



Jamsheed 'Harem – Madame Chard' Chardonnay

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.

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 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. When Dr. Jamie Goode opines that "The less expensive Harem series deliver pure vinous pleasure", it's Le Syrah's kind of charm to which he is referring.

The Madame Chard is a cheeky little mistress. In the same vain as the other wines in the Harem series, the Madame is about good, honest, fun drinking. Mills' aim was to craft "a Chardonnay that tastes like Chardonnay - not bloody sauvignon blanc!" and he's nailed the MO. The fruit hails from sites within the Yarra Valley and Upper Goulburn (Mansfield), specifically from the cooler Coldstream sub-region off Spring Lane (Yarra Valley) and windy, granite-based Alpine vineyard (Mansfield). The grapes are handpicked and whole bunch pressed with full solids to new 800L (20%) Rousseau muids and older 500L barrels. Fermentation occurs naturally and left sur lees for 6 months before being bottled unfiltered and unfinned. As always, the only addition to this wine was a small amount of So2.

Composition
100% Chardonnay

Soil Type
Upper Goulburn (Duplex Loam) - Yarra Valley (Shale & Schist)

Yields
2.2 tons per acre

Élevage
6 months in French 800L puncheons

Production
850 cases

Tasting Notes

“The Madame Chard is a textured and vibrant white wine, filled with honeycomb and oak flavors, along with notes of bright lemon sherbet. Although intervention is almost non-existent, this wine has much complexity, depth and excitement to keep you going back for more.

Reviews

None

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