



## **Tasting Notes**

### **2010 Old Vine Shiraz**

#### **Appearance**

**Intense deep red with purple hues.**

#### **Bouquet**

**Dark chocolate and black cherries, roast chestnut, toasted rye bread and caramel characters all spiced up with black cardomon and nigella.**

#### **Palate**

**The palate is rich and full showing ripe plum and dark cherries, with hints of vanilla and caramel rounding out the mid palate. The wine finishes with great balance and length, and is characterised by a depth and**

**intensity only achievable with old vine fruit. The fine french oak and textural tannins will soften as the wine ages, although it is also very approachable as a young wine.**

## **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 10 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.**

## **People**

**Pasquale Maglieri spent the mid fifties working his way across the country from the Kalgoorlie railroads to the Blue Mountains cutting wood. On his way home to Italy he visited his brother in law in McLaren Vale to say goodbye but fell in love with the area and stayed. Over the next 10 years he planted vineyards, pruned vines and picked grapes to earn the money to purchase his first vineyard. After share farming the old Foggo Vineyard just west of McLaren Flat. He saw potential in the quality of the fruit. When it came up for sale, he leapt on the opportunity to buy it. This vineyard, full of gnarly old vines has been lovingly restored to prosperity by three generations of his**

**family, who all still live and work on the land he fell for all those years ago.**

## **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.**

## **Ageing potential**

**Depending on the level of aging you prefer it will be drinking its best up to 2020 (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.**

**Alc. /Vol**  
**14.5 % by vol.**

**Winemaker**  
**Scott Zrna**