



Jamsheed "Warner Vineyard" Roussanne

Beechworth - 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.

Cooler vintages allow Gary Mills to produce his model Roussanne; "Lower alcohols mean the granite bedrock really shines through and captures the mineral heart of the area. A delicate generosity," is how he puts it. So this is ripe and flowing, fleshy, yet with a crunchy freshness and a smoky minerality that keeps the finish as mouth-watering as it is delicious. It's super complex with stone fruit, tealeaf, bees wax and subtle lanolin notes as well as some gentle, phenolic grip. In short, this delivers a whole lot of wine in the glass. But that's all waffle - this is pure, unadulterated Roussanne from the granite soils of the Victorian Alps.

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. The Roussanne is handpicked, whole bunch pressed and racked with full solids into older 800 and 500 liter French oak, fermented with indigenous yeasts and left sur lees for 8 months.

Composition

100% Roussanne

Soil Type

Pink Granitic Loam over Clay with Shale

Vine Age

37 years old

Yields

2 tons per acre

Élevage

8 months in neutral 500L & 800L French puncheons

Production

250 cases

Tasting Notes

“ Smells so good. Honey, truffles, marzipan, lemon curd. Fresh but rich. Slides across the palate with a light creamy flow. More honey, some toastiness, spice, then finishes crisp and bitter-tart in a good way. Easy pleasure here. Big glasses, not too cold, yes thanks. ”

Reviews

None