

MCLAREN VALE



70% SHIRAZ
18% MALBEC
12% MATARO

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OLDJARVIE • COM • AU

2018 VINTAGE

OLD THE ENFORCER JARVIE

PLACE

We chose three separate blocks for this regional Shiraz. Breakneck Creek Elliott Block (planted 1994), Old Jarvie Nathan Block (planted 1970) and Old Jarvie Block 4 Stock (planted 2001). These blocks are all in the cooler Eastern foothills of McLaren Vale. Geology is Kurrajong landslide, Talus Slope, Kurrajong Formation. Sand Road Malbec planted in 2014 total area is 1.0 Ha. This is our second crop of Malbec. Sand Road Mataro established in 2008. Sand Road Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses.

SENSORY COLOUR

Deep red / purple, bright rim.

AROMA

A real mix of red, blue, purple and black fruits and sweet spice notes.

PALATE

Depth and intensity without over-extraction. Fruit richness, dark chocolate with smoked nuts, bush herbs. Polished tannin with excellent weight, firm with good acidity and silky length. Drink up to 2028.

FOOD MATCH

Orecchiette with spicy Italian sausage, chicory, pecorino.

WINE ANALYSIS

Alc 14.5% ~ pH 3.5 ~ TA 6.5g/L

VINTAGE

In the 2017 winter we received rainfall that was slightly above average. Bud burst fell in the middle of September, later compared to the recent warm vintages. Warm spring weather conditions pushed grapevine development and helped make up time from budburst to flowering.

A very warm Summer resulted in above average daytime and night time temperatures. There was only 6mm of rain in January and 5mm in February. Several heatwave events were reported during summer 2017-18 particularly during January 2018.

Then, as vintage commenced in late February and into early Autumn, growing conditions got milder and it actually was quite a relaxed and balanced vintage. While total tonnages were down for the season, compared to a wet and fertile 2017, we are very happy with the quality so far.

WINEMAKING

The Shiraz fruit was hand picked in 3 lots, on March 8th, 9th, and 15th. Aim was to pick around 14 baume or just under for each parcel. Parcel's were made separately using traditional techniques until final blending, each block about being about 1/3 of the completed wine.

Malbec was picked on March 16, and Mataro on March 23. 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, Malbec also included 10% whole bunches. Primary fermentation took place for 8-12 days, the 2 days post fermentation maceration.

Once the wines were dry, they were pressed to tank where the free run juice and pressings were combined. We kept the parcels separate in old oak and once the final blend was done, the wine was then transferred to 3-year old French Oak puncheons for a total oak maturation 15 months. Following screen filtration, the wine was bottled on August 28, 2019 and sealed under Stelvin screwcap.