

THE FOOTBOLT



Shiraz

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

Winter and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

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 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

Throughout the years Footbolt is becoming the synonym of classic and consistent McLaren Vale Shiraz. Pour in your glass and you will see a crimson-purple colour with a subtle ruby halo. A swirl in the glass and fragrant aromas of dark plum, blackberry fruits, boysenberries, subtle black pepper and a touch of liquorice will come straight up. On the palate is where the wine becomes fascinating. Rich and opulent black fruits, plums, blackberries and boysenberries are intertwined with cured meat, mocha, peppery spices and a plush coat of red cherries. Tannins are ripe and velvety. Acidity, alcohol and oak balance are impeccable, the length ditto. Great drinking now but will cellar well too.



Harvest dates	16 Feb - 13 May	Alcohol	14.5%
Residual sugar	1.2 g/l	Titrateable acid	6.9
pH	3.42	Oak maturation	12 to 18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton