

2006 'Almond Grove' MOURVEDRE



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 fruit for this intensely flavoured 'Almond Grove' Mourvedre comes off a block of 60+ year old vines planted on the site of an old almond grove. The block is situated on alluvial soils in the Willunga Foothills and has an East West Orientation.

The grapes were harvested late in the season at optimum ripeness. Open fermentation of the grapes extract the goodness of the variety which is then sent for maturation in larger oak barrels which has added complexity and poise for this wines cellaring future.



Vintage: 2006

Region: McLaren Vale

Variety: Mourvedre (aka Mataro) in red loam

Oak: 15 months in 60% New French oak puncheons (500L), balance older French oak Hogsheads

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: Deep saturated burgundy with a purple hue.

Nose: Cedar oak, forest floor earthiness – verging gamey, dark liquorice and black fruits with brooding complexity and a light nuttiness.

Palate: Fruit and oak meld into a complex palate that is starting to show varietal complexities. Firm yet soft tannin is complemented with crisp acidity and a warming alcoholic lift. Needs time in the cellar to blossom.

Potential: 8-12 years, longer in a cool cellar