



<i>Harvest dates</i>	<i>10 Feb - 3 Apr</i>
<i>Alcohol</i>	<i>14.6%</i>
<i>Residual sugar</i>	<i>0.6 g/l</i>
<i>Titrateable acid</i>	<i>7.1</i>
<i>pH</i>	<i>3.49</i>
<i>Oak maturation</i>	<i>12-18 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Footbolt Shiraz 2012

McLaren Vale, Shiraz (100%)

The Name

Originally known as 'The Old Vine Shiraz', the name was changed in 1996 to honour Joseph Osborn.

Joe 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

A wet summer and winter set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields.

A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes.

The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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 and American 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

Make no mistake, Shiraz is still king when it comes to McLaren Vale! And the 2012 vintage of The Footbolt is the perfect example of why.

Laden with dark cherries, rhubarb, plums and aniseed, complemented by a lick of fine, subtle oak and lifted with a sprinkling of pepper and spice.

Generosity of fruit weight, combined with balanced, chewy tannins. What makes this wine stand out in the crowd is its ability to communicate a sense of place through its ethereal, complex and provocative earthy notes.

Value, drinkability and ageability. The complete package.