



TASTING NOTE

Name of Winery	Old Plains Wine Co.
Wine	Longhop Shiraz
Vintage	2015
Region of Fruit Source	Mt Lofty Ranges
Sub-Regions	Angle Vale, Hillier, Penfield Gardens, Uleybury, One Tree Hill.
Soil	See vineyard notes below
Trellis System	Single wire
Varietal Blend	Shiraz
Winemaker(s)	Domenic Torzi / Tim Freeland
Alc/vol	14.5 %
Age of Vines	15 - 50+ years
Yield per acre	3 tonnes per acre
Total Production	1500 cases

The craft

Whole berry ferment in five ton open top fermenters with soft pump overs and minimal hand plunging. On skins for seven days. Basket pressed with ferment finishing off in barrel. Matured for 18 months in seasoned French and American oak. Two rackings prior to blending and 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.

Vineyard Notes

A selection of vineyards across the 'Plains and 'Ranges each bringing its own micro climate and personality to the wine. Along the banks of the Gawler River we have 50 year old vines sited in sandy 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 along the Medlow Ridge, vineyards cling to steep slopes on pure limestone, quartz and ironstone outcrops.

Tasting note

Fragrant and rich with plush dark fruits of cherry, blackberry and spice. Flavours are intense with chocolate and dark plum with nice acidity freshness keeping it together. Tannins are ripe and grainy with length to boot. Pop pour daily drinker or cellar 7+ years