

MCLAREN VALE



50% GRENACHE
45% MATARO
5% SHIRAZ

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2016 VINTAGE

OLD THE EVEN HAND JARVIE

PLACE

Home Vineyard, Sand and Hunt Road, McLaren Vale. Grenache was established in 1960, own rootstock, Heritage clone. It is hand spur pruned, single wire cordon. Mataro established in 2008, G7V1 clone. Shiraz grafted in 1986, onto Semillon, R6W clone. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is reddish brown loam with some iron sandstone deposits from the nearby slopes and creek.

SENSORY COLOUR

Deep red / purple, bright rim.

AROMA

Red berries, grilled peppers, mushroom notes, cloves.

PALATE

Forest fruits, medium bodied, white pepper and dried herbs. Soft ripe tannin with earth and coffee, firm with good acidity and length. Harmony between sweet fruit with savory undertones. Lovely easy drinking, with Grenache the hero.

FOOD MATCH

BBQ lamb skewers, pita bread, grilled vegetables.

WINE ANALYSIS

Alc 14.5% ~ pH 3.5 ~ TA 6.1g/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 2 (Shiraz) March 6 (Grenache) and March 18 (Mataro). It was then 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 gently pumped over 4 times every 24 hours. During ferment the must was kept between 22-26 degrees. Primary fermentation took place for 8 to 10 days. Once the wines were dry, they were pressed to tank where the free run juice and pressings were combined.

The Mataro was then transferred to 3 to 4 year old French oak where it underwent malo-lactic fermentation. The Grenache underwent the same process but in 5 to 6 year old French. After 10 months in Oak, we transferred both wines then co-blended in stainless, leaving for a period of 8 weeks. We believe this has harmoniously integrated the varieties so it is ready for youthful drinking soon after bottling. Shiraz was added just prior to bottling for soft mouthfeel and tannins. The wine was bottled at night following a micro screen filtration, on April 13 2017. This wine is sealed under Stelvin screwcap.