

THE FOOTBOLT

Shiraz 2014

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

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness.

White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

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

McLaren Vale through and through! Here is the epitome of great Shiraz from our world renowned region. This is a wine that seduces. The nose is loaded with black pepper and baking spices. Liquorice and aniseed aromas are lifted by bucketloads of red and black plummy berry fruit. It's not just fruit and spice on the nose here though. This is a complex wine showing fresh mushroom and forest floor characters with subtle hints of aged oak and scented glimpses of seasoned leather and pipe tobacco. The seduction continues on the palate with a foreboding rush of dark fruit, blood orange, charcuterie, and peaty earth. All wrapped around a robust concentrated core of chewy, round tannin. This vibrant tannin line carries through to a long, spicy, mineral finish. A wine any lover of Shiraz will happily be seduced by.



Harvest dates	13 Feb - 17 Mar	Alcohol	14.6%
Residual sugar	1.5	Titrateable acid	6.9
pH	3.52	Oak maturation	12 - 18 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton