

2009 '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 Wine Company is an artisan producer of small quantities of exceptional wines from older, exceptional single vineyards. We look for vineyards that are expressive of McLaren Vale, the vintage and the variety and only release our wines when the wines display these finest characters. With the Rhone as its inspiration - Shiraz, Grenache and sometimes Mourvedre grace our portfolio. Made to age gracefully, we believe in and recommend our wines and hope you can enjoy 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: 2009

Region: McLaren Vale

Variety: Grenache in Sandy soils

Oak: Seasoned French oak puncheons (500L) and some seasoned Hogsheads (300L)

Closure: We use DIAM technical cork to provide taint free cellaring.

Bottled: May, 2010

Winemaking: Nick Haselgrove & Warren Randall

Winemaker's Notes at April, 2012:

Colour: Vibrant cherry red with dark purple hue.

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 with a distinctly fruity finish showing concentration.

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