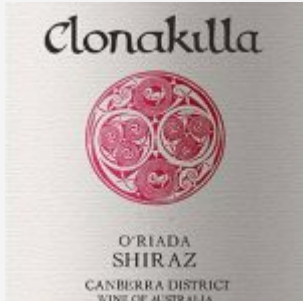


Clonakilla O’Riada Canberra Shiraz Australia 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2021

GRAPE Syrah/Blend

GEOGRAPHY Not Europe

COUNTRY Australia

LARGER REGION New South Wales

SMALLER REGION Canberra

Rationale

You say 'Syrah,' I say 'Shiraz'... most certainly when in Australia. The grape is the same, only the nomenclature changes. In 1832, the first Syrah/Shiraz cuttings were taken to Australia in the luggage of viticulturist James Busby. Prior to this transport, northern Rhône was the only region where the grape was grown.

One of the deepest colored red wines, Syrah and Shiraz are genetically the same grape— but the wines they produce can be very different in style, depending on origin. The typical old-world Syrah is lighter and leaner in style than the Shiraz wines of the new world. Although there is an increase of cool-climate examples made (more akin to France’s Rhône Valley), traditional Australian Shiraz is more full-bodied, ripe, and concentrated as exemplified throughout South Australia— excelling in Barossa Valley, Clare Valley, McLaren Vale, Victoria’s Heathcote, and Hunter Valley’s Pokolbin. In these parts, typical aromas and flavors include various spices, blue and black fruit, herbs, and pepper.

Clonakilla was established in 1971 by John Kirk, a Canberra-based researcher who came to Australia with his family in 1968 to work with the CSIRO Division of Plant Industry. To his surprise, despite the suitability, there was no wine industry in the cool southern table lands of New South Wales around Canberra. So, he bought a 44-acre farm near the village of Murrumbateman, north of Canberra and named the property Clonakilla ('meadow of the church') after his Irish grandfather’s farm in County Clare.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

TANNIN Med+

TEXTURE Phenolic / Astringent

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Cranberry • Red / Sour Cherry • Strawberry
Condition: Ripe, Jammy / Candied

BLACK FRUIT Black Cherry • Blackberry • Black Plum • Black Raspberry *Condition: Jammy / Candied, Ripe*

FLORAL Lavender • Rose • Violet *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Olive (Black) • Cola Nut

HERBAL Tea Leaf / Bergamot • Mint / Eucalyptus • Garrique / Provence • Chicory

OTHER SPICES Black Pepper • Green Peppercorn • Licorice (Black) • Licorice (Red) • Chinese Five Spice

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

ANIMAL Meat

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Pistachio • Walnut

PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster