



CALABRIA  
FAMILY WINES

# SAINT PETRI

BAROSSA VALLEY

## GRENACHE SHIRAZ MATARO

**BAROSSA VALLEY 2018**

“THE SAINT PETRI COLLECTION HANDCRAFTED BY CALABRIA FAMILY WINES, IS THAT OF FINE RED WINES PRODUCED WITH PREMIUM BAROSSA VALLEY FRUIT. SHOWCASING ANCIENT VINES, REMARKABLE SOIL AND FINESSE – TRUE TO ITS BAROSSA HERITAGE.” EMMA NORBIATO, CHIEF WINEMAKER



### THE VINEYARD

The wine is a blend of three grape varieties from three vineyards in South Australia's Barossa Valley. Grenache has been sourced from Rowland Flat sub region and containing vine of 50 plus years of age. Both the Mataro (circa 1914 planting) and the Shiraz are from sand over clay soils in the Nuriootpa sub region at approx 280m elevation. In these vineyards we produce Grenache with layers of fruit and texture, the Mataro is dark and savoury and the Shiraz round out the palate with its lusciousness.

### THE SEASON

The 2018 Barossa Vintage is regarded as one of the best vintages in the last 20 years in the region. The growing season began dry but small infrequent showers helped keep the vines fresh and healthy early in the season. Throughout the season, the flavour and phenological ripening kept up with the sugar development and although the season was a little dry in Autumn, many of the old vines in the region ripened evenly with balanced sugar levels and acids, displaying the importance of old grape vines and the superb terroir of the Barossa Valley.

### WINEMAKING

Crushed, destemmed and fermented on skins for seven days, then pressed off straight to tank to complete primary fermentation. Once complete, the parcels undergo malolactic fermentation in French oak barrels, of which 20% was new. The barrels are sulphured and matured for nine months, before being blended to form the classic GSM blend.

### BOTTLE MATURATION

Drinking well now but will reward medium term cellaring for eight to ten years.

### TASTING NOTE

Medium ruby hues with forest berry and strawberry conserve hints on the bouquet with integrated nutmeg oak. A medium bodied, fruit forward wine, with delicate flavours of boysenberry, mulberry and crunchy bright acid.

### SUGGESTED CUISINE

Indulge with a rich and authentic meat dish; such as French Cassoulet, Italian Osso Bucco or a modern Australian interpretation of eye fillet.

### ANALYSIS

Alcohol by Volume 14.5% | pH: 3.5 | Titratable Acidity: 5.96 | Sugar: 4.4

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