

TASTING NOTE

Name of Winery Old Plains Wine Co. Wine Longhop Shiraz

Vintage 2012

Region of Fruit Source Mt Lofty Ranges
Sub-Regions Angle Vale, Hillier,
Ribaringa One Tree F

Bibaringa, One Tree Hill Manno, Noto, Ryder, Hull

Specific Vineyard Manno, Noto, Ryder, Hull Soil Red clay over limestone. Alluvium.

Ironstone and quartz

Trellis System Single wire Varietal Blend Shiraz

Winemaker(s) Domenic Torzi / Tim Freeland

Alc/vol 14 %
pH 3.56
TA 6.27g/L
Age of Vines 15 - 50+ years
Yield per acre 3 tonnes per acre
Total Production 2000 cases

The craft

Whole berry, partial wild ferment in small open top fermenters with soft pump overs and minimal hand plunging. Basket pressed with ferment finishing off in barrel. Matured for 16 months in seasoned 60% French and 40% 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 slighty 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

An eclectic selection of vineyards each bringing its own personality. Starting at Hillier along the banks of the Gawler River we have 50 year old vines sited in Alluvium soils. Heading southwest to Angle Vale, classic Australian grape growing territory, 50 year old vines and newer plantings pocketed in thick-set red clay and loams over broken limestone bases. Heading east to the foothills, altitudes reaching 300 metres, vineyards cling to thin topsoils on limestone, quartrz and occasional ironstone outcrops.

Tasting note

Lots of aromatics and lots flavour. Blackberries, raspberries, spice, kirsch and cloves. Great intensity, excellent texture, ripe tannins, plumped out core and persistent finish. Cellar 4-5 years.