

MCLAREN VALE



49% SHIRAZ  
47% MATARO  
4% GRENACHE

OLDJARVIE.COM.AU

2020 VINTAGE

# OLD THE ENFORCER JARVIE

## PLACE

Shiraz comes from Old Jarvie Block 4 Stock, planted 1986, grafted 2001, r6w clone. This block is in the cooler Eastern foothills of McLaren Vale. Geology is Kurrajong landslide, Talus Slope, Kurrajong Formation. Sand Road Grenache planted in 2009, heritage clone. Sand Road Mataro established in 2008, gv71 clone. Sand Road Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses. Both vineyards are certified sustainable with Sustainable Winegrowing Australia.

## 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. Dark fruit richness, smoked nuts, seaside herbs, iodine. Compact and dense, yet with polished tannin, good acidity and silky length. Drink up to 2030.

## FOOD MATCH

Orecchiette with spicy Italian sausage, chicory, pecorino served with Rocket salad.

## WINE ANALYSIS

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

## VINTAGE

We are heartened to share a positive outlook for the 2020 vintage. Dry weather conditions throughout the spring and summer months of 2019 resulted in careful management, alleviating the onset of stress in our vineyards. Harvest in McLaren Vale extended into early April. Yields for varieties ranged around 25%-35% lower than last season.

During Winter and Spring, we recorded our lowest ever rainfall on record (since 1978) on our family properties, matched with higher average temperatures in Spring. This was the third year in a row of a dry season. The strong winds we experienced during flowering in late November—hot from the north and cold from the southeast—reduced potential yield for the vintage. Extremely hot weather in December then came to really make matters worse—we had nine days above 35 degrees celsius, leading to water and heat stress, some wilting and premature loss of leaves. Overall disease levels remained low due to the dry and warm, windy conditions.

January actually saw a 'second summer' come through with gradual reduction in daytime temperatures, followed by an even cooler February, including a tropical rain storm which really slowed veraison right down. In harvest, we experienced a long mild ripening period.

The rate of ripening was slower than recent previous seasons. This was beneficial to wine quality and good picking conditions. Natural acidity levels have remained high, Baume's tended to be higher than normal to get full flavour in the fruit.

## WINEMAKING

The Shiraz fruit was machine picked on March 13, Mataro on March 26, Grenache was hand picked on same day as Mataro. Fruit was gently destemmed to 4-tonne open top stainless steel fermenters, the varieties in separate batches. We aimed to retain at least 50% of whole berries, Grenache also included 10% whole bunches. Primary fermentation took place for 8-12 days, then 2 days post fermentation maceration.

Once the wines were dry, we did then final blend, including pressings and transferred to tank to settle for 2 months. Then into to 4-5 year old French Oak hogsheads for a total oak maturation time of 6 months. Following screen filtration, the wine was bottled on January 8, 2021 and sealed under Stelvin screwcap.