

The Holy Trinity is modelled on the Rhone style blend of Grenache, Shiraz and Mourvedre, which is ideal for the climate and winemaking techniques of the Barossa Valley. We revere the outstanding quality this wine style produces in the Barossa and believe it has the ability to become as well known in the Barossa as Shiraz.

THE FRUIT

The fruit for this wine is 100% Barossa, handpicked from old, dry grown vines at around 14.5° Baumé. The youngest of these vines is 50 years old, while the oldest is well over 110 years old. The varieties are fairly evenly proportioned for this vintage with 39% Grenache, 36% Shiraz and 25% Mourvedre. The 2003 vintage was a drier warmer year which provided lower yields and in turn intensely concentrated fruit characters.

THE WINEMAKING

After crushing, the juice was fermented on skins for six days in a combination of static and open fermenters. Most of the juice was macerated separately on skins for up to 30 days after primary fermentation to improve the structure, and to extract the rich colour, flavour and tannins. Grenache was allowed to peak at 30°, and the Shiraz and Mourvedre peaking at 28°. The wine was transferred in individual portions to one, two, three and four year-old French oak barrels to mature for 16 months.

(2003 The Holy Trinity **GRENACHE, SHIRAZ** **MOURVEDRE)**

The wine is deep purple with crimson hues, and the nose is alive with floral characters, sweet dense spice and dried thyme, a hint of mint and pleasant sweet berry aromas. The palate is complex with vibrant plum and red berry fruits supported by subtle quince and floral flavours; followed by savoury and earthy spice from the extended maceration. It displays an intensity, texture and structure that makes it an extremely well balanced wine, and it will cellar well for the next 10 years or more.

The Holy Trinity matches well with duck and other gamey meat dishes.

