

MCLAREN VALE



53% GRENACHE
33% MATARO
14% SHIRAZ

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OLDJARVIE • COM • AU

2018 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 planted in 1986, 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

Bright red / purple, bright rim.

AROMA

Red berries, peppers, mushroom, cloves.

PALATE

Juicy and lively, red fruits, dry spices. Firm tannin with ferrous earth and coffee, good acidity and length. Harmony between sweet fruit with savory undertones, full bodied with character.

FOOD MATCH

Salumi board.

WINE ANALYSIS

Alc 14.5% ~ pH 3.5 ~ TA 6.4g/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.

WINEMAKING

The fruit was hand-picked and delivered to the winery, March 9 (Shiraz) March 22 (Grenache) and March 23 (Mataro). It was then gently destemmed and cold crushed to 4 tonne open top stainless fermenters, the varieties in separate batches. We aimed to retain at least 50% of whole berries with Grenache, then gently warmed to ferment over 2 days.

Once fermentation had commenced the must was gently pumped over 2 times every 24 hours. During ferment the must was kept between 22-26 degrees. Primary fermentation took place for 8 to 10 days, then a further 2 days maceration. Once the wines were dry, they were pressed to tank where the free run juice and pressings (50%) were combined.

The Grenache and Mataro were then transferred to 5-6 year old French oak barriques. After 12 months in Oak, we transferred both wines then co-blended in stainless, leaving for a period of 12 weeks. Shiraz was matured in 2-3 year old French Oak puncheons, for 15 months and added just prior to bottling for soft mouthfeel and tannins. The wine was bottled at night following a micro screen filtration, on August 28th, 2019. This wine is sealed under Stelvin screwcap.