

## THE FRUIT

The Holy Trinity is modelled on the wines of the southern Rhone in France, where traditionally they blend varieties such as Grenache, Shiraz and Mourvèdre. The fruit for this wine is 100% Barossan, handpicked from old, dry-grown vines which range from 50 to 120 years old. The cooler 2011 vintage required careful fruit monitoring in the vineyard and selective hand picking of most blocks. The wines produced are of excellent quality, thanks in part to the lower crops of the old vines used to produce The Holy Trinity. This release is a blend of 56% Grenache, 33% Shiraz and 11% Mourvèdre.

## THE WINEMAKING

After crushing, the juice was fermented at cool temperatures on skins for 7 to 8 days depending on the batch and variety. Once fermentation was complete, selected parcels were either pressed into stainless steel for settling or left in their original fermenters for extended maceration for 3- 4 weeks. The wines were regularly tasted to determine when to finish maceration, and once the desired tannin and flavour structure was achieved it was then transferred to oak.

A combination of seasoned larger format Foudre vats (2500 ltr) along with French oak Puncheons (500 ltr) are used for this wine with a total of 18 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.

## *2011 The Holy Trinity*

*The 2011 The Holy Trinity is brick red in colour. The elegant nose displays vibrant aromas of red cherry, raspberry and fragrant violet floral notes.*

*Indicative of the vintage the palate shows a suppleness and fragrance with an underlying silky structure of deep cherry, blackberry and plum fruits all perfectly integrated with secondary layers of licorice, forest floor and spice. The long persistent, fleshy fruit profile is perfectly balanced with an attractive savoury finish.*

*This elegant wine has the balance to develop more complexity with careful cellaring for the next 8 - 12 years and is well suited to chicken teriyaki, duck breast and wild mushroom risotto.*

