

MCLAREN VALE



57% TANNAT  
31% CABERNET  
12% PETIT VERDOT

—◆◆—  
OLDJARVIE • COM • AU

2015 VINTAGE

# OLD THE WIDOWMAKER JARVIE

## PLACE

Tannat, Sand Road Vineyard, established in 2006, H9V3 clone, 0.75Ha. Cabernet Sauvignon, Creek Block, Sand Road Vineyard. The Creek Block (2.2 hectares) was established in 1982, Cabernet Franc rootstock, CW44 clone. Petit Verdot, MalRic Vineyard, Hunt Road, McLaren Vale, established in 1998, 0.85Ha. All blocks are hand spur pruned, single wire cordon. Geology is Christies Beach formation, the soil here is deep brown loam with some iron sandstone deposits from the nearby slopes and creek.

## SENSORY COLOUR

Dark brown with bright ochre rim.

## AROMA

Crushed seashells, berry fruit, pepper, fresh earth, flor.

## PALATE

Bright dark fruits, red-brown earth, leather. Strong hints of leaf, aniseed and tobacco, finishing with light spiced oak, and fresh acidity. Medium bodied but with good depth, texture, and grippy tannins as you would expect.

## FOOD MATCH

Charcoal grilled chorizo and beef ribs, chimichurri sauce, chives and lemon, baked potatoes.

## WINE ANALYSIS

Alcohol 14.0% ~ pH 3.4 ~ TA 6.8 g/L

## VINTAGE

The fast 2015 vintage was heavily influenced by the Spring of 2014, where we had early and rapid flowering. It was basically warm and dry after that—fortunately some heavy rains came towards the end of January; which freshened the vines back up again, while our cool breezy evenings in McLaren Vale kept the canopies nice and dry, and the fruit clean. Intense heat in February followed bringing on an early start to vintage and it did not abate, finishing 1 month earlier for us than 2014, well before Easter.

We think vintages like this highlight the health of our vineyards, and the ability to produce excellent quality fruit in very tough conditions. Generally, the wines we made had higher acidity than normal, lighter in fruit richness, with lifted aromatics and natural tannins to match. We are already seeing the benefit of some brave picking decisions—the wines are drinking well early in their normal life cycle.

## WINEMAKING

The fruit was hand-picked and delivered to the winery on February 14 (Cabernet) March 4 (Tannat) and March 10 (Petit Verdot) and crushed gently to open top fermenters. For the Tannat we used 10% whole bunches and the rest whole berries. The wines were kept in separate batches all the way up until final blending. Once fermentation had commenced the must was pumped over 3-4 times every 24 hours. During ferment the must was kept between 22-26 degrees. Primary fermentation took place for 8-10 days, followed by up to 7 days post ferment maceration on skins to help soften tannins.

Once the wines were dry, they were pressed to tank where the free run juice and pressings were combined. After 3 months in tank we did the final blend, then transferred to 2-3 year old French Oak 400 litre puncheons for 15 months. Bottled following screen filtration on October 13, 2017. This wine is sealed under Stelvin screw cap.