

*“The 2016 growing season will be remembered for being one of the great vintages in recent memory, with well balanced vines, strong yields and excellent colour and flavour.”*

Andrew ‘Ox’ Hardy, Winemaker.

**OX  
HARDY**  
McLAREN VALE

VINTAGE 2016  
UPPER TINTARA VINEYARD  
SHIRAZ

## BACKGROUND

When Thomas Hardy purchased the Upper Tintara Vineyard in McLaren Vale in 1871, 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.

<b>Winemaker</b>	Andrew Hardy
<b>Appellation</b>	Blewitt Springs, McLaren Vale
<b>Variety</b>	Shiraz 100%
<b>Vintage</b>	Harvested on 16 <sup>th</sup> February, 2016. Sustainable viticulture practices
<b>Colour</b>	Deep bright colour.
<b>Aroma</b>	Generous black fruits with savoury, fragrant black pepper.
<b>Palate</b>	Rich, elegant, dark fruits. Spicy and luscious, finishing dry with pepper and abundant tannin.
<b>Wine Analysis</b>	Alc: 14.5%      RS: 0.1 g/L      TA: 6.15 g/L      pH: 3.61

