



McLaren Vale is home to some of the most treasured Old Vine plantings in the world today, with the earliest known plantings dating back to 1860's. We affectionately refer to them as "The Old Faithful". They are a resource we treasure dearly.

The Old Faithful Wine Company is an artisan producer of small quantities of exceptional wines from older, exceptional single vineyards. We look for vineyards that are expressive of McLaren Vale, the vintage and the variety and only release our wines when the wines display these finest characters. With the Rhone as its inspiration —Shiraz, Grenache and sometimes Mourvedre grace our portfolio. Made to age gracefully, we believe in and recommend our wines and hope you can enjoy the magic of 'The Old Faithful'. The 'Cafe Block' Shiraz is one of the regions more revered vineyards which was planted in the 1950's from proven Heritage clones. This wine comes from a sandy part of the block with an underlying clay produces a fragrant yet well-structured wines. A popular café used to be on the block's boundary giving this wine its name. The block is harvested to optimise the vineyard soils and maximise the terroir of the site. Cold soak in an open fermenter followed by a warm to hot fermentation, both preserves aromatic qualities and also extracts significant tannin and flavour. Matured initially for 24 months in French oak demi-muds then a further 12 months in seasoned oaks has helped the structure and palate complexity.



Café Block Shiraz, 2011

Vintage: 2011

Region: McLaren Vale Variety: Shiraz grown in sand over clay soil. Oak: 100% New French oak 600L demi-muds for 24 months followed by 12 months in seasoned French oak

Closure: We use DIAM technical cork to provide taint free cellaring.

Bottled: December, 2014

Analysis: 14.5% Alc/vol, pH 3.45 TA 6.5

Winemaker's Notes at February, 2015:

Colour: Opaque purple with a subtle mahogany hue.

Nose: Cacao and mulberry with malt and complex cedar oak notes with a light cranberry elegance. Youthful and lifted with regionality.

Palate: Supple tannin with grunt on the back palate showcases blueberry like fruits with clean, crisp acidity and complexing oak notes. Needs time to integrate but rich and warming yet displaying the cooler climate hallmarks of the vintage.

2011 Vintage: Whilst cool and damp as a season, fastidious viticulture has provided typical terroir with elegant characters.

Bottled in 750ml and 3 Litre

From

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