

2010 '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 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 'Northern Exposure' Grenache is sourced from dry grown vineyard planted over 40 years ago on alluvial, loamy soil, just to the South East of the McLaren Vale township. The block's exposure ensures optimal ripeness and pristine definition of varietal fruits, which is captured by the magic of old bush vines

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: 2010

Region: McLaren Vale

Variety: Grenache on Alluvial Loams

Oak: 26 months in Seasoned French oak puncheons

Closure: We use DIAM 5 technical cork to provide taint free cellaring.

Bottled: November, 2012

Winemaking: Nick Haselgrove & Warren Randall

Winemaker's Notes at December, 2012:

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 malty oak.

Palate: Textural palate with rich round tannin and nice acidity. Focussed dark fruits, brightness and integration wioak. 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.