



James Haselgrove

Our flagship represents a lover of cellared wine to get the wine prior to release as an indent or 'futures'.

Our Futures Shiraz was first made in 1984 as a rich, full bodied Shiraz wine style that is very suitable for cellaring yet maintains drinkability. This 2017 wine is the 27th release after maturation in seasoned French oak, a small proportion of which are new.

Fruit for this release again comes from a single vineyard planted in 1910 in McLaren Flat, grown by our friend Pino! Rich, concentrated fruit was handpicked then open fermented before being put to oak barrels to finish fermentation and then mature for 15 months. Barrel selection is made for site expression.

This wine has long term potential which will augment the savoury fruit characters expressed by this terroir in McLaren Vale. As we want this wine to mature gracefully in the bottle we have decided to use DIAM cork for quality cellaring that will still allow the wine to slowly develop complexity and regional nuances.

2017 FUTURES SHIRAZ

Tasting Note - August 2017

- Colour:** Dark purple & magenta with a brick red hue.
- Nose:** Blueberry & mulberry fruit with light cedar oak. Hints of liquorice, cola with a distinct black pepper and complex roasted fennel.
- Palate:** Full bodied with blue fruit notes, mocha and peppery finish. Crisp, piquant savoury acidity with even ripe tannin and persistence on the palate. Much tighter acidity due to the cooler season.
- Potential:** This vintage has very long term potential for aging (20+ years) given its lower pH. Sealed under DIAM10 cork. Ideally decant on opening and allow to breathe for a hour or two.
- Foods:** King Henry (very thick rib eye) Steak, ideally medium rare with salted/caramelised crust.
- Technical:** 14.0% alc., pH 3.25, TA 7.3
Bottles produced: 1884 and 12 double magnums
- Vintage:** 2017 was a cooler vintage with extended ripening time developed strong and distinctive 'terroir'. These vines were 107 years old.

