



Jamsheed  
 “Warner Vineyard”  
 Syrah

Beechworth - Australia 2014

Ancient writings tell an endearing tale of Jamsheed, a Persian king who was said to be able to see his kingdom in a cup of wine, and whose

fondness for fresh grapes lead him to store them in jars over winter where they would inevitably spontaneously ferment and be set aside as ‘poison’. One of King Jamsheed’s harem, despairing of frequent migraines, chooses to commit suicide by drinking from a poisoned jar. She wakes to find herself cured, informing her king who is most pleased and sets about making many jars of ‘poison’ and thus wine was discovered.

Gary Mills is the visionary, brains and hands behind Jamsheed. His passion took him to the States for what started as a five week harvest intern at Ridge Vineyards in Santa Cruz and turned into a two year full time position under the tutelage of winemaking legend Paul Draper.

Jamsheed represents the past and future of creative wines from down under. These wines break the mold of conventional philosophy toward Aussie wines. Not because he is doing something abnormal, rather the opposite. Gary views terroir as the sole focus of his wines and the expression is the goal. This is certainly not a 'new' concept. Moreover, Gary strives for flavor, precision and balance in his wines...nothing new here.

The Syrah vines here are now almost 50 years old and occupy a beautiful, west facing position at 1,400 feet above sea level in the foothills of the Alpine Valley. The 2014 is vibrant and full of mineral freshness, an almost Pinotesque expression of Beechworth. This has consistently been Gary's top performing Syrah year in and year out.

Handpicked from the Warner Vineyard in Beechworth, three hours north of Melbourne. The vineyard is situated in the foothills of the Alpine Valley of Victoria and is composed of granitic-loam over clay and areas of slate and shale. Fermented as 100% whole bunches, 50 day extended maceration, with indigenous yeasts, racked to one and two year old French puncheons, sur lees for 15 months, gravity racked and bottled unfined and unfiltered. No acid, enzymes or additives other than a small amount of sulphur dioxide was used in production.

#### Composition

100% Syrah

#### Soil Type

Quartz Laced, Pink Granitic Loam over Clay with Shale

#### Vine Age

48 years old

#### Yields

1.9 tons per acre

#### Élevage

15 months in 1st & 2nd year French puncheons

#### Production

250 cases

### Tasting Notes

“ This wine speaks most proudly of the whole bunch mantra adopted by Gary Mills with (attractive) sappy roast beetroot notes that lace the pure nose of licorice, blackcurrant liqueur and dark fruits. The palate is medium-weight and sweet on entry, finishing long, with some sneaky fine-but-firm tannins. It impresses with its character and unique expression, however a few years tucked away would do this wine well for the whole-bunch character to settle down, after which, it will sing. ”

### Reviews

None on Current Vintage:

2013 - Vinous (Josh Reynolds) | 93 points