



## TASTING NOTE

Name of Winery	Old Plains Wine Co.
Wine	Longhop Old Vine Grenache
Vintage	2012
Region of Fruit Source	Mt Lofty Ranges
Sub-Regions	Hillier, Bibaringa
Specific Vineyard	Manno & Manno
Soil	Alluvium, grey loams over limestone and quartz
Trellis System	Single wire
Varietal Blend	Grenache
Winemaker(s)	Domenic Torzi / Tim Freeland
Alc/vol	15 %
pH	3.66
TA	6.27g/L
Age of Vines	50+ years
Yield per acre	3 tonnes per acre
Total Production	500 cases

### The craft

Whole berry ferment in one ten tonne open top fermenter. Soft pump overs and minimal hand plunging, on skins for seven days. Basket pressed with ferment finishing off in barrel. Matured for 22 months in seasoned French and American oak. Two rackings prior to bottling.

### Vintage Comments

2012 vintage was a welcome return to what we would consider normal conditions following the damp of 2011. Bud burst and flowering was slightly early across the region. Higher than average November & December rains produced good canopy growth, sheltering the vines during a hot January. The heat eased during February allowing slow and even ripening. Fruit yields were generally down and harvesting was completed at the optimal time. Overall, very high quality, plenty of power and great fruit flavours and intensity.

### Vineyard Notes

50 year old vines at Hillier along the banks of the Gawler River sited in Alluvium soils. Heading east to the foothills, altitudes reaching 300 metres, our vineyard clings to thin topsoils on limestone, quartz and occasional ironstone outcrops.

### Tasting note

Deeply coloured, ripe and concentrated, pure raspberry, multitude of black fruits, loaded with complex spice and layered thick. Lovely texture and balance with silky smooth very long palate and lingering finish, a class effort.