



Jamsheed
'Illaj'
Syrah

Victoria - Australia 2015

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.

Mills' inaugural vintage sees Yarra Valley Shiraz from three vineyards in the Coldstream region. Some of the grapes from these declassified parcels have gone into the 'Harem' as well as used for experimental batches in the past. The grapes are fermented entirely whole bunch and aged in older French tonneau barrels. Semi-carbonic material from Alpine Valleys and the Pyrenees is added to introduce deeper fruit flavors. Arabic for 'remedy', Gary's 'Illaj' is a powerful "cure-all" not to be missed.

Composition

100% Syrah

Soil Type

Alluvial & Clay

Yields

3 tons per acre

Élevage

8 months in French tonneau barrels

Production

500 cases

Tasting Notes

“ Dark purple in the glass, this wine is highly perfumed with blackberry liquor, candied violets and macerated black cherries. The palate has an elegant softness, with some meat, clove and additional black fruit components. Gripping tannins and a black pepper hit on the finish. It was crafted to be a 'vin de soif' and is utterly gullible. ”

Reviews

None