



Blood & Courage

(*09)

Barossa Valley

SHIRAZ

TECHNICAL INFORMATION

Harvest date: 18th March – 2nd April

Alc/Vol: 14.5%

Residual Sugar: 2.8gms

Acid: 6.78

pH: 3.45

St. John's Road



INSPIRATION Every winter weekend our red blooded players take to the field for a true blue test of skill, strength and character. This classic Barossa Shiraz is a testament to great teamwork combining ripe, rich fruit from the vineyard, balanced oak integration and skilful winemaking.

Blood & Courage captures the very spirit of the game long after the final whistle has been blown.

THE WINE

Colour: Opaque crimson red with vibrant cherry red hues.

Nose: Perfumed with lifted exotic aromas of ripe black plums, blackcurrant and dense berry fruits. Ever so subtle hints of vanilla and oak combine with a slate-like earthiness that gives rise to its complexity.

Palate: Rich and densely packed, the palate abounds with dark berry fruits and ripe plums. Blackberry and red liquorice combine to give the wine an intense burst of up-front fruit sweetness that lingers for a sumptuous finish. Complementing this long aftertaste is the underlying sensation of velvet smooth tannins with a hint of mocha and vanilla oak. It is a wine of tremendous texture and fruit purity.

Cellaring Potential: 10-15 years.

WINEMAKING

Vinification: Fruit is harvested in 2.5 tonne parcels. These parcels are kept separate right up to final blending (just before bottling). This way each component can be treated differently. A neutral yeast strain is used to allow a natural expression of fruit characters. Time spent on skins varied between 7-10 days, until the perfect balance of tannin extraction and colour development is reached. Temperatures during ferment do not exceed 28^oC, with several batches experiencing a “cold soak” to enliven aromatics. Ferments are turned over by hand and machine up to 3 times per day. Pressing off skins is via membrane bag press. 1-2 days after pressing, wine is racked off heavy solids and filled to barrel.

Oak: Approximately 35% new French oak is used in a combination of Hogsheads (300Lts) and Puncheons (500Lts). The balance goes into 1, 2 and 3 year old oak barrels, a mixture of French and American.

Time in barrel: 19 - 20 months