

## THE FRUIT

The Holy Trinity is modelled on the wines of the southern Rhone in France, where traditionally they blend varieties such as Grenache, Shiraz and Mourvèdre. These varieties are also well suited to the climate of the Barossa Valley, where the blend has developed a strong reputation for consistency and quality. The fruit for this wine is 100% Barossan, handpicked from old, dry-grown vines which range from 50 to 120 years old. The 2012 vintage is certainly one of the great quality vintages and Grenache was a real standout. This release is a blend of 38% Grenache, 36% Shiraz and 26% Mourvèdre.

## THE WINEMAKING

After crushing, the juice was fermented at cool temperatures on skins for 7 to 8 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 for 3- 4 weeks. 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 to oak. A combination of seasoned larger format Foudre vats (2500 ltr) along with French oak Puncheons (500 ltr) are used for this wine with a total of 18 months maturation prior to bottling. The larger oak format retains freshness of fruit yet has all the benefits of ageing in oak with a softening of the tannins and maturation of the aromas and flavours.

## *2012 The Holy Trinity*

*The 2012 The Holy Trinity is brick red in colour. The elegant nose displays vibrant aromas of blueberry, red cherry, raspberry and fragrant violet floral notes.*

*Indicative of the vintage the palate shows incredible concentration and poise with rich deep cherry, blackberry and plum fruits all perfectly integrated with secondary layers of licorice, cinnamon and spice. The long persistent finish is equally impressive and the flavours linger well after the wine has been consumed.*

*The underlying complexity and multitude of fruit flavours prevalent in this wine are certainly indicating that this could well be one of the classic vintages of The Holy Trinity.*

*This elegant wine has the balance to develop more complexity with careful cellaring for the next 10 - 12 years and is well suited to game meats such as roast duck with Chinese greens and venison tagine.*



