



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 2021 wine is the 30th 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 31 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.

2021 FUTURES SHIRAZ

30th Anniversary

Tasting Note - December, 2023

- Colour:** Brooding purple with magenta hue.
- Nose:** Plum, dark cherry and a floral violet highlight. Savoury & forest floor briary notes and some graphite.
- Palate:** Dark fruits with crisp, vibrant acidity with a long chamois tannin. Blue fruits linger with light graphite pencil nuance.
- 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:** Rib Eye on the bone with garlic butter.
- Technical:** 14.4% alc., pH 3.36 TA 6.39
2439 x 750mL
6 x3000mL & 2x6000mL
- Vintage:** 2021 was high quality vintage. These vines were 111 years old.

Winemaking: Nick Haselgrove

Release date: January 26, 2024 @RRP \$75

