

WINES OF DISTINCTION

2017 Holy Trinity



HOLY TRINITY

It's appropriate that the three traditional red varieties of the Baroosa – being Grenache, Shriaz & Mourvedre are coming together to make 'one 'very flavoursome and complex Barossa red wine – namely 'The Holy Trinity'.

WINEMAKING

The 2017 vintage in the Barossa saw cool, wet conditions during December, January and February resulted in a very late vintage. Warm, mild conditions through March & April combined with excellent canopy density allowed the fruit to attain excellent flavour ripeness while maintaining good levels of natural acidity. This release is a blend of 48% Grenache, 37% & Shiraz, 15% Mourvèdre.

After crushing, the juice was put into fermented on skins depending on the variety and unique qualities of each batch. Once fermentation was complete, selected parcels were either pressed into stainless steel for settling, or left in their original fermenters for extended maceration on skins. The wines were regularly tasted to determine when to finish maceration, and once the desired tannin and flavour structure was achieved it was then gently pressed and transferred to oak. A combination of seasoned French oak Puncheons (500 ltr) and hogsheads (300L) are used for this wine with a total of 16 months maturation prior to bottling. The larger oak format retains freshness of fruit yet has all the benefits of ageing in oak with a softening of the tannins and maturation of the aromas and flavours.

TASTING NOTES

APPEARANCE

Dark cherry red

BOUQUET

Chocolate, raspberry, cinnamon and pepper notes. Star anise and orange peel provide an extra layer of complexity, showing a slightly old world style.

PALATE

A richly flavoured and elegant wine, with vibrant flavours of fresh red berry fruit, pomegranate and candied apple, complemented by fine and ripe tannins that run the length of the palate.



DETAILS

Winemaker	Craig Stansborough	Alcohol	14%
Region	Barossa Valley	pH	3.55
Variety	Grenache Shiraz Mourvedre	Acid	5.62 g/litre
Cellaring	8-12 years		