



ESTATES OF THE BAROSSA

ST JOHN'S SHIRAZ

2012

FROM EBENEZER ROAD IN THE BAROSSA'S NORTH, THIS IS A SHIRAZ OF POWER AND OPULENCE. A SUMPTUOUS, MULTIFACETED NOSE OF DARK FRUITS, MOCHA AND CHARCUTERIE GIVES WAY TO A FLESHY PALATE, RICH WITH VELVETY PLUSHNESS, RESTRAINED WITH PERFECTLY BALANCED TANNINS.

Sourced from three remarkable vineyards at the eastern end of Ebenezer Road in the Barossa Valley's north, which features a flat to gently undulating terrain with an elevation of around 280m. Vineyards are planted in unique soils comprising Barossa Ironstone, with its exceptional water-holding properties, red clays and dry alluvial sands deposited up to 50 million years ago. At the far north of the valley, the climate is more continental, with the warmest daytime temperatures and lowest rainfall and humidity. The area also experiences some of the coolest nights, leading to longer, slower, later ripening, allowing flavours to fully develop. As a result of this unique terroir, Shiraz in the area tends towards small berries with tough, dark skins producing concentration and depth, with opulent, fleshy fruit and full, ripe tannins.

Harvested at optimum maturity, fruit from individual blocks was crushed separately and fermented in small open-top fermenters. A mix of plunging and gentle pumping over was used to optimise flavour, colour and tannin extraction, giving the wine rich concentration and depth of fruit while retaining plush, supple tannins. The wines were left on skins until dry to lengthen tannins and enhance palate line and finish.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Ebenezer, Barossa Valley</i>
VINTAGE CONDITIONS	<i>Good winter rain set the vines up well, which, with a warm early spring, resulted in healthy vines and an early onset of the growth cycle. Wind during flowering resulted in a slightly poorer set, which, along with a cool summer, reduced bunch and berry size. Mild days and cool nights during ripening allowed for optimal development, resulting in exceptionally well-balanced fruit with bright, rich varietal character, great intensity of flavour and good natural acidity.</i>
GRAPE VARIETY	<i>Shiraz</i>
MATURATION	<i>Matured in 75% seasoned and 25% new French oak barrels for 18 months to enhance complexity.</i>
WINE ANALYSIS	<i>Alc/Vol: 14.5% Acidity: 7.0 g/L pH: 3.53</i>
PEAK DRINKING	<i>This wine will develop with age, softening and mellowing to reward fifteen years or more of careful cellaring.</i>

WINEMAKER COMMENTS

COLOUR	<i>Rich, velvety purple with a deep, dark core.</i>
NOSE	<i>A sumptuous, multifaceted nose of dark red berries, cassis and prunes with complex shades of charcuterie, mocha, panforte, chicory root, chinotto and black olive.</i>
PALATE	<i>Fleshy, opulent dimensions and a velvet plushness are defining elements on the palate, with full, firm tannins pulling everything into line and providing balance and foundation. Lingering dense fruit flavours and refined French oak are a captivating enhancement to the finish.</i>