

St. John's Road

BAROSSA

2015

The Evangelist Shiraz

Eden Valley | Ebenezer | Stonewell

Background

The Evangelist is a precious embodiment of the Barossa's heart – a tiny blend of Old Vine Shiraz from three jewels of vineyards in celebrated sub-districts.

EDEN VALLEY – Grower: Mick Hearnden – 56-year-old plantings

EBENEZER – Grower: Warwick Murray – 81-year-old plantings
(*St John's Road Resurrection Vineyard*)

STONEWELL – Growers: Paul & Angie Schutz – 81-year-old Bush Vines

Winemaking

The Evangelist is sourced from three vineyards stretching across three integral sub-districts of the Barossa. The Eden Valley component makes up the majority – just – with 37%, while the Stonewell equals 35% and Ebenezer 28%.

Following picking, each parcel was open-fermented *separately* with time on skins varying between 8-9 days. Open-fermenting is preferred for Shiraz as it allows more control, while encouraging flavour and structure development through additional oxygen. Maturation took place in 50% new French oak Hogsheads and Barriques for 18-20 months.

A focus has been carefully made on showcasing tiny gems of old-vine Shiraz vineyards, and being careful with the winemaking to preserve the nuance brought by these blocks. The Evangelist has rested in bottle for six months prior to release.

Tasting Notes

Colour: Medium-ruby with a purple rim

Aroma: Lifted and perfumed nose busting with fresh dark cherries, coffee-oak, violets and a subtle lick of spice.

Palate: Full-flavoured and elegant style of Barossa Shiraz showing delicate cool-climate elements of violet and spice. Mulberry, milk chocolate and a hint of liquorice.

Food Match: Slow roasted lamb shoulder with greens

Cellaring: 20 years

Analysis

Alcohol:	14.5%	TA:	6.0 g/L
RS:	0.33 g/L	pH:	3.59
Other:	Vegan		



Winemaker – Phil Lehmann