

THE FOOTBOLT

Shiraz 2013

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

A warm and dry Spring and Summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly. From a quality perspective in regards to Shiraz, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

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 and American 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

Classic McLaren Vale Shiraz in every sense. Laden with dark fruits, old spices and woody notes on the nose and backed up with thick liquorice, blackberry, plum and graphite-like characters on the palate. Striking fruit concentration paired with a bold and chewy, yet integrated tannin structure. Brutish in many respects but somehow manages to remain incredibly balanced. A wine to please even the most contankerous wine aficionado.



Harvest dates	18 Feb - 18 Apr	Alcohol	14.4%
Residual sugar	1.3 g/l	Titrateable acid	7.2
pH	3.48	Oak maturation	12 - 18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton