



James Haselgrove

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 2016 wine is the 26th release after maturation in French & American oak, a small proportion of which are new.

Fruit for this release again 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 24 months. Barrel selection is made for site expression.

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.

2016 FUTURES SHIRAZ

Tasting Note - May 2016

- Colour:** Dark purple & magenta with a brick red hue.
- Nose:** Blueberry & Mulberry fruit with cedar oak. Hints of liquorice, 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 mocha and a warm peppery finish. Crisp, balanced acidity with even ripe tannin and persistence on the palate.
- Potential:** This vintage has long term potential for aging (10+ 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 3.51, TA 6.44
Bottles produced: 1030
- Vintage:** 2016 was a benchmark season with even ripening and some hang time developed strong and distinctive 'terroir'.

