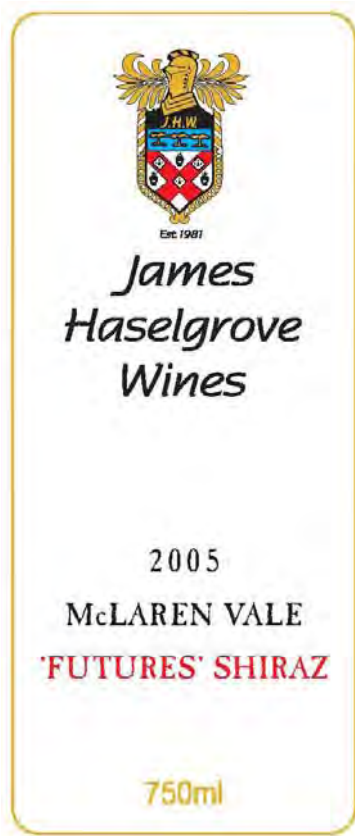




## Tasting Notes

Haselgrove Vignerons Pty Ltd was established in 1981 and produces a range of premium wines, notably the "James Haselgrove", for sale in Australia. James Haselgrove Wines' first wine was made in 1979. The label, after being away from the Company's product range for some years, has returned. The Company markets its range of consumer tailored wines for corporate, home and business and is not normally found in the traditional retail bottle market but is represented in selected restaurants and hospitality outlets.

### 2005 McLaren Vale Futures Shiraz



**James Halliday - 94pts  
WineWise - Top Gold  
WinestatE Magazine**

**2009 4 Star**

**2008 - 2 x 3 Stars**

**Rutherglen Bronze**

[www.haselgrovevignerons.com](http://www.haselgrovevignerons.com)

[james@haselgrovevignerons.com](mailto:james@haselgrovevignerons.com)



Haselgrove Vignerons' business is based in the famous and picturesque McLaren Vale wine region 50km South of Adelaide in South AUSTRALIA.

NICK HASELGROVE, James' son a third generation winemaker, is a graduate of the famous Roseworthy Agricultural College with a Bachelor of Applied Science in Oenology. He has over 20 vintages of experience in Australia and Internationally along with significant business and corporate experience.

JAMES HASELGROVE having been out of the family business on a day to day basis since the early nineties, is again involved in the winemaking, sales and marketing, completing the family touch. With over 40 years of experience in the wine industry, hospitality and the information technology industries, James offers a broad depth of experience.

The Haselgrove's talent for the art of winemaking is part of their guarantee to always provide the best possible quality and value for the wine drinkers of James Haselgrove Wines.

Many will remember the highly regarded James Haselgrove "Futures" Shiraz wines from the 1980's and 1990's. Our McLaren Vale 17th Futures Shiraz, Vintage 2005 is a big rich robust and generous McLaren Vale Shiraz from the original vineyard. It has been aged in French oak for 15 months.

#### Wine Notes

**Colour:** Deep red with aged hues.

**Nose:** Lifted Shiraz fruit integrated with the subtle French oak vanilla characters.

**Palate:** Big, rich and full but well integrated with the oak and ripe fruit to give a well balanced drink now, or age for many years style wine.

**Potential:** Drink now, but ageing will reward the patient drinker. Ageing will be controlled by the use of a screw cap holding rapid maturation. Look for 10 to 15 years if you can!

**Foods:** Perfect with highly flavoured foods such as Chinese and Asian, but equally at home with red meats and other flavoursome foods.

**Fruit:** Grown on on the deep sands of McLaren Vale, the fruit is from aged vineyards producing mature fruit of great depth of flavour.

**Technical:** Bottled March 2007 under screw cap, Alcohol 14.9% pH 3.49 TA 6.5

**Packaged:** Packed in cartons of 12 x 750ml.

**Winemaker:** James Haselgrove