

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 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 owning the other 50%. The "Quartet" of Nick Haselgrove, Warren Randall, Warren Ward and Andrew Fletcher are great talents in viticulture and oenology, but are Owners of a multiplicity of the most prized dry grown Old Vine in McLaren Vale. This is definitely a unique partnership that is intent on producing modest quantities of truly distinctive wine. Partners share their belief in the magic of "The Old Faithful".

The 'Top of the Hill' Shiraz is another expressive *terrior* site in McLaren Vale. Over 45 years old, cuttings were from original 1800's vineyards. Perched at the "Top of the Hill" just to the north of McLaren Vale with commanding Terra Rosa soils over limestone, these vines have natural low vigour and produced some of the best fruit of the region.

After harvesting, the grapes undergo cold soak in an open tank then ferment slowly over a week or more. The juice was transferred to 100% new French oak puncheons to complete fermentation. After about 4 months part (a third) of the wine was transferred into new French oak hogsheads. Only the best barrels were selected for the final wine.

Vintage:	2006	<u>Winemaker's Notes at June 2009:</u>
Region:	McLaren Vale	Colour: Opaque purple with a subtle mahogany hue.
Variety:	Shiraz grown in Terra Rosa over limestone soil	Nose: Oak notes of cedar, light vanillin and cola are swamped by black fruits and a subtle savoury liquoriness.
Oak:	130% New French oak Hogsheads for 18 months.	Palate: A more savoury and less aromatic palate displaying black fruit, a touch of salt and pepper and ample nutty oak. Acidity confirms.
Closure:	We use DIAM technical cork to provide taint free cellaring.	Potential: 15+ years in a cool cellar. Decant on open to breathe if possible for a couple of hours or more.
Bottled:	December, 2007	
Winemaking:	Nick Haselgrove, Warren Randall, Bart, Russell, Jane & Steve	