



OLD GATE

SHIRAZ MCLAREN VALE 2016

SUB-REGION: Blewitt Springs

VARIETIES: Shiraz

SKIN CONTACT: 7 days

OAK TREATMENT: Predominantly new American oak

BARREL MATURATION: 18 months

BOTTLE WEIGHT: 1.33 kg

CASE WEIGHT: 8.3 kg

BOTTLE BARCODE: 93 1473 3001 687

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14.5%

pH: 3.43

TITRATABLE ACID: 6.8 g/L

RESIDUAL SUGAR: 2.2 g/L

CLOSURE TYPE: Natural cork

CASE CONFIGURATION: Stand-up 6

PALLET CONFIGURATION: 32 cases /layer, 4 layers /pallet

CASE BARCODE:

CELLARING POTENTIAL: 10+ years

VINEYARD

The fruit for this wine is sourced from selected rows in the family's own Blewitt Springs vineyard in the McLaren Vale region. Planted in 1960, the vineyard's free draining sandy soil, mild to warm climate and high elevation create a site perfectly suited to growing premium low yielding Shiraz grapevines.

VINTAGE

The season started mild with below average rainfall before well timed rain in January. Yields were above average across most varieties with reds from this vintage showing ideal fruit flavour, acid and tannin balance. 2016 is considered by many to be the best 'all-round' vintage for some time.

VINIFICATION

Selected blocks from the Blewitt Springs vineyard were selected for their balanced freshness, intense flavour profile and tannin ripeness. The fruit was hand picked and transferred to the historic Patritti winery in Dover Gardens. Crushed into small static fermenters, the juice remained on skins for seven days to extract the right balance of colour, flavour and tannin. The ferment was then transferred into predominantly new American oak puncheons. After 18 months maturation the wine was bottled with minimal filtration.

