



*St. John's Road*  
W I N E S

# Modern Barossa





## **BACKGROUND AND HISTORY**

After managing a B&B in the south of France, Martin and Vivienne Rawlinson were inspired to establish St John's Road in 2001. Their vision was to produce full flavoured, yet elegant wines which reflect their old-world experience, whilst capturing the essence of the Barossa.

Under the custodianship of The Usual Suspects Collective, St John's Road continues their legacy of making modern interpretations of classic Barossa varietals. Shiraz, Riesling and Grenache blends.

The focus is not only on drinkability and quality, but also outstanding value for the consumer.



## **WINEMAKING**

St John's Road has been the creative vehicle for successive generations of Barossa winemakers leading the charge on a modern approach to the stalwart varieties of the region.

Continuing the tradition of young and progressive talent in the St John's Road drivers' seat, Luke Broadbent is guiding St John's Road on the current leg of the journey. His approach is to focus on freshness and primary fruit flavours via the retention of natural acidity. Modern and fresh wine styles that embody the mantra of 'flavour with elegance'. Luke is ably supported and mentored by winemaking director Andrew 'Ox' Hardy, and Keeda Zilm with whom he worked at O'Leary Walker in the Clare Valley.

## WINES

Newly positioned St John's Road is a celebration of what the Barossa does best. Eden Valley's high-altitude, cool-climate elegance for Riesling. Whilst the warmer Valley floor is perfectly suited to the Shiraz and its Grenache based sibling. These wines are modern Barossa. An abundance of flavour with elegance, style and longevity.



### **BLOOD & COURAGE SHIRAZ**

Blood & Courage is the quintessential interpretation of Barossa Valley Shiraz - power with elegance. Full fruit flavour is skilfully interwoven with classic oak character from maturation in French oak Barriques and Hogsheads. Fresh, lively, and richly textural.



### **MOTLEY BUNCH GSM**

Grenache, Mataro and Shiraz are the three varieties that are cornerstone to the Barossa's red winemaking pedigree. Grenache provides the sumptuous savoury, spice. Mataro contributes deeper gamier flavours whilst Shiraz provides mid palate weight and structure.



### **PEACE OF EDEN RIESLING**

The peace & tranquillity of the cool climate Eden Valley is ideally suited to yielding the clean, pure flavours of Riesling. Our approach of minimal intervention enables the true characteristics of each vintage and the vines to speak for itself.

## PAR AVION

New 'Par Avion' varietals aim to set a new benchmark for quality and value. The modern packaging is designed to deliver not only strong shelf presence, but also to appeal to the target consumer and reflect the wine styles. The narrative is also designed to engage directly with the target consumer on their level, rather than focus on product attribute. Outstanding Value, Sophistication, Quality, Flavour.



### **SHIRAZ**

South Australian Shiraz has proved itself extremely versatile, from full-bodied warm climate examples to lean, spicy styles from the cool regions. Par Avion Shiraz strikes balance between the two with lovely ripe fruit coupled with bright and fresh natural acidity.



### **DRY RIESLING**

This is a regional blend from a selection of our best vineyards from an exceptional growing season. Impeccable fruit quality with gentle handling in the winery, produces beautifully flavoured Dry Riesling with vibrant blossom, citrus fruits and zesty natural acidity.



## 6% SHIRAZ & CHARDONNAY

Current 'low and no' wine offerings are failing to meet quality and flavour standards wanted by consumers. Many are nothing short of 'undrinkable'. Furthermore, they tend to be far more 'processed' than normal wines, and almost inevitably much sweeter – both of which are big negatives.

Our solution is to produce mid-strength ABV wine which delivers on flavour and quality standards, with a wine that is naturally made, using conventional methods and without the addition of sugar and artificial flavours and additives.

There are some key elements to achieving a quality outcome, some of which are commercially sensitive, but others are obvious.

1. Quality fruit and winemaking – high grade fruit is needed to achieve a quality outcome, as is the need for high quality winemaking inputs such as new French oak. Lower alcohol highlights any quality deficiencies, so the core wine needs to be exceptional.
2. Not sugar – other elements are employed to replace the body that full-strength alcohol gives normal dry wines. The result is a dry wine with flavour and body.

