

ESTD
HARDYS
1853

HARDYS OOMOO
MCLAREN VALE
SHIRAZ
2007

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 2007 Hardys Oomoo Shiraz was harvested from the renowned Shiraz region of McLaren Vale. Characters of lifted black berry and plum with hints of chocolate are featured in this wine, typical of the generous flavours of the McLaren Vale region producing a wine with great depth and vibrancy of fruit.

Tasting Notes

Wine Style

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

Colour

Deep red and ruby hues.

Nose

Aromas of ripe plums, rich fruit cake and intense dark chocolate are complemented by subtle vanillin oak.

Palate

Luscious flavours of ripe dark berry fruit, panforte spice and dark chocolate are supported by subtle aromas of French and American oak providing great persistence and length.

Food

Slow cooked shoulder of lamb with thyme and black olives.

Bottling Date
October 2008

Winemaker
Paul Lapsley

Fermentation
Static & open fermenters

Soil Type
Various

Alcohol
14.3%

Region
McLaren Vale

Malolactic Fermentation
100%

Climate
Mediterranean

Residual Sugar
3.8 g/L

Grape Variety
Shiraz

Cellaring
4 to 5yrs

Age of Vines
7-35 years

Acidity
6.4 g/L

pH
3.5

Oak Maturation
12 months in 3 & 4 year old French & American oak barriques/hogs heads.

Harvesting
Machine & Hand picked

