

# 2008 'Top of the Hill' 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 **'Top of the Hill' Shiraz** is another expressive <terroir> site in McLaren Vale. Over 40 years old and perched **at the "Top of the Hill"** in the north of McLaren Vale with commanding views and hard schist loam soils, these vines have natural low vigour and produced some of the best fruit of the vintage.

After harvesting, the grapes undergo cold soak in an open tank then ferment slowly over a week or more. On pressing the wine was transferred to 100% new French oak barrels to complete fermentation and add structure to the wine. Only the best barrels were selected for the final wine. Bottled with light filtration, no fining.



Vintage: 2008

Region: McLaren Vale

Variety: Shiraz grown in schist loams

Oak: 100% New French oak Hogsheads for 24 months.

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

Bottled: March, 2010

Analysis: 14.5% Alc/vol, pH 3.46 TA 7.1

Winemaking: Nick Haselgrove & Warren Randall

## Winemaker's Notes at October, 2011:

Colour: Opaque purple with a subtle mahogany hue.

Nose: Oak notes of cedar, light vanillin and cola are almost swamped by black fruits and a subtle savoury liquorice edge.

Palate: A more savoury, verging stony palate displaying strong fruit, a touch of salt and pepper and ample nutty oak. Well balanced acidity for the weight of fruit. Tannins are still a little pointy but this will resolve with cellaring.

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