

ROBERT OATLEY

SHIRAZ

OVENS VALLEY

2008

A special single vineyard wine possessing a vigour consistent with its alpine heritage. It's medium-bodied, with blackberry and plum dark fruits, mocha and bitter-sweet chocolate, firmly structured, with excellent fruit, acid and tannin balance. Will live long in the cellar.

REGION NOTES

Compelled by his love of the 'Ovens Valley Burgundies' of old, Chris Hancock was led to the Alpine Valleys and indeed the vineyards in the Ovens Valley basin for a distinctive, modern, yet historic leaning Shiraz for this unique single vineyard wine. Brian & Eleana Nicholson's vineyard at Porepunkah is immaculate. Picturesque, geometrically perfect, hand-worked and secluded, it sits just above the Ovens River overlooking Mount Buffalo.

VINTAGE NOTES

2008 was an early vintage with below average yields in the Ovens Valley. Early spring rains kept freshness in the canopies and carried the region through some warmer spells. Harvest was dry and disease pressure negligible leading to perfect ripening conditions for carefully managed vineyards. Varietal expression and intensity are the hallmarks of 2008 reds from the region.

WINEMAKING NOTES

The challenge of making a wine from another region is to maintain the integrity of that region without compromise. In order to achieve that with this wine, we rely on the expertise of our partnership with the Nicholsons. Chris Hancock and James Manners visited a number of times in the lead up to harvest, when the 15 tonne was hand-picked at optimal ripeness. The grapes were crushed and fermented at moderate temperatures, then pressed and transferred to the Oatley family's Mudgee winery where the wine was placed into French oak and underwent indigenous secondary malolactic fermentation. Twenty per cent of the hogsheads were new and comprised a variety of coopers, therefore a mix of forests, although all tight grained and predominantly medium toast. We tend to use only a small percentage of new oak as we are trying to capture purity of fruit and regionality. Periodic tasting allows us to follow the development of each batch and determine the final blend prior to bottling.

WINE STATISTICS

BARREL AGEING: 20 months
CELLARING: 10 years
ALC/VOL: 14.5%
RS: 0.40g/litre
pH: 3.67
TA: 6.77/litre
CLOSURE: Screw Cap - Stelvin Lux +
CASE PRODUCTION: 2,000 (6 bottle packs)

CRITICAL ACCLAIM TO DATE

"Four drops, 94 points. Great to have the words 'Ovens Valley Shiraz' back on the Australian landscape. Classy, cedary, polished oak. Maybe the oak is a bit too lavishly applied, but that gives it a clear, fragrant sense of luxury from the outset. Blackberried, cherried fruit flavour. Spice. Velvety tannins and a meaty, spicy, characterful aftertaste. Lots of tangy length. This has a great future ahead of it. Drink 2012-2019."
Campbell Mattinson & Gary Walsh Big Red Wine Book 2010/11

92 Points James Halliday Australian Wine Companion 2011

www.robertoatley.com.au

