

McLaren Vale is home to some of the most treasured old vine plantings in the world today, with the earliest known plantings dating back into the 19th century. We affectionately refer to them as "The Old Faithful". They are a resource we treasure dearly.

The Old Faithful, founded by wine mates in 2005 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 and Grenache grace our portfolio. Made to age gracefully, we believe in our wines and hope you can enjoy the magic of 'The Old Faithful'.

This 10th release Shiraz ('Red Tip') from a single vineyard in McLaren Flat and captures select barrels from this eponymous vineyard. This vineyard has anchored the Old Faithful project since its inception in 2005 by wine 'mates'—John Larchet and Warren Randall.

After harvesting, the grapes undergo open tank ferment slowly over a week or more. On pressing the wine was transferred to new French oak puncheons to complete fermentation and add structure to the wine and then slowly mature for complexity and tertiary expression.

Only the best barrels were selected for the final wine. Bottled with light filtration, no fining.



2016 SHIRAZ

'Café Block'



Vintage:	2016
Region:	McLaren Vale
Variety:	Shiraz from Café Block in McLaren Flat
Oak:	French oak puncheons for 33 months
Closure:	We use DIAM5 cork to provide taint free cellaring.
Bottles made:	1339
Analysis:	14.8% Alc/vol, pH 3.45 TA 6.5
Winemaking:	Nick Haselgrove

Winemaker's Notes at August 2020 (update):

Colour:	Dark magenta with a purple hue.
Nose:	Blue fruits with violet and light spice. Quite floral and aromatic but still showing some oak notes and a dark side of character. Malt and liquorice in the background.
Palate:	Bright acidity with gutsy tannin and a blueberry cherry ripe core. Forward oak notes with light new leather and savoury tannin.
2016 Vintage:	Very dry with a little (needed) rain in February allowing complete and even ripening. A great vintage with classic regionality.