

MCLAREN VALE



80% SHIRAZ
15% MATARO
5% MALBEC

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OLDJARVIE • COM • AU

2016 VINTAGE

OLD THE ENFORCER JARVIE

PLACE

Home Vineyard, Sand and Hunt Road, McLaren Vale. Growers Margaret Leask, Richard and Malcolm Leask. Shiraz total area under vine 1.2 Ha. Grafted in 1986, onto Semillon R6W clone. It is hand spur pruned, single wire cordon. Malbec planted in 2014 total area is 1.0 Ha. This is our first crop from Malbec. Mataro established in 2008, Petit Verdot rootstock, G7V1 clone. Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses.

SENSORY COLOUR

Deep red / purple, bright rim.

AROMA

Violets, black berries, grilled meat, cloves.

PALATE

Blood plum, dark fruits, rich but medium bodied. Dark chocolate with smoked nuts. Soft ripe tannin with brown earth, firm with good acidity and length.

FOOD MATCH

Orecchiette with spicy Italian sausage, chicory, pecorino.

WINE ANALYSIS

Alcohol 14.5% ~ pH 3.6 ~
Total acidity 6.3g/L

VINTAGE

Winter saw our 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 Shiraz fruit was hand picked in 2 lots firstly March 2 then March 11. Malbec and Mataro were picked on March 19. Fruit was gently destemmed and cold crushed to 2 tonne open top fermenters, the varieties in separate batches. We aimed to retain at least 50% of whole berries, then gently warmed to ferment over 2 days. Once fermentation had commenced the must was pumped over 4 times every 24 hours. During ferment the must was kept between 22–26 degrees. Primary fermentation took place for 8-12 days. Once the wines were dry, they were pressed to tank where the free run juice and pressings were combined. We kept the parcels separate and then after 6 months in tank the wines were racked and the final blend was done. 20% off the wine was then transferred to 4-5 old French Oak puncheons for a further maturation of 3 months. Following screen filtration, the wine was bottled on January 25, 2017 and sealed under Stelvin screwcap.