



2016 Food Truck South Australian Shiraz

Grape Variety:	95% Shiraz, 5% Mataro
Region:	55% McLaren Vale, 30% Lower Murray, 15% Fleurieu Peninsula
Vines:	25– 35 years
Winemaker:	Jim Zerella with Corey Ryan
Closure:	Screwcap
Alcohol:	14.0%

Summary: Food Truck Wines was created by Nicholas Crampton and McLaren Vale winegrower Jim Zerella as high quality, varietal wines that are the perfect match to the cuisine and lifestyle of Australia. The Food Truck Shiraz blend was finalised in conjunction with the members of the Slow Food movement of the Barossa Valley - tasted with aged steaks cooked in wood-fired smokers.

Vineyards: Sourced from a selection of old-vine vineyards in the Seaview sub district of McLaren Vale and dry-grown low-yielding vineyards in the Lower Murray and Fleurieu Peninsula.

Winemaking: The fruit is partially hand-harvested before de-stemming and cool fermentation in small two tonne open fermenters with regular hand plunging. Primarily matured in seasoned French oak (20% new French) for ten months before bottling.

Vintage Report: An outstanding vintage. Excellent, balanced and consistent conditions – warm but crucially not too warm, dry but not too dry, and finally cool Autumn nights that allowed for retention of natural acidity – have led to intensely flavoured and brilliantly balanced fruit with excellent freshness.

Tasting Note: Vivid red / purple in colour with an expansive nose of blackberries, blood plums and chocolatey oak. The palate is opulent and inviting with dark plum and blackcurrant fruit flavours matched by dried herbs, cloves and subtle spicy oak. Fine-grained savoury tannins provide definition to the impressively long finish. This powerful but well balanced wine is very approachable now but will gain character and complexity for up to ten years cellaring.

