



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 2019 wine is the 28th release.

Fruit for this vintage 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 only seasoned oak barrels to finish fermentation and then mature for 28 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.

In this vintage we have changed the glass used to 'Made in Australia' and as such looks slightly different.

## 2019 FUTURES SHIRAZ

### Tasting Note - September, 2021

- Colour:** Dark purple with brick red hue.
- Nose:** Black cherry and mulberry with floral violet highlight. Hints of leather and liquorice add complexity.
- Palate:** Medium dark berry malt, chamois like tannin with light dustiness and oak but meld into the dark fruit core. Touch of cola and Chinese five spice.
- Potential:** This vintage has very long term aging potential Sealed under DIAM5 cork. Decant on opening and allow to breathe for a hour or two.
- Foods:** Thick pork chop with salt and pepper crust.
- Technical:** 14.3% alc., pH 3.45, TA 6.3  
Bottles produced: 2723 and 12 double magnums & 2x6 L
- Vintage:** 2019 was a hot and dry, high quality vintage. These vines were 109 years old.  
Winemaking by Nick Haselgrove

