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*I remember falling in love with the Joshua back in 2003, having a sneaky little tasting at the Tanunda Hotel in 2004 then doing vintage with Rolf Binder in 2005, where Kym Teusner was the winemaker, and seeing it all come together. I've been hooked ever since. A blend of grenache, mataro and shiraz unencumbered by artifact with pure, spicy plummy fruits, ginger spice, citrus blossom, savoury, bright and spacious with a blast of sour morello cherry on the finish. It's still hitting the spot.*

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Dave Brookes - Halliday Wine Companion.  
review for Joshua 2022.

## JOSHUA

### 2023 GRENACHE MATARO SHIRAZ

For anyone who have ever met my then business partner Mick Page and I, it would come as no surprise to learn that the idea for Teusner Wines was conceived at the pub over a few beers. Sitting at the bar, we'd been listening to a couple of old growers have a whine about the low, low prices being paid for their old vine Grenache... to the point they were going to rip out the vines and plant Chardonnay!

Now whilst we're not adverse to the odd glass of Chardonnay, planting it in the Barossa Valley is akin to drinking light beer... just not on!

So it was left to Mick and I to hatch a rescue plan. Scrambling together some cash, the grapes found a new home, the vines stayed in the ground where they belong and Teusner Wines was born.

That first wine, like Mick's first son, was called Joshua.

#### VINTAGE

The 2023 Barossa Valley vintage mirrored the previous year's mild climate. Spring rains charged the soils with moisture, supporting early vine growth. Summer's moderate temperatures and gentle breezes ensured even ripening, enhancing fine, detailed flavour balance. The absence of extreme heat pushed harvest later in the season whilst preserving acidity and delicate flavour accumulation in reds like Shiraz and Grenache. The mild autumn afforded extended ripening, benefiting late harvest varieties like Grenache and Mataro. Overall, conditions favoured finer structured wines true to the Barossa Valley's essence.

#### TASTING

The blend is true to form with Grenache and Mataro from old vines at Ebenezer, Williamstown, Seppeltsfield and Tanunda blended with a splash of Shiraz from 20 year old vines. A mix of light and dark fresh ripe berried fruits, cured meats and lifted spice on the nose sets you up for mouthful of savoury and gamey flavour in the mouth. We keep our Josh' away from oak and release it young to showcase the kind of juicy, spicy, flavorsome Barossa reds that we like to knock back over lunch with a plate of the good gear from the local butcher in Nuriootpa.

<b>VARIETY</b>	56% Grenache, 37% Mataro, 7% Shiraz
<b>SUB-REGIONS</b>	Ebenezer, Williamstown, Seppeltsfield & Tanunda
<b>HARVEST</b>	April & May
<b>MATURATION</b>	Matured entirely in stainless to encapsulate the inherent fruit detail and brightness these varieties can exhibit without the influence of oak.
<b>ANALYSIS</b>	pH 3.52 TA 5.6 g/L 14.7% ALC/VOL
<b>CELLAR</b>	5-10 years