

## `Nine Popes` Barossa Valley 2015

Barossa Valley, South Australia, Australia



Grape Varieties **49% Grenache/Garnacha**  
**48% Syrah/Shiraz**  
**3% Mataro**

Winemaker	<b>Charlie Melton</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.8g/L</b>
Acidity	<b>5.22g/L</b>
Wine pH	<b>3.56</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

### PRODUCER

Charlie Melton was among the first to recognise the value and tradition of Barossa Valley's old-vine Grenache, Shiraz and Mourvèdre (Mataro). While others were grubbing up Shiraz to plant more fashionable varieties, Charlie and a small band of Barossa winemakers convinced farmers to keep their historic vineyards. Since 1984, Charlie has produced premium Barossa red wines. Initially styled on those from the Rhône, they are now considered leading examples in their own right. Charles Melton is a family project, and today his daughter Sophie, a talented young winemaker, assists Charlie in the winery.

### VINEYARDS

The Grenache in this blend comes from old bush vines in the Barossa, many of which are over 80 years old. The Mataro is also from a small parcel of bush vines in the Eden Valley, whilst the Shiraz is trellis grown. The blend is made up primarily of grapes from Charles Melton's prime vineyards plus some from the vineyards of a small number of trusted partner growers. None of the vineyards are irrigated, they are all dry grown. This coupled with the low yielding old vines leads to great concentrations of flavour in the grapes.

### VINTAGE

The perfect balance of a little rain in January and sunshine in February got the 2015 vintage off to a flying start. This was one of the earliest starts to a growing season ever, and mild conditions in March and April ensured the ripening period was problem free. More than 60% of the crop was harvested in the first seven days with the total harvest lasting 50 days.

### VINIFICATION

Charlie Melton uses a range of different techniques in the production of the Nine Popes. The fermentation was carried out with indigenous yeasts at relatively cool temperatures (18-23°C) to retain elegant fruit flavours. With both traditional pump overs and hand plunging. A portion of whole bunches were used in the Grenache ferments, some of which were co-fermented with the Shiraz. After the fermentation, the wine was left in contact with its lees and underwent periodic lees stirring. It was aged in predominantly French oak barriques and foudres for two years. Before bottling, the wine was racked but no fining agents were used.

### TASTING NOTES

This wine is deep red in colour with a hint of an amber edge. The nose is intense with ripe red fruit flavours intermingled with sweet spice and salted caramel. Beautifully balanced with a plump mouthfeel and soft tannins, it culminates in a long savoury finish.

### AWARDS

International Wine Challenge 2018, Silver