



Futures Shiraz McLaren Vale 2012

James Haselgrove Wines was founded in 1981 by the Haselgrove Family who have a long tradition of winemakers making fine Australian wines. Third generation winemaker, Nick Haselgrove is the current custodian of the family name along with father, James – together they make fine wines of distinction and style.

The 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 2011 wine is the 24th release after maturation in French & American oak, a small proportion of which are new.

Fruit for this release comes from a vineyard planted in the northern, schist and ironstone slopes of McLaren Vale. Rich, concentrated fruit was handpicked then open fermented before being put to larger oak barrels to finish fermentation and then mature for 30 months.

This wine has lovely medium to 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.

Tasting Note – February 2014

- Colour:** Deep ruby red magenta with a brick red hue.
- Nose:** Blueberry fruit with cedar oak with a spice – bay leaf & nutmeg undertone – almost with a hint of white pepper.
- Palate:** Full bodied and rich but with an elegant line of tannin augmented with oak tannin. Bright blue and red fruits are already starting to meld together with longer than usual barrel maturation.
- Potential:** This vintage has medium term potential for aging (8-15 years).
- Foods:** King Henry (very thick rib eye) Steak, ideally medium rare.
- Technical:** 14.5% alc., pH 3.58, TA 6.05
- Vintage:** The 2012 vintage was benchmark for McLaren Vale making more robust wine styles for our reds.



Winemaking by Nick Haselgrove

