


Old Vine
2010 McLaren Vale Shiraz
NORMANS
ESTABLISHED 1853

Variety: Shiraz
Region: McLaren Vale
Alc/Vol: 14.0%
Winemaker: John Harris

Colour: Dark red centre with bright red brick edges.
Bouquet: Aromatic with youthful floral notes. Good intensity with plums and blackberries overlaid with lavender floral notes with further depth leading to solid aromas of nutmeg, pepper and cinnamon.

Palate: The palate is rich and dense with great concentration of fruit. Deep earthy flavours with plum, blackberries and white peppers. The tannins are chewy and abundant yet well balanced by powerful complex fruit flavours. The wine builds and the tannins provide a long and vibrant finish that is savoury and spicy at the same time.

Winemaking: Fruit from some of McLaren Vale's finest low yielding old vines are grown in the McLaren Vale ranges was selected for this years release of Old Vine. The soil is red brick with high ironstone content, it is also quite stoney which has forced these vines to slowly penetrate this stone over decades to find water. The results are intensely flavoured wines due to the low tonnes grown. This wine was fermented warm in open top fermenters with hand pumpovers twice a day during fermentation. After 7 to 14 days on skins with some whole berries the fermented grapes were traditionally pressed. The wine was aged in hogshead barrels for 14 months. Approximately 25% new American and French oak was used with the balance going into seasoned barrels. On completion of maturation, a small parcel of Cabernet Sauvignon was blended in for added complexity and further depth of fruit.

Cellaring Potential: Drinking magnificently now, but will reward 8-10 years cellaring.

