



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 2020 wine is the 29th 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 traditionally fermented before being put to seasoned oak barrels to finish fermentation and then mature for 30 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.

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

2020 FUTURES SHIRAZ

Tasting Note - September, 2022

- Colour:** Brick red with a strong purple hue.
- Nose:** Dark cherry, satsuma plum and a floral violet highlight. Savoury & forest floor notes and some graphite.
- Palate:** Dark, brooding briary fruits with crisp acidity with a long tannin with chamois like texture.
- 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. Oysters Kilpatrick.
- Technical:** 14.2% alc., pH 3.453 TA 6.05
3800x750mL
18 x3000mL & 2x6000mL
- Vintage:** 2020 followed the previous vintage with hot and dry, high quality vintage. These vines were 110 years old.
Winemaking by Nick Haselgrove
- Release date:** November 11, 2022 @RRP \$75

