

2006 '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 1862. We affectionately refer to them as "The Old Faithful". They are a resource we treasure dearly.

The Old Faithful project is an exciting Joint Venture Partnership with John Larchet a 50% owner, and a Quartet of "vinous" folk owning the other 50%. The "Quartet" of Nick Haselgrove, Warren Randall, Warren Ward and Andrew Fletcher not only share great talents in viticulture and oenology, but are Owners of a multiplicity of the most prized dry grown Old Vine vineyards across McLaren Vale. This is definitely a unique partnership that is intent on producing modest quantities of truly distinctive wines. All Partners share their belief in 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 in three parcels that optimise the vineyard soils and maximise the *terrior* 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 18 months in 100% new French oak hogsheads has ensured the wine will mature gracefully in any cellar.



Vintage: 2006

Region: McLaren Vale

Variety: Shiraz grown in sand over clay soil.

Oak: 100% New French oak Hogsheads for 18 months.

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

Bottled: December, 2007

Winemaking: Nick Haselgrove, Warren Randall, Bart, Russell, Jane & Steve

Winemaker's Notes at June 2009:

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

Nose: Spices, cedar and nut oak with a violet lift verging into dark fruits and liquorice. 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. Exceptionally 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.