



Jamsheed 'Harem – La Syrah' Syrah

Victoria - Australia 2016

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.

This is a blend of Upper Goulburn (60%) and Yarra Valley (40%) Syrah, fermented incorporating 80% whole bunches and indigenous yeasts, aged in new and older 500L puncheons and bottled unfiltered and unfiltered 8 months after picking. This is the, brightest and most structured 'La Syrah' made to date, stamping its credentials of impeccable value.

Composition

100% Syrah

Soil Type

Upper Goulburn (Granite & Sedimentary) - Yarra Valley (Grey Loam with Clay)

Yields

Avg: 3 tons per acre

Élevage

8 months in French 500L puncheons (20% new)

Production

1,000 cases

Tasting Notes

“ You'll have to like the influence of whole bunches with this release. Green, herbal, briary, mezcal, it's all there. Great texture, great aromas. Sniffs of black cherry, cola, wet earth, dusty spice cupboard, just a whiff of briar. In the palate, it's a sweet then sour cavalcade of ripe fruit, madcap herbal things, pop of balsamic tang and finishes with a neat, dusty pucker. ”

Reviews

None