

2006 'Sandhill' GRENACHE



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

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



Vintage: 2006

Region: McLaren Vale

Variety: Grenache in Sandy soils

Oak: 13 months in 15% New French oak puncheons (500L). 85% in older French oaks.

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: Vibrant cherry red with dark purple hue. Glycerol evident.

Nose: Fragrant and ripe with Turkish delight and raspberry bubblegum fruits. Touch of cedar oak with a flowery, violet like freshness.

Palate: Quite elegant initially but then with a ripe middle palate and a rich & long. Supple tannin complements integrated oak notes and a light liquorice allsorts palate.

Potential: 6-12 years, longer in a cool cellar. Decant on opening and allow to breathe if possible for a couple of hours.