

# 2006 '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 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 'Top of the Hill' Shiraz is another expressive *terroir* site in McLaren Vale. Over 45 years old, cuttings were sourced from original 1800's vineyards. Perched at the "Top of the Hill" just to the north of McLaren Vale with commanding views and hard Terra Rosa soils over limestone, 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 puncheons to complete fermentation. After about 4 months part (about 30%) of the wine was transferred into new French oak hogsheads. Only the best barrels were selected for the final wine.



Vintage: 2006

Region: McLaren Vale

Variety: Shiraz grown in Terra Rosa over limestone soil

Oak: 130% 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: 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 and less aromatic palate displays strong fruit, a touch of salt and pepper and ample nutty oak. Lovely acidity confirms potential for ageing.

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