



James Haselgrove

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 2014 wine is the 25th release after maturation in French & American oak, a small proportion of which are new.

Fruit for this release comes from a single vineyard planted in 1910 in McLaren Flat. 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.

## 2014 FUTURES SHIRAZ

### Tasting Note - October, 2016

- Colour:** Dark purple & magenta with an opaque hue.
- Nose:** Blueberry & Mulberry fruit with cedary oak. Hints of licorice, cola with a distinct black pepper note. A little lifted by alcohol but this will settle as fruit characters become stronger.
- Palate:** Full bodied dark fruit notes with stony minerality and warm peppery finish. Crisp acidity with even tannin and persistence on the palate.
- Potential:** This vintage has medium to long term potential for aging (8-15 years). Sealed under DIAM cork. Ideally decant on opening and allow to breathe for a hour or two.
- Foods:** King Henry (very thick rib eye) Steak, ideally medium rare with salted/caramelised crust.
- Technical:** 14.5% alc., pH 3.32, TA 7.4  
Bottles produced: 1750
- Vintage:** Despite a heatwave during the early part of harvest, this wine after some hang time developed strong and distinctive 'terroir'.

