



Futures Shiraz McLaren Vale

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 in 1984 as a rich, full bodied Shiraz wine style that is very suitable for cellaring yet maintains drinkability. This 2008 wine is the 20th release after maturation in a mixture of French and American oaks, a proportion of which are new.

This wine has great potential and it is expected to mature well over the next 20 years or to personal requirements. It is bottled under screw cap to maintain freshness on opening

Tasting Note

Colour: Deep ruby red magenta with a brick red hue.

Nose: Cedar and nutty oak note with a hint of vanilla with black fruits that are reminiscent of mulberry and raspberry.

Palate: Black fruits combine well with a solid mid palate highlighting oak tannin and flavour. Crisp acidity keeps the freshness and appeal of this full bodied style.

Potential: This vintage has excellent potential for aging

Foods: King Henry (very thick rib eye) Steak

Technical: Bottled April 2011 under screw cap, Alcohol 14.5%, pH 3.49, TA 6.35

Vintage: The 2008 vintage was the tale of two vintages. The first half was outstanding (and represents our wines) but a heatwave caused some issues later.



Winemaking by Nick Haselgrove

