



Jamsheed  
 'Harem - Candyflip'  
 Petnat

Victoria - Australia 2017

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. The Harem range, simply put, is the second label for Jamsheed. It is a concept driven right back to the story of King Jamsheed and the discovery of wine through accidental trial and error. Harem is Gary's way to experiment a bit with vineyards for future single vineyard programs.

'Candyflip' is a blend of Merlot and Pinot Noir from the cool Yarra Valley and Mourvedre inland from Heathcote. Gary is known for his serious exploration of site, making expressive single vineyard wines with minimal intervention. This wine is a departure from that approach, in his own words. 2017 was a late ripening, cool vintage, helping to develop the elegant profile of this petnat. "This is not a wine made with terroir in mind but rather to create a pleasant sparkling wine for easy drinking."

All components were pressed and fermented individually in barrels. A portion of the juice of each variety was frozen, and then thawed out later as a sugar addition to guarantee the desired amount of residual sugar in the blend. Some fermenting juice was added to the blend before bottling, and the wine undergoes a second fermentation in the bottle. Some sediment is to be expected as the wine isn't disgorged.

#### Composition

Merlot ~ Pinot Noir ~ Mourvedre

#### Residual Sugar

11 g/L

#### Soil Type

Cambrian, Grey Duplex, Monbulk Clay

#### Production

400 cases

### Tasting Notes

“ A joyful, pink Pet-Nat, with a lovely perfume. Refreshing nose with strawberries, rose water and a lemony tang. High acid but well balanced. Built for sharing with friends, while soaking up the sunshine! ”

### Reviews

The Wine Front (Mike Bennie) | 92 points