

OLD BLOCK

SHIRAZ 2016

*'Originally from the St Hallett Old Block vineyard this wine was first made by Robert O'Callaghan and Stuart Blackwell in 1980. To qualify for Old Block Shiraz the vineyards must be planted on their own rootstock and be more than 50 years old. The oldest vineyard used to create the 2016 Old Block was planted in 1856 whilst the youngest 1963, with an average of 92 years',
Helen McCarthy, Chief Winemaker.*

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| GRAPE VARIETY | Shiraz |
| VINEYARD REGION | 51% Barossa Valley, 49% Eden Valley |
| WINE ANALYSIS | Alc: 14.6 % pH: 3.51 TA: 6.7 g/L |
| MATURATION | Barrels from a number of French coopers are used, and can vary depending on the parcel of fruit. A combination of new, second and third use barrels. |
| VINTAGE CONDITIONS | A short winter and warm dry spring got the growing season off to an early and great start. Well-timed rains in November & January ensured vines had enough moisture to support ripening through to harvest. Healthy ripening conditions after the rain saw harvest begin during a mild February and March, with many cool nights. The 2016 vintage delivered the ideal vineyard outcomes of excellent yields and quality. |
| WINEMAKER NOTES | Now, with the 34th vintage release, the wine has evolved from a single block into a selection of the best old blocks from the Barossa and Eden Valleys. As the fruit is sourced from around five growers in Barossa and Eden Valleys each parcel comes to the winery and is fermented separately. Once the wine achieves balance on tasting it is pressed off skins and goes directly to barrel where it will age for 12-18 months. Prior to blending each barrel is assessed for balance and flavour integration to ensure absolute premium quality in the final wine. |
| COLOUR | Vibrant crimson appearance with slight brick hue. |
| NOSE | A vibrant and lifted bouquet of dark cherry, raspberry and violets, with notes of cinnamon, nutmeg and slight camphor-like character also present. |
| PALATE | Elegant and incredibly well integrated. Full bodied and silky with the trademark seamlessness of Old Block. Immediately on the palate are rich dark fruits, and layers of dark and black cherry, while anise and hints of white pepper slowly unfold. Beautifully balanced acid and tannin with a long, supple finish. |
| PEAK DRINKING | 2040 – 2050 |
| LAST TASTED | August 2020 |