

St. John's Road

B A R O S S A

Motley Bunch GMS 2016

Grenache, Mataro and Shiraz are three of the great red grape varieties that are cornerstone to the Barossa's red winemaking pedigree. A traditional style using classic Barossa grape varieties, we looked for structure and integration of flavours. Grenache provides the sumptuous savoury, spice and fragrance, and a gentle earthiness and leather with age. Mataro contributes deeper gamier flavours and flesh to the palate whilst Shiraz acts as a strong foundation to the blend, giving colour and structure.

Winemaking

Fruit for our Motley Bunch GMS is sourced from three locations around the Barossa. Majority of the Grenache comes from Merv John's property in Light Pass, while the Mataro is sourced from the Schutz family acreage in Stonewell and the Shiraz from our very own Resurrection Vineyard in Ebenezer. Proportionally: Grenache 37%, Mataro 36%, Shiraz 27%.

To maintain the delicate integrity of the Grenache fruit this juice was aged in older French Puncheons, where the larger size of the barrel (500 litres) results in less oak influence. The Shiraz and Mataro juice was aged in a combination of new (10%) and older French Hogsheads (300 litres)

Tasting Notes

- Colour:** Dark cherry with flecks of ruby
- Aroma:** Generous and lifted nose brimming with fruits of the forest, sweet spice and a touch of earth.
- Palate:** Well balanced palate showing both notes of fresh fruit (plums + raspberry) as well as savoury smoked peat and spice tones. Fine line of acidity, firm, grippy tannins and a moreish finish.
- Food Match:** Charcuterie board
- Cellaring:** 5 - 10 years

Analysis

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|-----------------|---------|------------|----------|
| Alcohol: | 14.5% | TA: | 5.43 g/L |
| RS: | 0.5 g/L | pH: | 3.52 |
| Other: | Vegan | | |



Winemaker – Phil Lehmann