



James Haselgrove

Our family's flagship presents a lover of cellared wine the opportunity 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 2018 wine is the 27th release after maturation in seasoned French oak.

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 seasoned oak barrels to finish fermentation and then mature for 26 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.

2018 FUTURES SHIRAZ

Tasting Note - August 2020

- Colour:** Dark purple with brooding vibrancy.
- Nose:** Darker briary, mulberry and dark cherry with slight forest floor and cedar oak note.
- Palate:** Full fruit, strong savoury tannin show dustiness and oak but meld into the dark fruit core. Touch of cola/liquorice and fine grain tannin.
- Potential:** This vintage has very long term potential for aging (20+ years) given its lower pH. Sealed under DIAM5 cork. Decant on opening and allow to breathe for a hour or two.
- Foods:** King Henry (very thick rib eye) or sous vide Hangar Steak, .
- Technical:** 14.1% alc., pH 3.46, TA 6.3
Bottles produced: 1385 and 12 double magnums
- Vintage:** 2018 was a warm, high quality vintage. These vines were 108 years old.
- Winemaking by Nick Haselgrove

