



2013 OLD VINE SHIRAZ

APPEARANCE

Intense deep red with purple hues.

BOUQUET

Figs and plums with black cherries, roasted chestnut, mixed spice with hints of eucalyptus and anise.

PALATE

The luscious palate is rich and full showing ripe plum and black cherries, with mixed spice and roasted nuts rounding out the mid palate. The wine finishes with great balance and voluptuous grape tannins, and is characterised by a depth and intensity only achievable with old vine fruit. The fine french oak and plush tannins will integrate further as the wine ages.

WINEMAKING

Sourced from a single premium McLaren Vale vineyard planted in 1910, where the gnarly old vines produce some amazing, concentrated flavours. The fruit is harvested by hand when the fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 9 days in open top 4 tonne fermenters and hand plunged twice daily, all this wine completed fermentation in barrel for added integration and complexity. During maturation the wine was targeted with appropriate oak types to maximise its potential and produce interesting components to blend from. Maturation was for 20 months in 3 year seasoned new French Oak barrels, sourced from coopers in both Bordeaux and Burgundy.

Barrel by barrel selection during all stages of fermentation and barrel maturation to ensure only the best barrels were selected for the final blend. Final barrel selections were determined purely by quality.

VINEYARD

The vineyard site has a northerly aspect with east west planted rows to help protect the fruit from hot summer sun. The soil is alluvial fan clay common to the watercourse flood plain which it borders. Planted by the Foggo's in 1910 the soil structure allowed the Shiraz vines to establish a very deep root system. Access to reliable good quality water provides a measure of drought tolerance for the vines, made notable by the high quality of fruit produced during the recent run of dry vintages.

ALCOHOL

14.5 % by volume

WINEMAKERS

Scott Zrna & Ben Tanzer

AGEING POTENTIAL

Depending on the level of ageing you prefer it will be drinking its best up to 2025 (and probably much longer). This wine is very approachable as a young wine but should be decanted for up to 2 hours prior to consumption to allow the wine to open up and express itself fully.

