

THE FOOTBOLT

Shiraz 2016

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

This is a great value comfort red. It's reflective of the warm 2016 vintage with plum, black fruits and liquorice. It's quite complex for a wine at this price point with a good backbone of acidity and attractive earthy undertones. The oak is well integrated with medium level tannin, resulting in a wine that drinks well now but will also cellar for the next 5-10 years.



Harvest dates	11 Feb - 05 Apr	Alcohol	14.3%
Residual sugar	1.3 g/L	Titrateable acid	6.7
pH	3.5	Oak maturation	12 - 18 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton