

Kit #W105 • W1

Jim Barry Lodge Hill Shiraz Australia 2017

Selected by: Master Sommelier Vincent Morrow and Master Sommelier Evan Goldstein





LODGE HILL SHIRAZ CLARE VALLEY

Final Deductions

VINTAGE 2017

GRAPE Syrah/Blend

GEOGRAPHY Not Europe

COUNTRY Australia

LARGER REGION South Australia

BRIGHTNESS Day Bright

CLARITY Clear

SMALLER REGION Adelaide

SUB REGION Mount Lofty Ranges/Clare Valley/Eden Valley

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 new-world Shiraz wines. Although there is an increase of cool-climate examples (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.

Jim Barry Wines has a strong lineage. Jim was the first qualified winemaker in the Clare Valley, graduating with the 17th Degree in Oenology from the famous Roseworthy Agricultural College in 1947. He and his wife, Nancy, established Jim Barry Wines, and sons, Peter, Mark & John became involved in the company's rise. Clare Valley Shiraz benefits from long, warm days and cool nights, equating to big flavor. Despite being a region famed for its Riesling, Shiraz from here is beloved, featuring a hint of licorice, dense fruit, and spice.

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Strawberry Condition: Ripe, Jammy / Candied
BLUE FRUIT Blueberry • Boysenberry Condition: Ripe, Jammy / Candied
BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Currant / Cassis • Black Plum <i>Condition: Jammy / Candied, Fresh, Ripe</i>
FLORAL Lavender • Violet Condition: Fresh
GREEN VEGETABLE Dark Leafy Greens
OTHER VEGETABLE Squash / Pumpkin • Fennel / Anise • Olive (Black) • Cola Nut
HERBAL Tea Leaf / Bergamot • Mint / Eucalyptus • Tobacco Leaf • Garrique / Provence
 OTHER SPICES White Pepper • Licorice (Black) • Green Peppercorn • Paprika / Pimenton
ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil
ANIMAL Meat
OAK AGING Yes Oak Intensity: Medium
OAK INFLUENCE Baking Spice • Caramel / Toffee • Clove

Sight

COLOR DEPTH Deep COLOR Purple RIM VARIATION Purple Stained Tears: Medium Structure RESIDUAL SUGAR Dry ACID Med+ ALCOHOL Med+ TANNIN Med+ TEXTURE Round / Smooth FINISH Med+ COMPLEXITY Med+