



## 2012 RIGHTEOUS 'FG' SHIRAZ

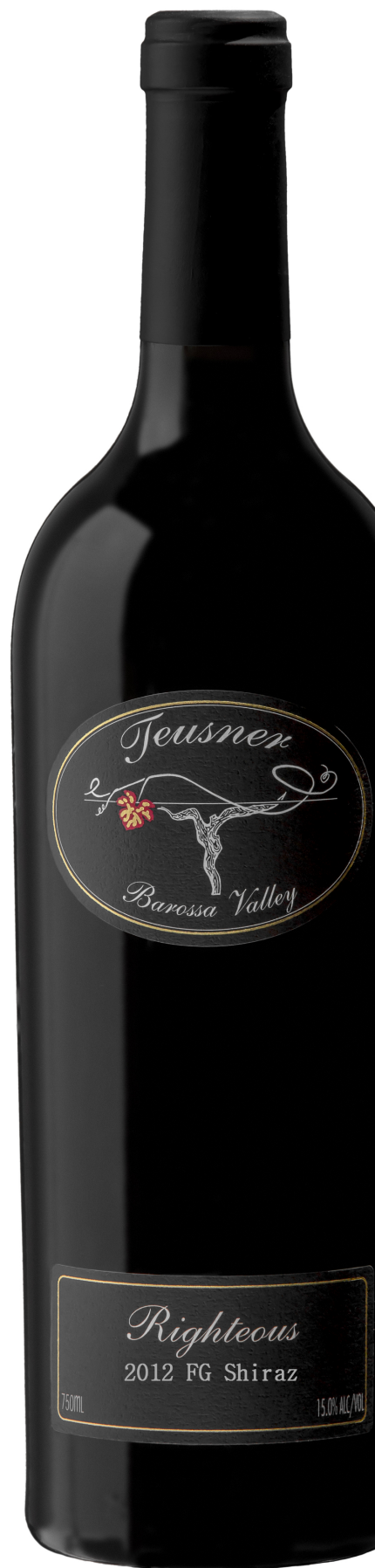
"Depending on your perspective, to be 'Righteous' can imply many things...to be virtuous, to be awesome and amazing and cool and exciting...the ultimate of anything, bordering on divine. From our perspective this wine, our very best Shiraz, is all of these things. That we then add 'FG' to 'Righteous' merely serves to emphasise the exceptionally high standard we commit ourselves to each time we release a new vintage of this wine.

The Gnadenfrei Lutheran Church sits on hallowed ground on Seppeltsfield Road at Marananga. Situated at the gateway to the impressive avenue of date palms that stretches to the historic Seppeltsfield winery, a top spot to take in some of the best views of the valley and undoubtedly a very well attended destination for Sunday morning worship. The Church is surrounded by some very fine Shiraz vineyards, the source of some of its rarest and priciest wines in the district. Torbreck's The Laird Vineyard is the western neighbour and the Kasselbaum vineyard, a step away to the east, consistently makes the grade for Penfold's Grange. The Gnadenfrei Parish founders appear to have had a very keen eye for very good dirt.

In amongst all this truly righteous ground, tucked in between the Church and its super star vineyard neighbours, lies a patch of vines that have been the fruit source for our Righteous FG Shiraz since 2010. We consider this to be an exceptional site for Shiraz, a south easterly facing block that slopes from one of the highest points of the Valley floor at above 300 metres above sea level, where the vines benefit from slightly cooler conditions and fresh breezes. The 60 year old vines are contour planted east/west in free draining light sandy soils over red Biscay clay buckshot with ironstone and interspersed with quartz. It's a dry grown vineyard, the 2 meter deep roots drawing valuable moisture from the sub surface clays to produce a low yield of rarely more than one tonne to the acre. Pre-winter under-vine mulching assists with keeping the root systems cool, reducing stress and promoting longevity of the canopy to aid in achieving physiological ripeness at harvest. The small berries are packed with flavour...intense black fruits, plums, dark chocolate and warm spices. You can definitely see the influence of altitude in this wine with the slightly cooler conditions and fresh breezes producing a bright expression of the intensely concentrated, dark hearted Shiraz that have put the Barossa Valley on the global fine wine map.

In the winery we treat this righteous hand picked fruit with the respect it deserves... 'Rolls Royce' treatment all the way...fermented in open vats with twice daily pump-overs before spending 2 years in a mix of new French hogsheads (50%) and a balance of older, seasoned wood. Packed with Barossa Shiraz goodness, the flavours seem to go on and on and on. 2012 was a cracker of a year, up there with the best I've ever seen...and 'FG' just seems to say it all when it comes to describing the best Shiraz at Teusner!"

KYM TEUSNER, WINEMAKER



# RIGHTEOUS PLEASURE

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