



2014 JOSHUA GRENACHE MATARO SHIRAZ

"For anyone who has ever met my business partner Mick Page and I, it would come as no surprise to learn that the idea for Teusner Wines was conceived at the pub over a few beers. Sitting at the bar, we'd been listening to a couple of old growers have a whine about the low, low prices being paid for their old vine Grenache...to the point they were going to rip out the vines and plant Chardonnay!

Now whilst we're not adverse to the odd glass of Chardonnay, planting it in the Barossa Valley is akin to drinking light beer...just not on! So it was left to Mick and I to hatch a rescue plan. Scrambling together some cash, the grapes found a new home, the vines stayed in the ground where they belong and Teusner Wines was born.

That first wine, like Mick's first son, was called Joshua. Since the first vintage (2002) was released, the recipe hasn't changed a whole lot. Typically a blend Grenache (68%) and a chunk of Mataro (23%) from 100 year old vines at Ebenezer blended with a splash of Shiraz (9%) from 20 year old vines at Gomersal. A mix of light and dark fresh ripe berried fruits, cured meats and lifted spice on the nose sets you up for mouthful of savoury and gamey flavour in the mouth. We keep our Josh' away from oak and release it young to showcase the kind of juicy, spicy, flavorsome Barossa reds that we like to knock back over lunch with a plate of the good gear from the local butcher in Nuriootpa.

Hold the beers, and pass me the Josh' and Linke's hunter's loaf Mick!"

KYM TEUSNER, WINEMAKER

THE NECESSARY TECHNICAL DETAILS

<u>Harvest dates</u>	<u>Vineyard location & age</u>	<u>T.A. g/L</u>	<u>RS g/L</u>
Grenache 4th April 2014, Mataro 5th April 2013, Shiraz 10th March 2014	Ebenezer Grenache and Mataro vines just shy of 100yo, Gomersal Shiraz 15-20 years old	6.2	<2.5
<u>Fermentation</u>	<u>Oak</u>	<u>pH</u>	<u>alc</u>
4-5 days on skins for Grenache and Mataro, warm (up to 28DegC) on the tail end of ferment. The Shiraz is fermented cooler	Nought!	3.55	14.5%

TRUE & RIGHTEOUS PLEASURE