

St. John's Road

BAROSSA

2016

Block 8 Shiraz

Resurrection Vineyard
Maywald Selection

Background

The Block 8 sub-section is located at the highest point in the north-eastern corner of our Resurrection vineyard, where the soils become shallow and rocky. The soil profile and aspect of this block results in early flavour ripening and consequently, lower alcohols in the finished wine. This section is planted to Maywald Selection Shiraz, which are cuttings from some of the earliest, and oldest, Shiraz vines in the Barossa, Australia and probably the Globe.

Winemaking

Following picking on the 20th February 2016, Block 8 Shiraz underwent a cool, open ferment with fruit remaining on skins for 10 days. A cool ferment accentuates the delicate, floral notes inherent in the fruit from this particular block.

As with the previous vintages we have used 100% older oak (fourth-fill+) in order to protect, and enhance, the natural fruit notes (new oak would be too aggressive on this parcel of fruit). Malolactic fermentation, and maturation, took place in French Hogsheads and Barriques over the course of 10 months.

The fruit from Block 8 is consistently at a lower alcohol than the rest of our Resurrection Vineyard, and with the aid of cool-fermentation and older oak usage this fresh and delicate Shiraz provides a nice change of pace from the usual Barossa examples.

Tasting Notes

Colour: Deep ruby red with magenta hues

Aroma: Delicate and aromatic; dark cherries, hint of sweet spice and dark chocolate. Complex and enticing.

Palate: Vibrant red fruits: cherry and raspberry, alongside dried herbs and a touch of gaminess. A well structured wine with plenty of interest – grippy tannins lead into a dry, and moreish finish.

Food Match: Lamb ragout with olives and peppers

Cellaring: 10 - 15 years

Analysis

Alcohol:	12.9%	TA:	6.1 g/L
RS:	0.33 g/L	pH:	3.44
Other:	Vegan		



Winemaker – Phil Lehmann