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 2022 wine is the 31st 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 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.

2022 FUTURES

SHIRAZ

Tasting Note - July 2025

Colour: Opaque purple with a magenta, brick red hue.

Nose: Dark cherry with herb & floral violet highlight. Savoury & forest floor & bramble notes and some softer cedary oak notes.

Palate: Crisp, vibrant cranberry acidity with a long chamois tannin and briary, blue fruits that linger with light graphite. Old fashioned, comfortable and true to style.

Potential: This vintage has long term aging potential Sealed under DIAM5 cork. Decant on opening and allow to breathe for a hour or two then settle into a chesterfield to enjoy!

Foods: Quickly seared scotch fillet with a Dianne sauce.

Technical: 14.4% alc., pH 3.47 TA 6.15

2663 x 750mL

Vintage: 2022 was high quality vintage. These vines were 112 years old.

Winemaking: Nick Haselgrove

Release date: September, 2025 @RRP $75