

Blood & Courage

BAROSSA VALLEY
SHIRAZ

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Blood & Courage is St John's Road's interpretation of quintessential Barossa Valley Shiraz. Power with elegance. Full and generous primary fruit flavours skillfully interwoven with oak characteristics from maturation in French oak Barriques and Hogsheads. This classic Barossa Shiraz is fresh and lively, yet rich in texture with subtle oak and soft, well integrated tannins - simply a stylish wine.

St. John's Road

MINIMAL INTERVENTION - VEGAN FRIENDLY

VINTAGE 2018

WINEMAKING

The Shiraz fruit for our Blood and Courage comes from our Resurrection vineyard in Ebenezer, the Lienert family vineyard in Gomersal, Paul and Angie Schutz's vineyard in Stonewell and Andy Kalleske's vineyard also in Ebenezer.

Following harvest which began on the 1st of March in the Schutz vineyard, the grapes were transported to the winery and fermented separately. The individual batches spent an average of 8 days on skins and were fermented at cool temperatures in 10T open stainless steel fermenters, and 2.5T small batch fermenters. Malolactic fermentation was completed for all blocks in a mix of stainless steel and oak.

The wine was then barrelled down to second-fill French oak Barriques and Hogsheads for an average of one year. The wine was then blended prior to bottling and matured in bottle for six months before release.

TASTING NOTES:

Colour: Deep burgundy core with purple and ruby flecks.

Aroma: Lifted and aromatic, fresh red and black fruits, a touch of vanilla oak. Some pepper and spice. Complex, intriguing.

Palate: Rich and generous with layers of fruit notes: ripe mulberry, current, raspberry. Some milk chocolate. Fine tannins, medium length, very approachable with savoury characters also balancing the fruit intensity.

Food Match: Lamb, pork and fennel ragu with homemade penne.

Cellaring: 7- 10 years.

ANALYTICS:

Alcohol: 14.5%

Acidity: 6.7 g/L

Sugar: 0.59 g/L

pH: 3.41

Vegan friendly

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