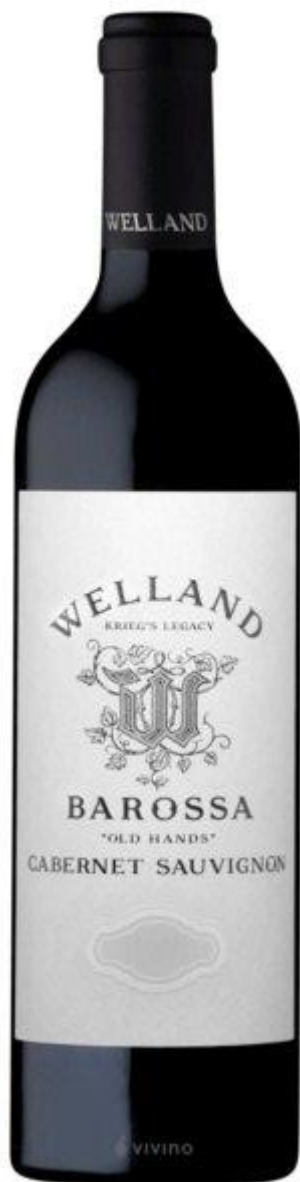


ANTHONY ALLPORT WINE



In South Australia's Barossa Valley, in the township of Nuriootpa is where you'll find the Welland vineyard. Planted in 1923 by one of the Barossa's founding families, Welland is the last remaining section of much larger plantings of vines and fruit orchards that once occupied the northern end of the township.

Over the years much of the original vineyard and orchard had been cleared, subdivided and built upon. But when the last remaining hectares of this historic old Nuriootpa vineyard were listed for sale as a development site, a group of friends banded together to purchase it and breathe life back into this important part of Barossa history. With some vines dead, the trellis posts weathered and the wire rusted and broken, this old vineyard really needed some love. To allow the vineyard to be resurrected successfully and to ensure its protection as a living part of Barossa history, the small, dark and flavor-filled Shiraz berries it produces each year needed a home. Not just any home but their own home — a wine brand that could capture and share what a unique site this is and what unbelievable wine could be produced from these tough old Shiraz vines.

WINERY: WELLAND

WINE NAME: OLD HANDS

VINTAGE: 2019

GRAPE: CABERNET SAUVIGNON

ALC VOL: 14.5%

REGION: BAROSSA

SUB REGION: NURIOOTPA

SOIL TYPE: CLAY, LOAM

VINE AGE: 10 – 15 YEARS, 5,000 V/HA

IRRIGATION: YES

TRELLIS: VSP, 5,000 V/HA

ALTITUDE: 150 METERS

ASPECT: NORTH FACING SLOPE

CLONE: SA125

FERMENTATION: NATIVE

FINISHING: 40% AMERICAN OAK 18 MONTHS

WINEMAKER NOTES

Old Hands acknowledges that many of the Barossa's finest vineyards are owned by long-time grape growers with years of experience, often with the benefit of advice from past generations. Made in a generous Barossa style, the aromas of blackcurrant and violet are complemented by a rich and plush palate of dark fruits, soft tannin and length of flavor. Picked, crushed and de-stemmed into a fermenter for seven days, the ferment is pumped over twice daily to maximize color and flavor extraction from the fruit. Filled to French oak with approximately 30% new hogshead barrels for up to 12-18 months maturation prior to bottling.

@anthonyallportwine