

THE FOOTBOLT

Shiraz 2015

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 wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

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

The Footbolt is always such a reliable McLaren Vale Shiraz. Tasting the 2015 version is almost a nostalgic experience for me, harking back to childhood memories of boysenberry pie, buckets of freshly picked mulberries and blackberries, that unmistakable smell of Darrel Lee liquorice. Generous and rich in texture. Tannins that are craftily woven into the juicy fruit providing a pleasant chewiness and a structural backbone to the mouthfeel. There's a real sense of cohesion, everything in its place, fruit, acid, tannin, oak. On the topic of oak, its there in the background, perhaps a subtle hint of chocolate brioche or mocha, but it is in no way a distraction to the hero of this wine, the fruit. When I'm not in the mood for flamboyance or challenge, I always reach for a Footbolt, it's just like catching up with an old friend, honest, reliable and comforting. Makes you wonder why you don't catch up more often.



Harvest dates	9 Feb - 14 Apr	Alcohol	14.5%
Residual sugar	1.1 g/l	Titrateable acid	7.0
pH	3.45	Oak maturation	12 - 18 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton