

OX HARDY

2018 UPPER TINTARA VINEYARD SHIRAZ

BACKGROUND

When Thomas Hardy purchased the Upper Tintara Vineyard in McLaren Vale in 1877, it heralded the foundation of one of Australia's greatest winemaking dynasties. Today the picturesque property is still owned by the Hardy family, and consists of native protected scrub and approximately 45 Ha of vines, including millennium Shiraz plantings which are the fruit source of this wine.

WINEMAKING

Following harvest, the fruit was destemmed and crushed into Potter heading-down board fermenters.

The must was inoculated with a chosen yeast strain and, once per day, the fermenting juice was drained to another tank, before being pumped back, re-floating the cap of skins, gently extracting colour, tannin and flavour.

The wine was drained off and the skins bag-pressed before the combined wine was transferred to French Oak - second fill barriques and three new hogsheads.

The wine spent eighteen months maturing in oak before bottling with minimal filtration.

WINEMAKER	Andrew Hardy
APPELLATION	Blewitt Springs
VARIETY	Shiraz
VINTAGE	2018
COLOUR	Deep ruby, indian ink
AROMA	Lifted black forest fruits, all spice, dried rosemary and thyme.
PALATE	Generous and elegant; blackberry and dark plum. Good backbone of acid before finishing savoury with black pepper, dark chocolate and drying tannins

