

MCLAREN VALE



2017 VINTAGE

79% TANNAT, 9% MATARO
7% SHIRAZ, 5% CABERNET
SAUVIGNON

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OLDJARVIE • COM • AU

OLD THE WIDOWMAKER JARVIE

PLACE

All three of the varieties come from our Sand Road estate, single vineyard blocks. 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. Tannat was established in 2015, Mataro 2005, Shiraz 1990 and Cabernet 2001. All hand spur pruned, single wire, double cordon.

SENSORY

COLOUR

Dark purple, purple hue.

AROMA

Black cherry, cedar, garrigue.

PALATE

Dark berry fruits, cocoa and cake spices, tobacco and brown earth. Full bodied, firm and dry, with chalky tannins. A strong robust wine as you would expect!

FOOD MATCH

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

WINE ANALYSIS

Alcohol 14.5% ~ pH 3.4 ~ TA 6.6 g/L

VINTAGE

A healthy 2016 winter and plenty of spring rains set the vines up very well. Flowering was quite late, which meant a delayed start to harvest, and long, even ripening periods. It was very dry from February to April, with only a few millimetres of rain. However, days were mild with a lot of cool nights, we had to be patient for the last bits of fruit to ripen.

Overall, a very pleasant season with minimal disease pressure and above average crop levels. Almost an 'old school' vintage, allowing for good picking decision making, depending on what style for each variety we wanted to make. Generally, we went for fragrance and juicy fruit, not richness. In the winery, it was relaxed so we added flavor through extended fermentation and gentle extraction.

WINEMAKING

Tannat was handpicked, whole berry ferment and 10% whole bunches. Mataro, Shiraz and Cabernet were machine picked, destemmed and crushed. All batches were 8-10 days open stainless steel fermentation, then 2-4 days post fermentation maceration. Once the wines were dry, they were pressed to tank where the free run juice and 100% pressings were combined.

We kept the parcels separate and transferred to all old French Oak, combination of barrique barrels between 5-8 years age. Oak maturation was for 29 months then transferred to tank after the final blend was done for a further 3 months. Following screen filtration, the wine was bottled on January, 15, 2020 and sealed under Stelvin screwcap.