



2003 THE FOOTBOLT SHIRAZ

Region

McLaren Vale, South Australia

Variety

Shiraz

Maturation

12 months in new and older American and French oak barriques

Technical Analysis

14.5 % alc/vol

Tasting Notes

Four decades of young 'Footbolt' have been very consistent in color, a deep red-purple, with the immediate hallmarks of spicy, lifted ripe peppery, mulberry and blackberry fruit aromas.

The 2003 season was characterized by a very low winter rainfall and a warm spring which signaled the vine to minimize potential crop load. The ripening period was warm producing a crop load of small berries and very pure ripe fruit characters. Even with a smaller than normal crop load many batches showed excellent fruit characters due to excellent skin to pulp ratios which shows in this wine. With traditional wine making methods of gentle crushing of the fruit then fermentation with the cap submerged in open fermenters followed by a very soft pressing in basket presses to produce highly clarified juice with out filtering or fining, maximizes the wonderful characters of McLaren Vale Shiraz.



A brilliant dark plum red appearance with an aroma dominated by fragrant raspberry which opens up to dark Satsuma plums with lifted notes of spice, licorice, dark black red fruits and with a edge of eucalyptus. The oak is totally integrated with the wine as the palate is of medium weight with a lovely juicy lush raspberry spicy flavor, tannin that grows in intensity then subsides to leave a very pointed beautiful spicy red fruit finish.

'The Footbolt' Shiraz, like all of d'Arenberg's traditional red wines, gains considerable complexity with age. The aromas slowly incorporate developed cedar, coffee and developed dark chocolate smells with leather, tobacco and earthy aromas while maintaining fragrant, spicy, fruit characters. On the tongue, a wonderfully textured palate is maintained. Gentle, grainy, black olive flavors balance the sweeter coffee, chocolate and very long spicy, fruit characters. Malty, earthy and distinctly savory characters on the rich middle palate dominate against soft tannin and piquant acidity.

Background

Joseph Rowe Osborn, the founder of d'Arenberg first became involved in the wine industry when he joined the prospering Thomas Hardy and Sons in 1881, eventually becoming a partner and director. A colorful character and enthusiastic patron of the turf, he secured a well-bred chestnut colt named "Footbolt" whose winning streak of six races assisted Joseph in funding the purchase of d'Arenberg's first vineyards in 1912.

Additional Notes:

For further information contact
OLD BRIDGE CELLARS 703 Jefferson St, Napa, CA 94559
Tel:(800) 622 2234 or www.oldbridgecellars.com

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