

## THE FRUIT

The Holy Trinity is modelled on the Rhone style blend of Grenache, Shiraz and Mourvèdre, 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 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 46% Grenache, 32% Shiraz and 22% Mourvèdre.

The 2004 vintage saw near perfect growing conditions with a mild January and warmer February proving ideal for producing fruit with the richness and intensity for a stand-out vintage.

## 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 Mourvèdre 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.

# *(2004 The Holy Trinity Grenache Shiraz Mourvèdre)*

*The 2004 The Holy Trinity is deep purple with crimson hues, and shows alluring floral characters, sweet dense spice and dried thyme. Ripe red berries and dense spice is also present and flow seamlessly onto the palate. The palate is elegant yet concentrated with vibrant berry fruit characters from the Shiraz and complimentary quince and spices from the Grenache. The Mourvèdre adds to the complexity of this stylish wine with savoury and earthy spice tones, accentuated by the extended maceration process.*

*The Holy Trinity 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 – an extremely complex wine with layering of flavours is well suited to dishes of the same, try Tea smoked duck breast with shallot cake and Chinese greens and other gamey meat dishes.*

