



VINES EST 1800s

LIVING ICONS

McLAREN VALE SHIRAZ



Living ICONS

THE BRANDS

THE WINES



PAXTON
McLAREN VALE

Paxton EJ Shiraz

1887



**OX
HARDY**
McLAREN VALE

1891 Ancestor Vine Shiraz

1891



Richard Hamilton

Centurion Old Vine Shiraz

1892



KAY BROTHERS

McLaren Vale

Block 6 Shiraz

1892

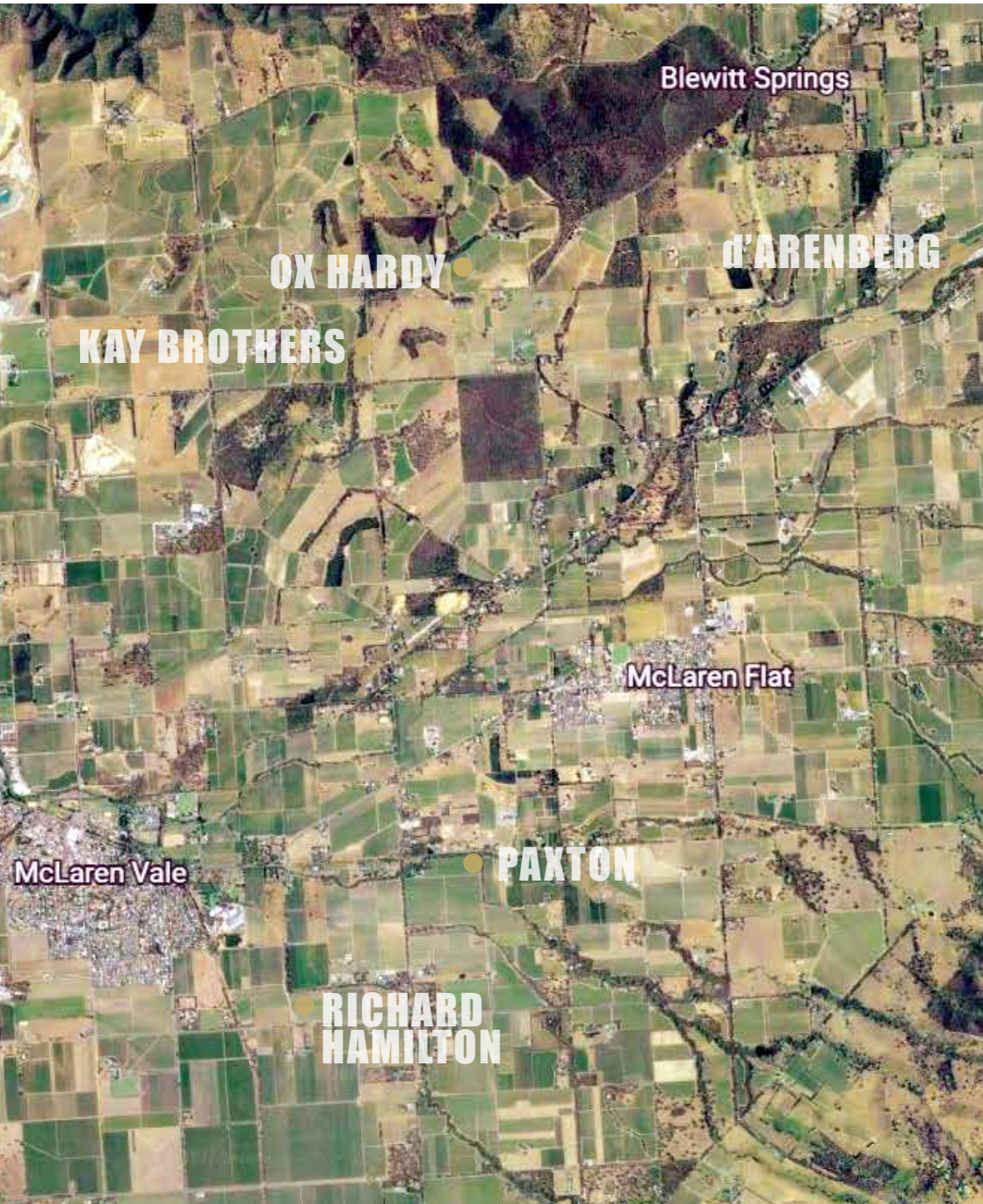


d'Arenberg
ESTABLISHED 1912

The Solipsistic Snollygoster
Single Vineyard Shiraz

1898





Blewitt Springs

OX HARDY ●

d'ARENBERG

KAY BROTHERS

McLaren Flat

McLaren Vale

● PAXTON

RICHARD
HAMILTON

Living **ICONS**

LIVING ICONS brings together the oldest vines in the McLaren Vale region, all planted in the 1800's, the single vineyard wines made from these and the custodians who lovingly tend these vines to ensure the health and longevity of these national treasures.

We are incredibly fortunate in McLaren Vale to have surviving old vines that are over 100 years old. Planted with great foresight and faith in the future of the South Australian wine industry, these vines survived modest establishment practices and fought for survival with limited irrigation in their early years. They endured disease pressures and avoided the spread of phylloxera. In many instances they accepted retraining to trellis and evaded the 1980's vine pull scheme. To this day they continue to deliver exceptional quality fruit.

These older vines have root systems that would be infiltrating the underlying geology. As the geology in McLaren Vale is so diverse, wines from these vines have different characteristics due to the differing geology they are drawing on. The older the vine the deeper the vine roots will infiltrate the terroir. It is likely the wines produced from old vines will express the underlying geology on which they are growing.

Vines planted in the 1800s really are national treasures and we strive to ensure their ongoing health and longevity while sharing their stories, creating awareness of McLaren Vale's pioneering involvement in the Australian wine industry and championing the single vineyard wines produced from McLaren Vale's last remaining 1800's planted vines. Each vine has its own unique story, conveyed through its fruit as told by the custodians and winemakers.



“Each vine has its own unique story, conveyed through its fruit as told by the custodians and winemakers.”



McLAREN VALE

The McLaren Vale is one of the great and oldest names of Australian wine. The birthplace of wine in South Australia, it lies just south of Adelaide and offers a multiplicity of soils which bask under a benign Mediterranean climate.

For decades it has been lauded for its ability to produce brilliance from an array of noble varieties – notably rich but refined Shiraz.

McLaren Vale's reputation as a wine producing area dates back to the late 1830s and it takes its name from either (depending who you believe) John McLaren or David McLaren of the South Australia Company. As with so much of Australian wine its instigators were recent immigrants; notably two English farmers from the county of Devon, William Colton and Charles Thomas Hewett. Drawn to the area by its fertile soils and the availability of fresh water, it was here that the two men established adjoining farms that would become the Oxenberry Farm. Their focus wasn't on vines but on cereals and cattle. It was John Reynell who would establish McLaren Vale's first vineyard property in 1838.

As McLaren Vale's reputation as a Wine Region grew, fresh immigrants from post-war Italy were attracted to the region, due to its Mediterranean Climate. This latest influx brought with them olives and a food culture that has added so much to the region's reputation as a center of gastronomy together with new vines and methods of production. These have subsequently become woven into the fabric of the area and are now adding fresh vitality into this classic region. Today the Region has over 7,500 hectares under vine.

Overlying soils range from loamy sands underpinned by everything from yellow clay to lime and there are some sites where friable loams can still be found. The one thing these soils have in common is that they are fairly free draining and as such they are perfectly suited to the production of top quality grapes.

McLaren Vale's climate is Mediterranean and characterised by warm summers, moderate winters, winter-dominated rainfall, low relative humidity and relatively high evaporation.

McLaren Vale is roughly triangular in shape and bordered on three sides. Adelaide to the north, the Mt Lofty Ranges to the east and south, and the Gulf St Vincent to the west. The proximity of Mt Lofty and the Gulf of St Vincent play a very important role in moderating the climate of our region and are largely responsible for many of the meso and micro climatic differences.



“The proximity of Mt Lofty and the Gulf of St Vincent play a very important role in moderating the climate of our region and are largely responsible for many of the meso and micro climatic differences.”






PAXTON

McLAREN VALE

Paxton EJ Shiraz

1887



“Paxton vineyards are spread across a diverse number of sites and soil types, which are managed without compromise from planting to harvest.”



Current Vintage	2021
Vineyard	Thomas Block
Planted	1887
Varietal	Shiraz
Subregion	McLaren Flat
Area	2.6Ha
Soil Composition	Alluvial soils- clay/river stone predominant
Altitude	74-85m above Sea Level
Canopy Management	Single cordon hand spur pruned. Crop thinning, leaf removal, shoot thinning as required.
Vine Aspect	East / West orientation running parallel to the creek
Irrigation	Minimal drip irrigation from Willunga basin treated water.
Fermentation	Hand picking is the only way these grapes can be harvested. Following picking, we ferment the fruit in an open fermenter - monitoring temperature and gently hand plunging twice daily. Once pressed, we put away the pumps and gravity feed the wine into barrel.
Oak	This is where the EJ rests in the 100% French Oak Barriques for 22 months. We then gravity feed the wine into tank ready for bottling. Once bottled, we cellar the EJ Shiraz for another 18 months prior to release.
Alcohol	14%
Residual Sugar	0.8g/l
pH	3.22
Total Acidity	7.0g/l
Link	paxtonwines.com/product/2020-ej-shiraz



ICON WINE

EJ SHIRAZ

Our flagship wine, the EJ Shiraz is named after David Paxton's mother and family matriarch Elizabeth Jean.

A limited release wine, the EJ Shiraz is sourced from vines originally planted in 1887 from our Thomas Block vineyard, which is renowned for producing fruit of exceptional flavour and natural balance. The Shiraz vines are amongst the oldest in McLaren Vale and are carefully hand pruned and thinned to ensure the low and uniform yields required for super premium Shiraz.

Although still very young, the wine shows classic McLaren Vale Shiraz characteristics, with an elegant, delicate front exploding with a concentration of savoury fruit, supported by full, silky tannins unique to old vine wine.

An exemplary Shiraz not to be missed!



ICON CUSTODIANS

BEN PAXTON, ANG TOLLY & DAVID PAXTON

Paxton are leaders in both organic and biodynamic viticulture and winemaking. Fruit for all wines are sourced solely from estate vineyards in McLaren Vale, South Australia. Established in 1979, Paxton is a family owned wine company. Founder and owner, David Paxton is one of Australia's most highly respected viticulturalists – a reputation built on managing and growing wine grapes of exceptional quality for over 30 years.

The Paxton family have nurtured their own vineyards in McLaren Vale for three decades. Internationally recognised as one of Australia's leading wine regions, McLaren Vale is renowned for the production of super premium quality wines – particularly red wines.

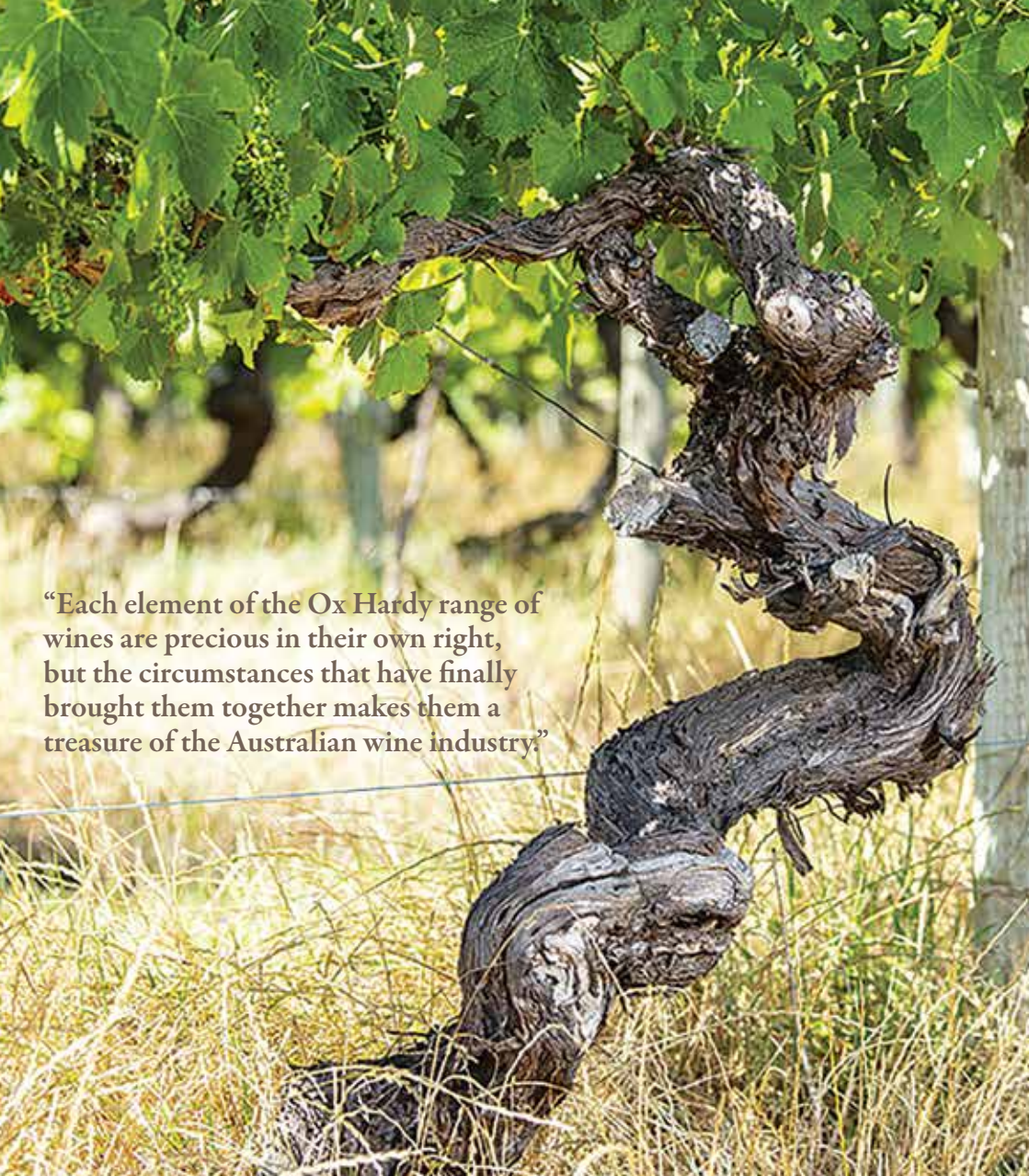
Paxton vineyards are spread across a diverse number of sites and soil types, which are managed without compromise from planting to harvest. David Paxton continues to strive to minimise inputs and manages the Paxton vineyards biodynamically – a system of farming without the use of synthetic fertilisers and pesticides with a focus on promoting healthy, living soils through the use of natural compost preparation.

In 2011 Paxton became a fully certified organic and biodynamic wine producer. In 2005 Paxton opened their cellar door at Landcross Farm, a historic 1860s sheep farm and site of the original village. The cellar door is open everyday from 10am-5pm for tastings, functions and events.

**OX
HARDY**
McLAREN VALE

1891 Ancestor Vine Shiraz

1891



“Each element of the Ox Hardy range of wines are precious in their own right, but the circumstances that have finally brought them together makes them a treasure of the Australian wine industry.”



Current Vintage	2014
Vineyard	Upper Tintara Vineyards
Planted	1891
Varietal	Shiraz
Subregion	Blewitt Springs
Area	0.35 Ha & 1.37Ha
Soil Composition	Alluvial loam
Altitude	130m above Sea Level
Canopy Management	Hand spur pruned. One movable catch wire on eastern side of row, one permanent foliage wire on western side. Shoot thinning and fruit thinning as needed.
Vine Aspect	Vineyard planted on the contour, nominally running north-south.
Irrigation	Drip irrigated, initially from bores, now from Willunga Basin treated water.
Fermentation	Hand picked, destemmed, crushed and chilled to one tonne open fermenters. Natural yeast ferment. Seeded for MLF. Hand plunged three times a day for about two weeks. Left on skins post ferment for about two weeks. Pressed to one use French oak barriques. A total of two years in barrel before bottle maturation.
Oak	One use French oak barriques. Racked and returned to barrel every 3 months.
Alcohol	14.5%
Residual Sugar	0.6 g/l
pH	3.46
Total Acidity	5.7 g/l
Link	oxhardywines.com.au/wp-content/uploads/2022/08/2013-Ox-Hardy-Ancestor-Vine-Shiraz-Tasting-Note.pdf

ICON WINE

1891 ANCESTOR VINE SHIRAZ

Planted by Thomas Hardy in 1891, the last remaining 2.54 Ha block of Ancestor Vines still produces exceptionally high-quality fruit. Referred to as Bob's selection after Andrew's father, cuttings from these grandfather vines have been borrowed by neighbours over time, to plant some of the most celebrated vineyards in the district. Unlike other vines of similar longevity, they still appear youthful and barely half their age to the naked eye. They also produce yields of much younger and healthier vines. Andrew has been making small amounts of hand crafted wine from these vines for over two decades and still has a vertical library stretching back fifteen years.

This unique library of Ox Hardy 1891 Ancestor Vine Shiraz is a stunning showcase of the quality of the vineyard, the priceless value of the Ancestor Vines, and Andrew's abundant winemaking talents.



OX
HARDY



ICON CUSTODIAN

ANDREW 'OX' HARDY

Andrew Hardy is one of Australia's most respected and influential wine industry leaders. A fifth generation winemaker, he is the great-great grandson of Thomas Hardy, the 'Father of the South Australian Wine Industry'.

Andrew has 36 years' experience making wine in the Adelaide Hills, Clare Valley, Coonawarra and McLaren Vale working chiefly at Petaluma. He has also made wine in California, Oregon and Bordeaux and is a Trustee of the Royal Agricultural and Horticultural Society of South Australia. Whilst at Knapstein in Clare, Andrew was awarded the Warren Winiarski Trophy for 'Best Cabernet in the World' and the Trophy for 'Best Australian Red Wine' for his Enterprise

Cabernet. He was also pivotal in the industry's adoption of the screw cap closure.

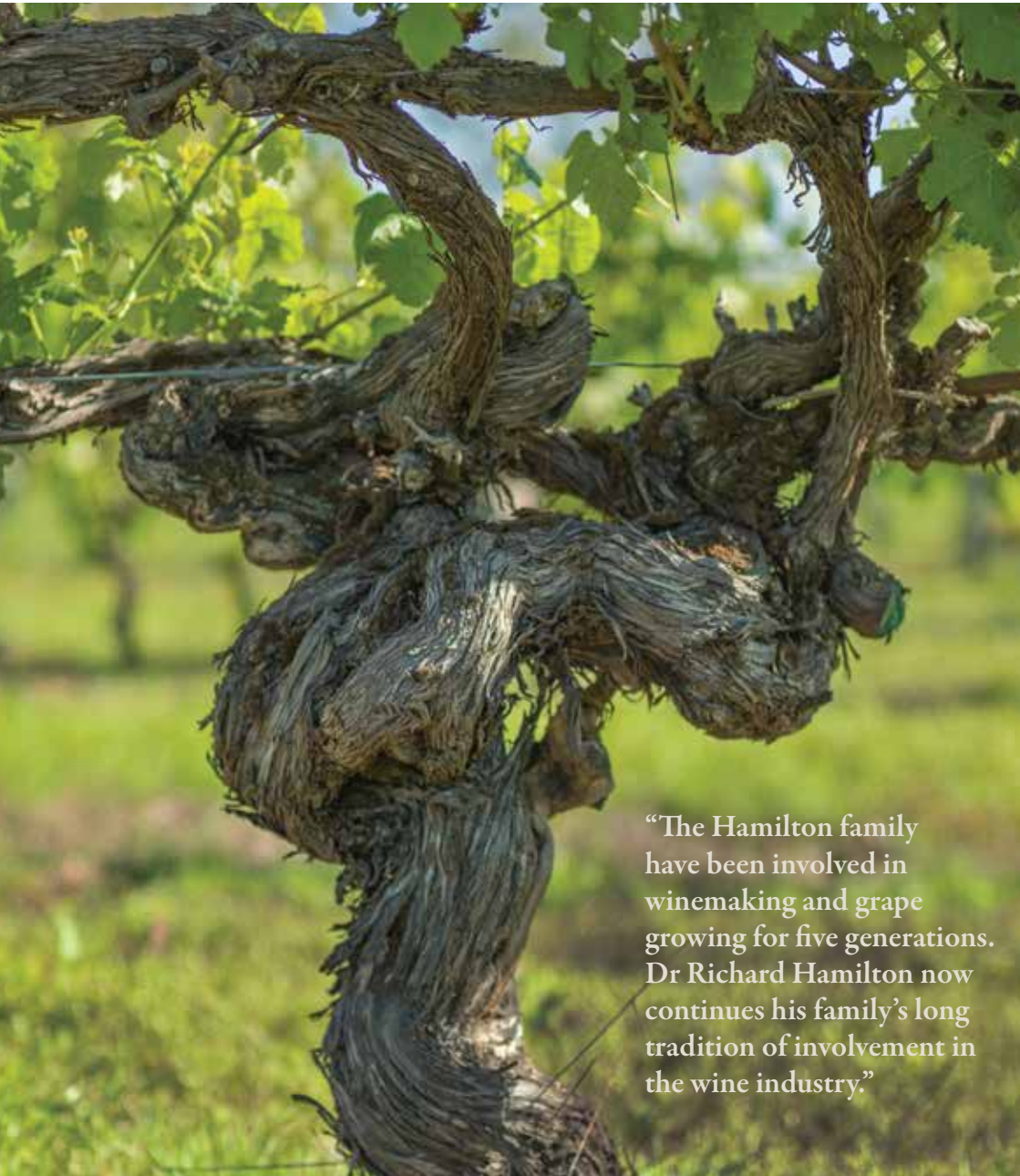
Known for his elegant winemaking style, engaging manner and partiality for pink shirts and old British sports cars, Andrew's winemaking philosophy is best described as minimalist, allowing the quality of the vineyard and its fruit to shine through.

Andrew's childhood and enduring nickname 'Ox' gives the eponymous label its name.

Richard Hamilton

Centurion Old Vine Shiraz

1892



“The Hamilton family have been involved in winemaking and grape growing for five generations. Dr Richard Hamilton now continues his family’s long tradition of involvement in the wine industry.”



Current Vintage	2020
Vineyard	Centurion Old Vine Vineyard (Hut 08)
Planted	1892
Varietal	Shiraz
Subregion	McLaren Flat
Area	0.74Ha
Soil Composition	Grey sandy loam & old river clay with a deep bedding of limestone.
Altitude	68m above Sea Level
Canopy Management	Shoot thinning and a combination of traditional vine management techniques opens the canopy, increasing fruit exposure to sunlight and providing greater canopy ventilation, to deliver even ripening across the vine.
Vine Aspect	East / West orientation running parallel to the creek.
Irrigation	Sited alongside a creek, as the case with many vineyards preceding modern irrigation techniques. A drip-irrigation system has been installed but is rarely used, favouring dry growing conditions.
Fermentation	Ripening and yield varies from the east to west of the block and we typically harvest by hand on two to three occasions based on flavour intensity, the last harvest often being 2-3 weeks later than the east. Some whole bunches are included in the ferment while the remainder is destemmed. Fermentation in 2 tonne Taransaud open French oak vertical vats where we hand pumpover three times daily and use air sparging. The wine is pressed after about 10 days on skins. We inoculate with malo-lactic bacteria on skins and the secondary fermentation completes quickly after pressing.
Oak	Racked to French oak - 25% new and the balance to 1-3 year old oak, each harvest dates and fermentation techniques kept separate for continuing assessment. The first racking follows malo after which we make adjustments as required. Oak plays a complimentary role to the fruit. Bottling is after 15-18 months maturation.
Alcohol	14.5%
Residual Sugar	0.6 g/l
pH	3.45
Total Acidity	6.9 g/l
Link	www.richardhamiltonwines.com/centurion



ICON WINE

THE CENTURION OLD VINE SHIRAZ

Sometimes, you just achieve extraordinary – more than perfection as it is unique. This doesn't come by chance, it comes by starting with great, applying experience and nurturing through to brilliance, maturing to exceptional. And finally, there it is "Centurion"! Richard Hamilton Centurion Shiraz represents the very best of Richard Hamilton Wines, the McLaren Vale wine region and Australian wine making.

"Centurion" the wine, takes its name from one of Australia's and indeed the World's oldest surviving vineyards, planted in 1892 by brothers Walter and Clement Philipson. Changing hands to Thomas Wigley in 1893, acquired by Burton Wyndham Hamilton in 1947 and passed to Dr Richard Hamilton.

Sited alongside a creek, gnarly Shiraz vines stretch out east-west across 19 rows. The orientation, together with shoot thinning and as the case with many vineyards preceding modern irrigation techniques, a combination of traditional vine management techniques (vertical shoot positioning lifting the top cordon and sprawling the bottom to a lazy ballerina skirt), opens the canopy, increasing fruit exposure to sunlight and providing greater canopy ventilation, to ultimately deliver even ripening across the vine. The combination of site and old vines, together with dry growing (in most vintages), produces lovely, elegant, yet concentrated fruit, showing signs of maturation straight from the vine.



ICON CUSTODIAN

Dr Richard Hamilton is the fifth generation of the Hamilton wine family. His namesake, Richard Hamilton, at the age of 45, emigrated to South Australia together with wife Ann and eight of their nine children, with a land order in hand, arrived on the 'Katherine Stewart Forbes' on the 17th of October 1837. The following year, Richard planted his first vines by the River Sturt.

By the late 1800's, the McLaren Vale district was being planted with vines and in 1892, brothers Walter and Clement Philipson, planted a Shiraz vineyard to the south of the McLaren Vale township. This vineyard remains productive and is celebrated today as Richard Hamilton's Centurion Vineyard - one of McLaren Vale's living icons and one of Australia's and indeed the World's oldest surviving vineyards.

In 1947, Dr Richard Hamilton's father, Burton, a passionate viticulturalist, purchased his first McLaren Vale vineyard and named it the 'Hut Block' after the pickers shed. This plot included the 1892 Centurion Shiraz vineyard. In 1972, Richard's father, Burton gave him a couple of acres of McLaren Vale vineyard and encouraged him to purchase a further parcel of land. With the help of his uncle Sydney and father Burton, Richard has endeavoured to resurrect the Hamilton name, creating world-class wines under Richard Hamilton Wines at McLaren Vale and Leconfield in the Coonawarra, which Richard ultimately purchased from his Uncle Sydney.

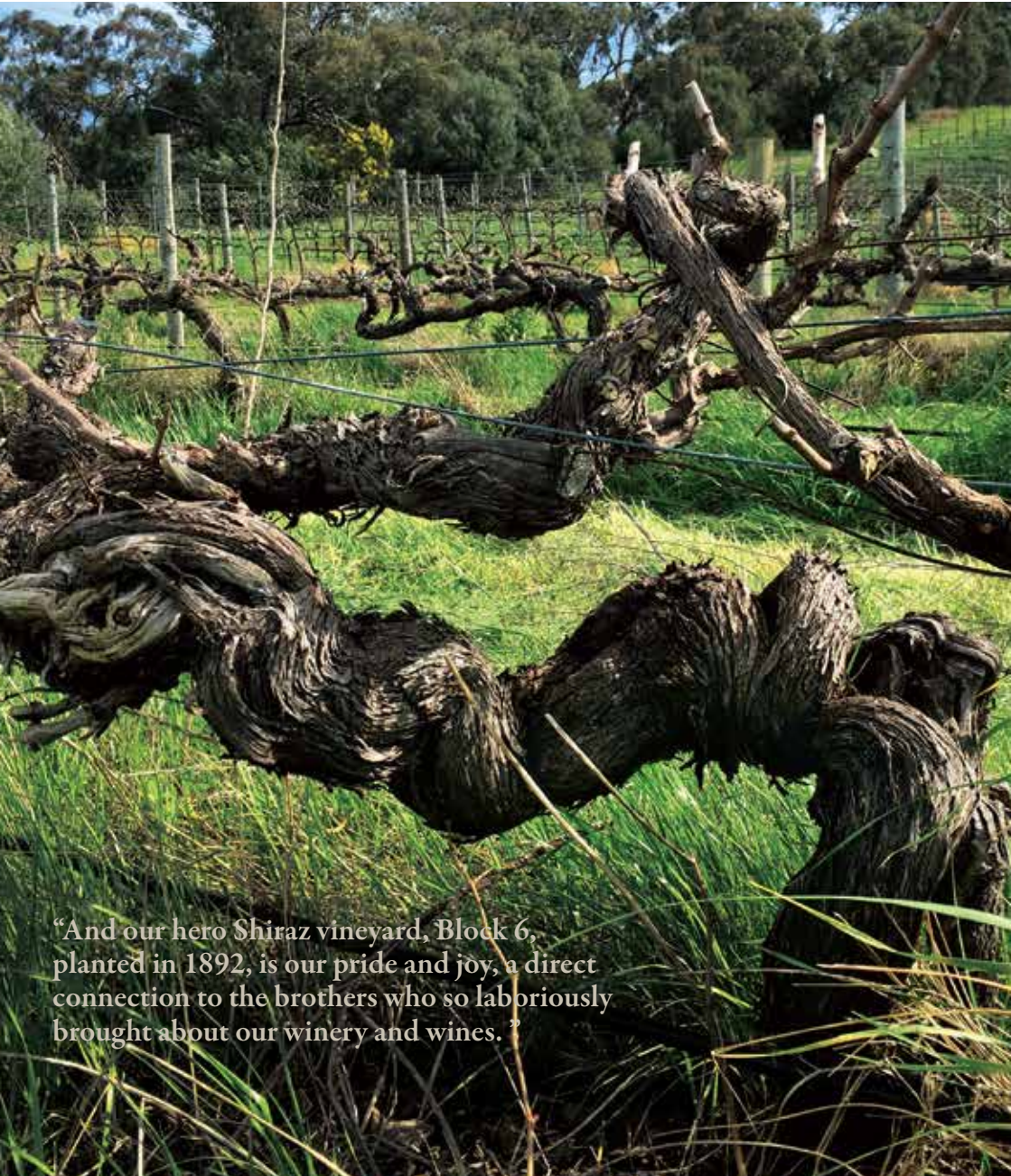


KAY BROTHERS

McLaren Vale

Block 6 Shiraz

1892



“And our hero Shiraz vineyard, Block 6, planted in 1892, is our pride and joy, a direct connection to the brothers who so laboriously brought about our winery and wines.”



Current Vintage	2019
Vineyard	Block 6
Planted	1892
Varietal	Shiraz
Subregion	Seaview
Area	1.4Ha
Soil Composition	A corner of red loam, some rather heavy clay in the middle of the block and gravelly alluvial soils on the lower and upper sides.
Altitude	115m above Sea Level
Canopy Management	Until 1987 the vines were pruned as bush vines, after this a modern vertical trellis was introduced. Spur and rod pruned with the rod tied to a catch the wire above the main cordon.
Vine Aspect	Rows run north–south with about 3.6 meters between rows and 2.1 meters between vines in each row.
Irrigation	Block 6 was dry land managed until 1983. Limited irrigation was then introduced using a soaker hose. In spring 1991 a full drip-irrigation system was installed. The system is computer controlled and uses recycled water. Irrigation can be supplied during heat stress to maintain vine health and maximise fruit quality.
Fermentation	Fruit is de-stemmed, crushed and fermented in open tanks built in 1895. Skin contact is 7 to 10 days and the cap is hand plunged twice daily. The fermented wine is basket pressed and the free run and pressings are blended together.
Oak	Oak puncheons (500 litres) where it completes fermentation. A combination of French, and American oak is used. The wine is usually matured for 18 to 20 months, on occasion longer, and is usually racked and returned twice prior to bottling.
Alcohol	14.5%
Residual Sugar	1.2 g/l
pH	3.58
Total Acidity	7.1 g/l
Link	kaybrothers.com.au/product/block-6-shiraz-2019



ICON WINE

BLOCK 6 SHIRAZ

Kay Brothers' flagship wine, handpicked from Shiraz vines planted in 1892.

Long held in high esteem as one of McLaren Vale's finest Shiraz plantings, Block 6 Shiraz continues the tradition at Kay Brothers of producing full bodied

red wines that have the grace and pedigree to age for decades. Handpicked and fermented in the original open top fermenters, Block 6 Shiraz is a wine of great strength, deep complexity and amazing vibrancy. The Block 6 vineyard faces east and rows run north south with significant undulation. The vines are cane pruned with the canes wrapped onto the top wire of the low lying trellis. The present 1.5 hectares comprises a corner of red loam, some heavy clay in the middle of the block and gravelly alluvial soils on the lower side. The underlying "South Maslin Sands" geology is extremely complex containing layers of glauconite, limestone, sandstone and siltstone.



ICON CUSTODIAN

COLIN KAY

Born in the Kay's homestead in 1940, Colin grew up on the Amery property. Choosing to follow in his family footsteps by also becoming a winemaker, completing his Diploma in Oenology in 1963 Dux of his year.

Broadening his perspective, Colin worked in the Barossa for three years, then traveled extensively, visiting wine regions in California, South America and Europe.

In 1970 Colin returned to the Amery property to become the third generation winemaker of the Kay family. Colin was winemaker and managing director until 2014

when he officially retired. He still lives on the property and visits the winery most days.

Amongst the considerable replanting that Colin undertook during his time, was a small block of Nero d'Avola which was a variety that had always intrigued him. Colin was also amongst the first to use Stelvin closures on premium wines, notably the Block 6.

Colin's winemaking philosophy is that wine should reflect the place where the grapes are grown.



d'Arenberg
ESTABLISHED 1912

The Solipsistic Snollygoster Single Vineyard Shiraz

1898



“Every vineyard has a personality which we encourage to flourish with minimal intervention in the vineyard and winery. Through time honoured techniques such as open fermentation, foot treading and basket pressing, this personality is allowed to shine.”



Current Vintage	2013
Vineyard	Ege Vineyard
Planted	1898
Varietal	Shiraz
Subregion	Blewitt Springs
Area	0.35Ha & 1.37Ha
Soil Composition	Alluvial Loam
Altitude	130m above Sea Level
Canopy Management	Two-wire vertical trellis
Vine Aspect	East / West orientation with very slight undulations
Irrigation	Dripper irrigation when necessary.
Fermentation	Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed.
Oak	A mixture of new and used French oak barriques for 20 months. Barrel ferments are aged on lees, and there is no racking until final blending.
Alcohol	14.8%
Residual Sugar	0.6 g/l
pH	3.45
Total Acidity	6.9 g/l
Link	darenberg.com.au/the-solipsistic-snollygoster-single-vineyard-shiraz-2013

ICON WINE

THE SOLIPSISTIC SNOLLYGOSTER SINGLE VINEYARD SHIRAZ



Solipsism is extreme egocentrism at its best. This 114 year old vineyard believes that nothing could match its excellence, so with snollygoster style, it unscrupulously sends its roots to absorb all the best benefits from the soil, which produces amazing fruit with great age-ability.

Deep, dark, compelling nose with game, spice and savoury black fruits. The palate is multi-layered and complex with stewed plum, rhubarb and undergrowth. This wine finishes long and precise with fine, spicy tannins. Secondary flavours are beginning to develop but it should continue to age for at least another ten years.



ICON CUSTODIANS

CHESTER OSBORN & d'ARRY OSBORN

Established in 1912, d'Arenberg began when Joseph Osborn, a teetotaler and racehorse owner, sold his stable of horses to purchase property in McLaren Vale, South Australia. Since then, each generation of the Osborn family has passed on knowledge and understanding of their land to the next generations as custodians of their precious soil.

Today fourth generation family member Chester makes distinctive wines using traditional methods both in the vineyard and the winery. The personality of each vineyard is encouraged to flourish with minimal intervention: no fertiliser, minimal or no irrigation, no soil cultivation and no herbicide.

CHESTER OSBORN

Taking over the reigns as Chief Winemaker in 1984, Chester has focused his efforts on producing high quality and distinctive wines.

d'ARRY OSBORN

After leaving school aged 16 to work in the family winery, d'Arry has received many accolades for a lifetime of contributions to the Australian wine industry




PAXTON HARDY
McLAREN VALE

Richard Hamilton


KAY BROTHERS
McLaren Vale


d'Arenberg
ESTABLISHED 1912

