

Technical Information

2012 Treadlie: Grenache, Mataro, Shiraz

Treadlie is sourced entirely from "The Don's" (Don Oliver) Seaview Road vineyard north of McLaren Vale township. The vineyard is located on top of a ridge and row orientation is north and south giving the vines excellent sunlight exposure to ripen the fruit. Regular sea breezes ensure cool night temperatures during the growing period. All varieties sit on free draining soil. The 40 year old Grenache is grown in a red/brown loam containing ironstone to a depth of 400mm over limestone. The 25 year old Shiraz is grown in a sandy loam containing ironstone to a depth of 400mm over limestone & the 10 year old Mataro is grown in a sandy red/brown loam also with ironstone to a depth of 400mm over limestone. Ensuring fruit intensity is balanced by ripe skin tannins is a priority.

Artwork: Emily Shepherd, 1950's Lino print.
Concept: Best adventures we ever had were on our bikes.
Blend: Grenache 48%, Shiraz 32%, Mouvedre 20%
Viticulturalist Don Oliver
Region: McLaren Vale
Ph: 3.5
TA: 6.3g/L
Alc: 14.4% v/v



Tasting Notes

Nose: Black fruits, Cherry Cavendish pipe tobacco, dusty
Palate: Sour cherry, tobacco, Dutch liquorice. A medium bodied wine with nice, firm, chalky tannins.
Food Match: Chargrilled anything...
Production: Fermented in 500ltr French oak puncheons, hand plunged and basket pressed. Wild fermentation in old French oak for 10 months. No use of fining agents.

168 cases.

The vintage for 2012.

Was a cracker! Excellent sub-soil moisture as a result from a wet 2011 winter meant that vines showed no signs of stress throughout the growing season. Warm dry conditions resulted in healthy, ripe fruit that was bursting with excellent flavour intensity at lower than normal baumes.