

2008 'Cafe Block' Shiraz



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 Cafe 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 for 24 months in French oak hogsheads has ensured the wine will mature gracefully in any cellar.



Vintage: 2008

Region: McLaren Vale

Variety: Shiraz grown in sand over clay soil.

Oak: 80% New French oak Hogsheads for 24 months. 20% in seasoned French oaks.

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

Bottled: March, 2010

Analysis: 14.5% alc/vol, pH 3.47, TA 6.6

Winemaking: Nick Haselgrove & Warren Randall

Winemaker's Notes at April, 2012:

Colour: Very dense, opaque wine with purple hue on edge.

Nose: Spices, cedar and nut oak with a violet lift verging into dark fruits. Needs time to integrate and harmonise. A more aromatic style.

Palate: Big tannin and flavour profile with dark cherry, plum and blackberry fruits. Oak adds complexity but needs time to allow fruit characters to take over. Long palate with crisp acidity and concentration of varietal characters.

Potential: 15+ years in a cool cellar. Decant on opening and allow to breathe if possible for a couple of hours or more.

2008 Vintage: A tale of two vintages. Early harvested fruit was of exceptional quality but the latter part of vintage suffered a heat wave.