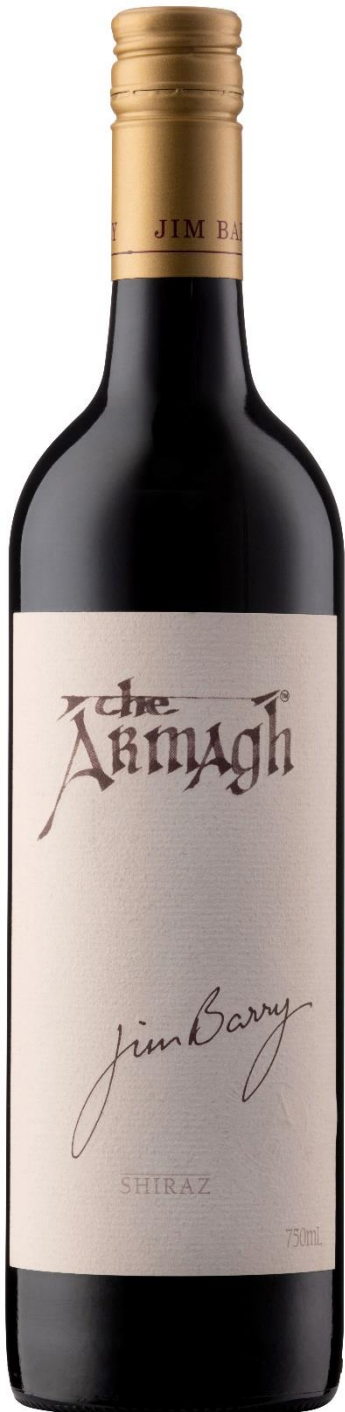


Jim Barry The Armagh Shiraz 2016

“A brilliant wine that makes you sit up and pay attention.”
- *Decanter*, 99/100

"Wow. This is a bold, brassy shiraz that carries a wealth of very intense aromas of ripe blackberries, dark plums, licorice and sweetly spiced earth...One of the finest releases to date."
– *James Suckling*, 99/100

“A wonderful taut tension between ripeness and acidity.”
- *Wine Advocate*, 97/100



WINEMAKER

Peter & Tom Barry (2nd & 3rd Generation)

REGION

Clare Valley, South Australia

GRAPE VARIETIES

100% Shiraz

TERROIR

At an elevation of 1200 feet, the vines follow the contours of the north-west-facing slopes to prevent soil erosion and ensure winter rains soak in. The unique soil composition is sandy clay topsoil with a pebbly alluvial layer overlaying mottled clay subsoil.

VINTAGE

Ideal fruit-set promised above average yields; then a hot December reduced yield expectations, before nature threw its last dart, the rain in late January and early February, completely altering the yield forecasts with a 20% surge. Reds showed incredibly well from the vintage, with concentration of flavor and good acidity.

VINIFICATION

Skin contact (post ferment maturation) two to three weeks. Followed by 14 months in 70% French and 30% American Oak.

TASTING NOTES

Intense, fragrant aromas of ripe black fruits, figs, apricot and wet stone. Complex palate combining ripe berries, wet stone and hints of graphite. The palate is long and lingering, coiled tannins with flavors of blueberry compote and cherry combine with mocha notes from the oak. A wine of enormous complexity and longevity.

TECHNICALS

Alcohol: 14.2%