

*Old Plains Wine Co. Dom Torzi & Tim Freeland*

*Since 2002 - Dedicated to the craft of old vine small batch winemaking*



#### 2014 POWER OF ONE SHIRAZ REVIEWS

THE WINE FRONT – CAMPBELL MATTINSON

Old Plains Power Of One Old Vine Shiraz 2014

Posted on 27 October 2016.

Grown on vines planted in the 1950s. Hand picked, whole berry fermented and basket pressed into French oak, where it matures for 30 months. Bottled unfiltered.

Sweet fruit and plenty of it. It's red-black in colour but it packs concentrated raspberry and blackberry flavours into palate, with anise, spice and assorted florals left to busily pretty up the edges. Tannin has a graininess to it, a gruntiness, and it's necessary because the fruit just wants to flood on through. Malty oak plays only a minor role. Have to admire this wine.

Rated : 92+ Points

Tasted : Oct.16

Alcohol : 14.5%

Price : \$ 35

Closure : Screwcap

Drink : 2017 - 2026+

Philip White - Drinkster Jan 2017

Old Plains Power Of One Old Vines Adelaide Plains Shiraz 2014

(\$35; 14.5% alcohol; screw cap)

Just to explain, Torzi-Matthews makes ravishing wines from the Barossa and its Ranges, while Torzi and Freeland make Longhop wines from the Hills and rare beauties from some of the last vineyards surviving amongst the Tupperware Tuscany villa rash that has devoured so much of the rich market garden country on the plains to the north of Adelaide.

This bastard sucks all the light out the room. It is a black hole. While it shows the light no mercy, somehow, feeling already robbed, it lets some perfume escape. I mean I can feel its curmudgeonly claws grasping at that precious scent, wanting it all back for itself, but sinister glints of blackberry and mulberry sneak out through the carbon cracks with black Iberian ham and blood pudding and all sorts of carnal glory. Those fermented meats riddle its flavour, too: it's like an unholy fruit mince with heaps of suet. A kind of black meat and berries cassoulet or something: hearty and rustic, yet polished. It has all that intensity, yet buggery-all discernable tannin. It simply slides away. All too easy. Pretty good duck wine. Or Zucchini bird soup with ground chestnuts, fresh tarragon and hepsa cream.