

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 1860's. 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 'Northern Exposure' Grenache is sourced from dry grown vineyard planted over 80 years ago on sandy soils over siltstone, to the North of Blewitt Springs on the edge of the Onkaparinga gorge. The block's exposure ensures optimal ripeness and pristine definition of varietal fruits, which is captured by the magic of old bush vines and traditional viticulture.

Once fully and evenly ripe these grapes are harvested by hand and then gently crushed to our open fermenter. A short cold maceration helps extract fruits and tannin. Then the fermentation is allowed to get hot to extract richness and complexity. The new wine is transferred to seasoned oak for extended maturation and eventual barrel selection to produce a lovely textured wine style.



Northern Exposure Grenache, 2013

Vintage:	2013
Region:	McLaren Vale
Variety:	Grenache on siltstone (Saddleworth Formation)
Oak:	40 months in seasoned French oak puncheons
Closure:	We use DIAM 30 technical cork to provide taint free cellaring.
Bottled:	August, 2016
Winemaking:	Nick Haselgrove
Analysis:	14.5% Alc/vol, pH 3.4 TA 6.0
Production:	1470 bottles

Winemaker's Notes at September, 2016:

Colour: Dark cherry red with a mauve hue.

Nose: Dark raspberry fruit, floral pot pourri and with a hint of Turkish delights and a subtle malty oak note. Remarkably poised and fresh with interesting mineral, quartz stone complexity.

Palate: Textural palate with rich round tannin and piquant acidity with a touch of light soy. Focussed dark fruits, brightness and integration with oak. Excellent length and poise for the cellar

Potential: 4-12 years, longer in a cool cellar. Decant on opening and allow to breathe if possible for a couple of hours.

2013 Vintage: A classic vintage with all the great hallmarks of McLaren Vale.