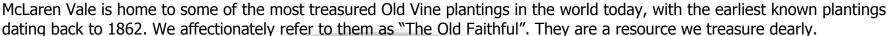
2006 'Cafe Block' Shiraz





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 Winemaker's Notes at June 2009:

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

Shiraz grown in sand over clay soil. Nose: Spices, cedar and nut oak with a violet lift verging into dark Variety:

fruits and liquorice. Needs time to integrate and harmonise. A more Oak: 100% New French oak Hogsheads aromatic style.

Palate: Big tannin and flavour profile with dark cherry, plum and

and concentration of varietal characters.

blackberry fruits. Oak adds complexity but needs time to allow fruit

characters to take over. Exceptionally long palate with crisp acidity

for 18 months.

Closure: We use DIAM technical cork to

provide taint free cellaring.

Bottled: December, 2007

Potential: 15+ years in a cool cellar. Decant on opening and allow Winemaking: Nick Haselgrove, Warren Randall,

to breathe if possible for a couple of hours or more. Bart, Russell, Jane & Steve

