

# 2006 'Northern Exposure' GRENACHE



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 'Northern Exposure' Grenache is sourced from dry grown vineyard planted over 50 years ago on Terra Rosa soil, just north of the McLaren Vale township... The block's northern exposure ensures optimal ripeness and pristine definition of varietal fruits.

Once fully and evenly ripe these grapes are harvested by hand and then gently crushed to our open fermenter. A short cold maceration helps extract fruits and tannin. Then the fermentation is allowed to get hot to extract richness and complexity. The new wine is transferred to oak for maturation and eventual barrel selection to produce a lovely textured wine style.



Vintage: 2006

Region: McLaren Vale

Variety: Grenache on Terra Rosa soil

Oak: 15 months in 80% New French oak puncheons (500L). 20% in Older French oak.

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: Dark cherry red with a mahogany hue.

Nose: Complex rendition of dark raspberry fruit and Turkish delights and a subtle liquorice and cedar & lightly vanillin oak.

Palate: Textural palate with rich round tannin and nice acidity. Focussed dark fruits, brightness and integration with ample oak. Excellent length and poise for the cellar

Potential: 6-15 years, longer in a cool cellar. Decant on opening and allow to breathe if possible for a couple of hours.