

TAIT

Family Winery



THE WILD RIDE 2018

Barossa Valley, Australia

Technical Notes

The grapes used to make up the 2018 Wild Ride are sourced from a three different vineyard sites located throughout the Barossa – approx. age 20-80 years. The Wild Ride is a blend of Shiraz, Grenache and Mataro/ Mourvedre – a “SGM”. The differing vineyard sites and grape varieties adds to the multiple characters and layers of the Wild Ride blend. All grapes are picked when physiologically ripe to obtain peak ripeness in terms of sugar and flavor. The grapes are de-stemmed into open fermenters, pH is adjusted and fermentation takes place over 7 days at a temperature of approx. 24 degrees centigrade. All components are kept separate. Plunging and/or pumping over takes place 3 times a day. The wine is then pressed using a traditional basket press. Maturation occurs in barrel for 18 months (in a combination of older French and American oak). Assemblage is done at the 18 month mark and finished blend is racked back into barrels to settle and come together for 6 more months. Bottling is done without filtration or fining.

UPC CODE: 858441006224

About this Wine

Following the success of the iconic wine – ‘The Ball Buster’ – Bruno Tait was looking to add to the product range. He had been working on a GSM blend for three straight years, but it wasn’t coming together. Frustrated, Bruno jumped on his Ducati motorcycle to go on one of his road trips to get out and see things from a different perspective. Great for all concerned as he came home from his “Wild Ride” with a reimagined blend in mind - now a SGM of Shiraz, Grenache and Mataro. This baby took a long time to make as he finally unraveled what he was meant to find! There is a following of people who prefer this wine for its softer. More ethereal style than ‘The Ball Buster’. Given that the Barossa Valley is known for its multiple generations of GSM production, much consideration was given to ensuring that this wine could stand shoulder to shoulder with the local competition. We are happy to report that it does even better than that.

Wine Analysis

Alcohol: 15.9%
Acidity: 6.64g/l
pH: 3.34
Residual sugar: 0.6 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Clones planted: Shiraz 1654, Grenache – Unknown, Mataro - Unknown
Root Stock: Own Roots
Soil Types: Bay of Bisca
Aspect of Vineyards: North South
Ha planted: 5
Vines per hectare: 1500
Planting distance: Vine plantings - 2 meters, Row Distance 3.1 m
Trellis System: Shiraz, Mataro - Single Wire with Catch Wire, Grenache – Bush Vines
Average Production: 2.0 tons per acre
Harvest Dates: March

Tasting Note

Rich cherry red color, with concentrated aromas of mulberry, spice, rosemary and earthiness with hints of vanilla that jump from the glass. The palate is rich showing ripe and rich fruit, great length and a velvety soft lingering finish.

