



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 110 years old), with tiny crops and berries are harvested by hand then crafted with minimal intervention to preserve the characters.

After fermentation the wine is matured old larger format seasoned French oak puncheons (500L) until final assemblage from selected barrels. Time in barrels was around 14 months with a short rest in tank to preserve freshness. A small amount of the same aged vineyard Shiraz was included in the final assemblage for structure.

This wine is our 4th 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

Tasting Note - Released June 2021

Colour: Ruby red with a purple hue and some 'legs' in the glass.

Nose: Rose, violet - and some lavender / pot pourri with raspberry notes wand a light

cedary oak lift.

Palate: Supple palate, medium weight with red and blue fruits aptly combining with fresh,

crisp acidity. Long flavours, almost a dark olive savoury finish.

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

Foods: Try Salmon with a wakame crust. Will pair well with cassoulet or salt crusted roast

chicken.

Technical: Bottled May 2021 under screwcap. Alcohol 14.8%, pH 3.44, TA 6.0

Vintage: 2020 was a season full of challenges—weather events, bushfires and covid-19.... Very

compressed picking and very low yielding.

Winemaking Nick Haselgrove



Old Vine Grenache

McLaren Vale 2020



