

MCLAREN VALE



2016 VINTAGE

48% TEMPRANILLO
39% MONASTRELL
13% GARNACHA

—◆◆—
OLDJARVIE • COM • AU

OLD THE SAVIOUR JARVIE

PLACE

Old Jarvie Vineyard, Rifle Range Road, McLaren Vale. Growers Ian and Ann Leask, Richard and Malcolm Leask. The Tempranillo (3.2 hectares) was established in 2010, and clones are D5V12/13. It is hand spur pruned, two-wire vertical, single cordon. Geology sub region is Kurrajong landslide, Talus Slope, Kurrajong Formation. The soil here is reddish brown clay with breccia containing quartzite and siltstone from the nearby westerly sloping foothills. This site is 170m above sea level, higher rainfall than average for the region, and has mid to late season ripening characteristics. Monastrell and Garnacha come from our Hunt Road Vineyard.

SENSORY COLOUR

Dark purple, purple hue.

AROMA

Purple flowers, cherries, dusty spices.

PALATE

Blackberry, sarsaparilla, star anise and subtle oak. Soft mouthfeel with cranberry like acidity, fine grainy tannins. Bright, bold fruit with spice, delicious and food friendly, Spanish house style of wine.

FOOD MATCH

Oven baked snapper and small potatoes with Romesco sauce.

WINE ANALYSIS

Alc 14.0% ~ pH 3.6 ~ TA 5.9g/L

VINTAGE

Winter saw us record generally average temperatures. Overall, rainfall for winter was lower than average. At the end of winter an El Nino weather pattern was forecast. Spring conditions were very dry this year, following on from both a dry 2013 and 2014 spring as well, and disease pressure during early shoot growth was correspondingly low.

The year ended very warm, with a heatwave during the middle of December. The second half of January saw thunderstorm activity and a strong cold front ended the month with milder conditions. In February, despite a mostly dry month, McLaren Vale had double our average rainfall overall. This was due to one storm. Fortunately, this did not cause berry splitting or Botrytis in our vineyards. It did lead to increased bunch and berry sizes though.

The rest of vintage was mild and in general we received a higher yield and really great flavour from all varieties, picking was not stressed. We feel very lucky, as it was a challenging year up until the rain event in February. McLaren Vale endured very well again!

WINEMAKING

The fruit was hand picked and delivered to the winery, March 1 (Garnacha) March 19 (Tempranillo) March 28 (Mataro). It was then gently destemmed and cold crushed to 2 tonne open top fermenters, the varieties in separate batches, cold soak for 3-5 days.

We aimed to retain at least 50% of whole berries (10% whole bunch for Tempranillo), then gently warmed to ferment over 2 days. Once fermentation had commenced the must was gently pumped over 4 times every 24 hours. During ferment the must was kept between 22-26 degrees. Primary fermentation took place for 12-14 days. Once the wines were dry, they were pressed to tank where the free run juice and pressings were combined.

Wines were then matured separately in 4-6 year old French Oak for 10 months, then blended and rested in tank for 6 weeks prior to bottling. The wine was bottled at night following a micro screen filtration, on April 13 2017. This wine is sealed under Stelvin screwcap.