purple fruits. Raspberry, blueberry and plum make way for a regional mocha character and an extra layer of complexity that includes graphite and roasted meats. It finishes with a cinnamon spicy lift and fresh, fine grain powdery tannins. Ripeness is well in check and the acid keeps the fresh and juicy palate focused.



Artist Alan Moir ©

Technical Information

Harvest Dates:

19 Feb to 2 April

Oak Maturation:

12 months in new and older French and American Oak and large casks

Alcohol by Volume: 14.5%

Titrateable Acid: 6.9 g/L

pH: 3.38

Additional Info:

Vegan friendly

Bottling Date

From 7 January 2010

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

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