

OX HARDY

McLAREN VALE



"One of the legendary stories of Australian wine history has just been reborn. I suspect this country has not seen a new release of such pedigree, such depth of history and such sheer and effortless magnificence since the very launch of Hill of Grace itself in 1958." — Tyson Stelzer, May 2019



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 four decades' 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. Whilst at Knappstein in Clare, Andrew was awarded the Warren Winiarski Trophy for 'Best Cabernet in the World' and he was also pivotal in the industry's adoption of the Screwcap closure.

Known for his elegant winemaking style, engaging manner and partiality for pink shirts, 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.

HISTORY

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 115 Ha property is still owned by the Hardy family, and consists of native protected scrub and approximately 45 Ha of vines, including the 1891 Ancestor Vine Shiraz, millennium Shiraz plantings, Fiano, Grenache and Cabernet Franc.

The site is also home to the original Hardy's Upper Tintara Winery, which fell into disuse in 1923. Its gravity fed design was the template for several wineries in the district. It also houses unique open fermenters crafted from locally quarried Slate, which were recommissioned in 2018 to make the inaugural Ox Hardy Slate Shiraz.





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. 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.

The Ox Hardy story all started as a hobby in the early 2000s, when Ox and his father started making tiny amounts of Shiraz from these vines for their family to drink. It then became more than a hobby, which Ox says was a little like tearing up \$100 bills in the shower.

Andrew still has a vertical library of the Ancestor Vine Shiraz stretching back fifteen years. This unique collection is a stunning showcase of the quality of the vineyard, the priceless value of the Ancestor Vines and Andrew's abundant winemaking talents.



SLATE SHIRAZ

The original Upper Tintara winery was built by the legendary Dr A.C. Kelly in 1863. One of the few wineries to pre-date the use of concrete, the original fermenters were made from massive slabs of Slate mined at nearby Delabole quarry in the Willunga Hills.

The winery had slowly decayed for 95 years before the last standing Slate fermenters were recommissioned in 2018. They are thought to be the last of their type remaining in Australia – and quite possibly beyond.

The Slate Shiraz is literally made by hand, from a small parcel of fruit from the Moreton Bay block. The grapes are bucketed into the open Slate vessel, wild yeast fermented aided by hand-plunging three times a day, before being dug out with bucket, pump and shovel. The wine is then basket-pressed to older French oak barriques for 18 months maturation before bottling.

Aside from the laborious but enjoyable winemaking process, what makes this wine truly special is the unique character imparted by the Slate itself. This is fascinating to experience, when comparing Slate fermented Shiraz against the same wine, made from the same fruit, but using contemporary winemaking vessels and methods.



99 POINTS ANCESTOR VINE SHIRAZ: *'Oh my. What a beautiful wine to launch this label. And what a compliment to one of the greatest vineyards in McLaren Vale. It caresses the palate with its purple and black fruits, supple tannins and freshness on the finish. It is medium-bodied, yet has the insistent power of a full-bodied wine.'* James Halliday, Oct 2018



SHIRAZ

Sourced from millennium plantings on the Hardy family Vineyard, this wine is a contemporary style of Blewitt Springs Shiraz. Being more elevated and cooler than the McLaren Vale floor gives the wines from the Upper Tintara Vineyard high levels of natural acidity, great freshness, and bright lively colour.



GRENACHE

The fruit for Ox Grenache is selected from three old bush vine blocks which are dry grown on sandy soils in Blewitt Springs and McLaren Flat. Low yield, high-quality fruit is fermented with a whole bunch portion before maturation in older large format oak to make an elegant, contemporary style of Grenache.



FIANO

These vines were planted by Andrew and his father Bob in 2011 and are some of the first planted in the district. Chosen for their suitability to McLaren Vale's warm Mediterranean climate, Fiano makes a beautifully fragrant dry white with high levels of natural acidity and complexity and mouthfeel from time spent on lees.



CHARDONNAY

Much of Andrew's 40 year career has been crafting benchmark Chardonnay from the Piccadilly Valley in the Adelaide Hills. It also happens to be one of his favourite drinks. The Ox Hardy Chardonnay is made from two mature high-altitude Adelaide Hills vineyards, with maturation in the finest French oak for 10 months before bottling and release.