



TASTING NOTE

Name of Winery	Old Plains Wine Co.
Wine	Longhop Rosé
Vintage	2015
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 %
Age of Vines	40 - 50 years
Yield per acre	3 tonnes per acre
Total Production	200 cases

The craft

Hand picked fruit , 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

Vintage 2015 almost lulled us into a false sense of security. Things were ticking over nicely in early February as we waited for the fruit to ripen, then without warning following a couple of warm days everything ripened at once. The Adelaide Plains, Barossa and Adelaide Hills went into overdrive.

Looking back we had good solid winter rains, but the full effects of a dry spring deprived the vines of deep subsoil moisture. The end result was an early vintage across the regions with wineries at capacity by the end of February. Possibly the first time on record where Barossa shiraz was harvested before Adelaide Plains shiraz.

We commenced on Feb 14th with the Adelaide Plains old vine shiraz, followed sharply by the Ranges shiraz on Feb 17th. Cabernet sauvignon followed suite during the following week.

The fruit was in excellent condition, reds showing full colour and rich flavours.

Old vine grenache rosé Feb 26th rounded out a frantic fortnight.

March 4th we harvested the Lenswood pinot gris, outstanding in a word, with retained natural acidity and a rainbow of complex flavours. Finally a vintage anomaly on March 5th from a cool pocketed valley in One Tree Hill we picked the last of the shiraz.

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.