





# The Footbolt Old Vine Shiraz o

## Tasting Notes

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- **Color:** Deep crimson-purple with a ruby halo.
- **Aroma:** Fragrant notes of dark plum, blackberry, boysenberry, black pepper and hints of liquorice, layered with subtle mocha and cured meat tones.
- **Palate:** Rich and opulent with ripe plums, blackberries and boysenberries intertwined with red cherries, peppery spice, mocha and savoury charcuterie. Tannins are velvety yet firm, acidity bright, and oak seamlessly integrated, leading to a long, harmonious finish.

## Did you know?

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The wine takes its name from **Joseph Osborn's racehorse, Footbolt**, the pride of his stable. In 1912, Osborn sold his horses to purchase the land that became d'Arenberg, marking the beginning of a family winemaking legacy that continues under the fourth generation today.

## Wine Pairing Ideas

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- **Roast lamb with rosemary and garlic** - the wine's spice and dark fruit beautifully complement the savoury richness of lamb.
- **Grilled ribeye steak** - velvety tannins and peppery notes balance the marbled intensity of beef.
- **Mushroom and truffle risotto** - the earthy depth and mocha nuances pair seamlessly with umami-rich mushrooms.
- **Aged cheddar or Gouda** - the wine's fruit intensity and structure harmonise with the savoury, nutty complexity of mature cheeses.

