

# Sandhill' GRENACHE



McLaren Vale is home to some of the most treasured Old Vine plantings in the world today, with the earliest dating back to 1862. We affectionately refer to them as "The Old Faithful". They are a resource we treasure

The Old Faithful project is an exciting Joint Venture Partnership with John Larchet a 50% owner, and a Quartet of folk owning the other 50%. The "Quartet" of Nick Haselgrove, Warren Randall, Warren Ward and Andrew Fleck share great talents in viticulture and oenology, but are Owners of a multiplicity of the most prized dry grown vineyards across McLaren Vale. This is definitely a unique partnership that is intent on producing modest quality distinctive wines. All Partners share their belief in the magic of "The Old Faithful".

The 'Sandhill' Grenache is sourced from dry grown vineyard planted sometime in the 1920's in sandy soils on the rolling hills of Blewitt Springs. Old bush vines are low yielding, having worked very hard to produce a more aromatic Grenache.

Old bush vines hand on until late in the season in Blewitt Springs after which the grapes are hand harvested and fermented at warm temperatures. To preserve the fruit characters from these sandy soils only a small contril is used with the balance in older French oak barrels. Careful barrel selection has limited this more fragrant style

Vintage:	2006	<u>Winemaker's Notes at June 2009:</u>
Region:	McLaren Vale	Colour: Vibrant cherry red with dark purple hue. Glyc
Variety:	Grenache in Sandy soils	Nose: Fragrant and ripe with Turkish delight and rasp
Oak:	13 months in 15% New French oak puncheons (500L). 85% in older French oaks.	bubblegum fruits. Touch of cedar oak with a flowery, freshness.
Closure:	We use DIAM technical cork to provide taint free cellaring.	Palate: Quite elegant initially but then with a ripe mi
Bottled:	December, 2007	a rich & long. Supple tannin complements integrated
Winemaking:	Nick Haselgrove, Warren Randall, Bart, Russell, Jane & Steve	a light liquorice allsorts palate.
		Potential: 6-12 years, longer in a cool cellar. Decant
		and allow to breathe if possible for a couple of hours