



TASTING NOTE

Name of Winery	Old Plains Wine Co.
Wine	Longhop Rosé
Vintage	2014
Region of Fruit Source	Mt Lofty Ranges
Sub-Regions	Bibaringa / Evanston Gardens
Soil	Ironstone, red clay over limestone
Trellis System	Single wire
Varietal Blend	Old vine grenache
Winemaker(s)	Domenic Torzi / Tim Freeland
Alc/vol	13.5 %
pH	3.11
TA	6.91g/L
Residule Sugar	0.52g/L
Age of Vines	40 - 50 years
Yield per acre	3 tonnes per acre
Total Production	400 cases

The craft

Destemmed whole berry into one ton bins with six hours on skins. Basket pressed to seasoned French oak for three week barrel fermentation, with a further three months barrel maturation on lees before racking and natural cold settling prior to bottling.

Vintage Comments

2014 certainly presented its challenges. But the ability of grape growers, full time vigneron and winemakers to rise to the challenge has presented us with an amazing vintage.

Good winter and early spring rains filled the soils. However a windy mid/late spring with uneven fruit set and an extended flowering period coincided with Oct/Nov rainfall 70% below average. Tough hot and dry conditions continued through January with temperatures 2°C above average meaning yields were expected to be down.

Vintage commenced on Feb 9th with approx 20t of Adelaide Plains old vine fruit in remarkably good condition. We looked set for a huge rush of fruit due to the hot and dry season but Valentine's Day 2014 saw the vintage turned on its head. Widespread rain ensued throughout the Plains, Ranges, Hills and Barossa lowering grape baume for a week or two.

Cooler weather continued through February and March with vintage proceeding at a leisurely pace, vines freshened up, fruit filled, yields returned. Thick skinned and amazing full colouring of red juice the highlight, along with a burgeoning array of complex flavours across all varieties.

Tasting note

Mediterranean style rosé - complex, fine and dry. Salmon pink, perfumed with red berries, rose petals and citrus. Flavours mirror aromatics with freshness, crunch and lively natural fruit acidity. Ideal food matches include traditional antipasto, spicy Asian cuisine and seafood. Serve chilled.