



As a legacy of the once gone (almost!) fortified wine era, our region is blessed with plantings of vineyards that are now very old and in unique 'terroirs'. Old bush vines, this wine from a single vineyard (over 100 years old), with tiny crops and berries are harvested by hand then crafted with minimal intervention to preserve the characters.

After open fermentation with a small influence of whole bunches, the wine is matured old larger format seasoned French oak puncheons (500L) until final assemblage from selected barrels. Time in barrels was around 24 months with a rest in tank to preserve freshness.

This wine is our third release and showcases the region of McLaren Vale and its old vine legacy.

With some care, decanting is recommended to allow the wine to breathe and display the interesting characters that a single site provides. Medium term cellaring will allow complexities appear and this will add to the interest of Grenache.

Tasting Note

Colour: Deep ruby red with a purple hue.

Nose: Ripe Turkish delight note with pot pourri and underlying raspberry fruit notes. Subtle

oak maturation adds malty complexity.

Palate: Fruit driven palate with some drying oak complexity, integration and a long crisp

finish which adds excellent length of flavour persistence. A hint of dark chocolate

bitterness adds complexity.

Potential: This vintage has produced a wine worthy of medium term cellaring if you can.

Foods: Cassoulet or deep fried zucchini flowers filled with ricotta.

Technical: Bottled September, 2020. Alcohol 14.5%, pH 3.45, TA 6.1

Vintage: 2018 was a warm season with little rain. A high quality vintage with low yields.

Winemaking Nick Haselgrove



Old Vine Grenache

McLaren Vale 2018

