

## THE FRUIT

The Holy Trinity is modelled on the wines of the southern Rhone in France, where traditionally they blend varieties including Grenache, Shiraz and Mourvedre. These varieties are also well suited to the climate of the Barossa Valley, where the blend is developing a strong reputation for consistency and quality. The fruit for this wine is 100% Barossa, handpicked from old, dry-grown vines which range from 50 to 120 years old. The 2008 vintage began earlier than expected with dry conditions and an early heatwave, however the aged vines were carefully managed to produce fruit with exceptional varietal character, concentration and flavour. This release is a blend of 44% Grenache, 40% Shiraz and 16% Mourvedre.

## THE WINEMAKING

After crushing, the juice was fermented at cool temperatures on skins for 7 to 10 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. 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 in individual portions to aged oak for 12 months maturation prior to bottling.

# 2008 The Holy Trinity

*The 2008 The Holy Trinity is a rich, deep magenta. There are vibrant fruit aromas of cherries, blackcurrant and raspberries, with underlying notes of sweet spices, liquorice and delicate florals adding complexity. The palate is silky-smooth, with fine tannins and acidity complementing the flavour of sweet dark fruit and spice, giving the wine abundant length and concentration of flavour.*

*This wine reflects the refinement which can be achieved with this blend of varieties. The intensity, texture and structure suggest that it will continue to develop more complexity for the next 10 years.*

*The Holy Trinity Grenache Shiraz Mourvedre is well suited to game meats such as roast duck with Chinese greens and slow-cooked venison.*

