

*James Haselgrove*

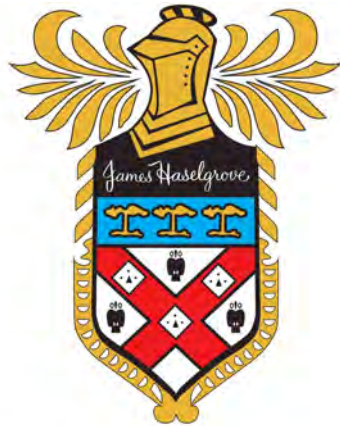
James Haselgrove Wines was founded in 1981 by the Haselgrove Family who have a long tradition of winemakers making fine Australian wines. Third generation winemaker, Nick Haselgrove is the current custodian of the family name along with father, James – together they make fine wines of distinction and style.

The 'Futures' Shiraz was first made by James in 1984 as a rich strong Shiraz style (which at that time was not a usual style of wine produced) that was offered to customers on a futures or 'indent basis'. This resulted in a strong following which Nick takes forward today as a unique offering of a wine with pedigree and provenance.

The Haselgrove family has deep roots in Australian wine production and research and has exerted considerable influence throughout the industry. Grandfather Ron Haselgrove learned winemaking under the great Emil Sobels at Leo Buring in Watervale, during the 1920s but made his name as an innovator in fortified wine and St Agnes brandy production at Angove's in Renmark. He went to Mildara Winery in 1934, bolstering its quality and reputation by steering the original Mildara Cabernet Shiraz Bin 23 in 1952, and drove the establishment of Mildara's Coonawarra cellars in 1963. He played an important role in the establishment of the Australian Wine Research Institute and served on its council for 18 years (1955-1973) with a number of years as Chairman. When he died in 1977, Ron left a legacy built on deep technical knowledge and innovation, coupled with smart business and management strengths that elevated Mildara to become one of the powerhouses in Australian wine.

Ron had a clear vision of the 'future' of the Australian Wine industry. The generational story of the family continues through Nick and his family.





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'.



## Contact Us:

### Nick Haselgrove

CEO, Proprietor, & Winemaker

+61 (0) 419 383 907

[nick@nhwines.com.au](mailto:nick@nhwines.com.au)

### James Haselgrove

Founder

+61 (0) 418 845 576

[james@nhwines.com.au](mailto:james@nhwines.com.au)

### Winery & Office:

281 Tatachilla Road, McLaren Vale SA. 5171

Postal:

PO Box 271, McLaren Vale. SA 5171

Winery & Office Phone: +61 8 83830886

Office Fax: +61 8 8383 0887

Facebook: Nick Haselgrove Wines

Twitter: @NHWines



*James Haselgrove*

