



Tasting Notes

2009 Scarce Earth Old Vine Shiraz

Appearance

Intense deep red with purple hues.

Bouquet

Plums, raspberries, mulberries, dark cherries meld with the complex aromas of cinnamon, cardamom and a musky perfume.

Palate

The palate is rich and full showing intense plum and dark cherries, with elegant savoury earthy tannins that round out the mid palate. The wine finishes with great balance and length, characterised by a depth and intensity only achievable with old vine fruit. The subtle integrated oak and textural tannins will soften as the wine ages, although it is also very approachable as a young wine.

Winemaking

The fruit was 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. Fermentation was completed in barrel to add complexity and integrate the wine . During maturation the wine was targeted with appropriate oak types to maximise its potential and produce interesting components to blend. Maturation was for 20 months in 3 year seasoned new French Oak barrels, sourced from coopers in both Bordeaux and Burgundy. During all stages of fermentation and maturation only the best barrels were selected for the final blend. 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.

Alc/vol

14.5 %

Ageing

Drinking best up to 2019 (and probably much longer). This wine should be decanted for up to 2 hours prior to consumption to allow the wine to open up and express itself fully.

Winemaker

Scott Zrna

Viticulture

Nick Wiltshire