

ESTD
HARDYS
1853

HARDYS OOMOO
MCLAREN VALE

GRENACHE
SHIRAZ
MOURVEDRE
2006

Winemaker's Notes

Hardys Oomoo was one of the first wines produced by Thomas Hardy at his original Bankside winery. Throughout the late 1800s and early 1900s it was Hardy's most recognisable label, the word Oomoo adopted from the local Aboriginal dialect meaning 'good' or 'attractive'.

To celebrate and mark Hardys 150th Anniversary in 2003, Oomoo was revived as a classic McLaren Vale Shiraz.

Today, Oomoo showcases the premium regions of South Australia. Every wine is a true reflection of the variety and the region.

The 2006 Hardys Oomoo Grenache Shiraz Mourvedre was harvested from the renowned region of McLaren Vale. This wine showcases spicy fruit driven aromas & flavour without being dominated by any one variety, rather highlighting the three. Medium to full bodied this wine has lift and vibrancy that is suited to a variety of food styles.

Tasting Notes

Wine Style

Sweet 1 2 3 4 **5** Dry
Light 1 2 3 **4** 5 Full bodied

Colour

Deep crimson red with vibrant purple hues

Bouquet

Fresh and vibrant with spicy cherry, cola, violets and spicy oak.

Palate

Intensely flavoured with plush ripe cherries & plums from the Shiraz component, savoury earthy tannin structure from the Mourvedre and vibrant fresh roses and spice from the Grenache.

Food

Grilled Rib Eye steak with red wine jus
Aged stilton cheese

Bottling Date
2006

Alcohol
14.0%

Residual Sugar
2.77 g/L

Acidity
5.7 g/L

pH
3.53

Winemaker
Paul Lapsley

Region (%)
McLaren Vale 100%

Grape Variety
Grenache 50%
Shiraz 40%
Mourvedre 10%

Fermentation
Static & open in
stainless steel

**Malolactic
Fermentation**
100%

Cellaring
3 to 5yrs

Oak Maturation
90% oak maturation for
9 months in 3 & 4 year
old French puncheons
& barriques for a 9
month period

Soil Type
Ranging from deep
sands to shaley red
clays over limestone

Climate
Mediterranean

Age of Vines
7-65 years

Harvesting
Machine & Hand

