

MCLAREN VALE



80% GRENACHE  
12% MATARO  
8% TOURIGA

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OLDJARVIE • COM • AU

2019 VINTAGE

# OLD THE SAVIOUR JARVIE

## PLACE

All three of the varieties come from our Sand & Hunt 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. Touriga was established in 2015, Mataro 2005 and Grenache 1960. All hand spur pruned, single wire light filled canopy.

## SENSORY COLOUR

Dark purple, purple hue.

## AROMA

Purple flowers, black cherries, warm spices.

## PALATE

Blackberry, plum, cherry. Bright, bold fruit with pepper spice, crunchy acidity, attitude in a good, fun way. Full body balanced, intriguing, good drinking.

## FOOD MATCH

Oven baked snapper and small potatoes with Romesco sauce

## WINE ANALYSIS

Alc 14.5% ~ pH 3.6 ~ TA 6.0g/L

## VINTAGE

2018 Winter rainfall was close to average, and we had good soil moisture leading into Spring. We had a slower start to the season in Spring, with budburst later than normal. Spring time rainfall was then lower than average, it was warmer, and we also had a very damaging storm in late Spring, overall these factors resulting in a lower yield expectation.

The challenges continued in Summer, with hot conditions, 24 days over 35 degrees Celsius, including our hottest day on record on January 24. Disease pressure was very low as a result, while the need for careful water application was very important. Harvest was dry, picking was compressed, the fruit was good quality but not much of it! Our late season Mediterranean varieties fared very well, with much better balance and good yield. One of the hardest vintages in living memory, brought the best out of our farming experience and team work.

## WINEMAKING

All fruit was hand-picked at optimum ripeness, over 2 weeks in March. Touriga was whole berry ferment and 10% whole bunches. Mataro was destemmed and crushed, and Grenache was really gentle whole berry. All batches were cold soaked, 8-10 days open stainless steel fermentation, then 2 days post fermentation maceration (Mataro only).

Once the wines were dry, they were pressed to tank where the free run juice and 50-60% pressings were combined. We kept the parcels separate and transferred to oak, Touriga in 3 year old French Hogsheads, and Mataro and Grenache in 4-5 year old French Barriques. Oak maturation was for 7 months then transferred to tank after the final blend was done for a further month. Following screen filtration, the wine was bottled on January 17, 2020 and sealed under Stelvin screwcap.