



Jamsheed  
'Seville'  
Syrah

Yarra Valley - Australia 2014

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.

Seville is sourced from the Syme-on-Yarra vineyard, nestled in the foothills of the cool southern vales of the Yarra Valley. Here the soils are grey loam with seams of deep red, volcanic clay. Under Stewart Proud's superb vineyard management, Syme-on-Yarra has certainly come a long way and this is reflected in the quality of this wine. Originally planted in the mid-1990's, the vineyard sits around 420 feet above sea level.

This was handpicked, fermented with a high proportion of whole bunches for 40 days and no additions other than a small amount of sulfur dioxide at picking and bottling. It was then aged in older French barrels before being bottled unfiltered and unfinned. Alc/vol 13.5%. There is a ubiquitous amaro character to this site and low SO<sub>2</sub> and high whole bunch really brings it out. It is a taste of St. Joseph in the Yarra.

### Composition

100% Syrah

### Soil Type

Grey Loam intermixed with Red Rhyolite Clay

### Vine Age

18 years old

### Yields

2.2 tons per acre

### Élevage

12 months in second & third year French puncheons

### Production

130 cases

## Tasting Notes

“ The 2014 is probably the best 'drink now' of Gary's four single vineyard offerings - open and seductive with plummy and blackcurrant fruit as well as some smoked Indian spices and crushed rocks as well. There's some fresh, leafy notes tagging along nicely with an expansive mouthfeel as well as some pippy tannins keeping everything lively and driving the perfumed finish. ”

## Reviews

None on Current Vintage: 2013 - Vinous (Josh Raynolds) | 93 points