

# VINO FINO

Explore a World of Wine

## d'ARENBERG THE FOOTBOLT SHIRAZ 2022



\$18.99

Get your feet moving and grab this great value, crowd pleasing classic!

Product Code:	6178	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	McLaren Vale	Alcohol:	14.5%
Style:	Red	Grape:	100% Shiraz
Variety:	Syrah / Shiraz		



New Zealand Wide Delivery



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### TASTING NOTES

Named after a racehorse and from a thoroughbred winery, the 2022 Footbolt Shiraz should gallop out the door. It's just one of those great drinking, come home to kind of wines that offers plenty of happy drinking and even more bang for your buck. 2022 was an exceptional vintage in the McLaren Vale.

The Footbolt is a consistently great McLaren Vale Shiraz. Generously rich with amazing fruit weight and balanced, chewy tannins. Brimming with ripe red fruits and an underlying layer of subtle oak, as well as a hint of pepper. This wine represents great value, and has a long life ahead of it... If you can resist!

#### Winery notes (2022 Vintage)

"Joseph Osborn was a successful racehorse owner and Footbolt was the pride of his stable. In 1912 he made the hard decision to sell his horses to purchase the d'Arenberg property.

Bright Medium purple. Lifted aromas of dark cherries, black plum, and a hint of Dutch liquorice. Rich flavours of black plums, cherries, and blackberries. Integrated mocha and Dutch liquorice and black pepper fill out the palate. Tannins are ripe, rich, and juicy with a beautifully balanced acid line, which makes the wine approachable now but will also cellar for years. A rich

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and balanced example of a McLaren vale classic

Small batches of grapes are crushed gently and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and then transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

At this stage, It is early to call the vintage but I believe the reds from this vintage are the best I have seen in years."

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## **5 Stars & 93/100 Sam Kim, Wine Orbit, September 2025** (2022 Vintage)

"Beautifully ripe and inviting, the fragrant bouquet shows sweet plum, dark cherry, olive, game, and toasted almond notes, followed by a silky-smooth palate offering excellent weight and flow. Well supported by finely infused tannins, finishing long and flavoursome."

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## **92/100 Ken Gargett, WinePilot.com, October 2025** (2022 Vintage)

"The team keep the batches for this wine separate until blending. Traditional foot treading is used 2/3rds of the way through fermentation, followed by basket pressing. Maturation is in a mix of new and older French and American oak barriques. The colour here is a vibrant crimson magenta, made in an earthy style with notes of plums, red fruits, bay leaves, chocolate, animal fur and cloves. The wine is of medium length with juicy acidity running the length. It provides attractive drinking and lingers pleasantly with fine, satiny tannins on the finish. Easy drinking, this is a crowd pleaser and will remain so for the next six to ten years."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch