



JAMES HALLIDAY WINE COMPANION 2021

2017 HJ RESERVE SHIRAZ



“Part from the oldest estate block (planted ‘48), and Rayments clone 1654 (planted ‘96), destemmed, berry-sorted, lightly crushed, 3 days cold soak, wild yeast-open fermented, pressed at 1 degrees baume for primary and mlf in French oak (35% new). Great fruit, great vintage, great winemaking.” — *James Halliday*



2019 GRENACHE

“Hand-picked from the Old Block planted in ‘65, destemmed, berry-sorted, lightly crushed, wild yeast-open fermented, bottled Dec ‘19. It’s on the full-bodied side, but the texture and structure promote the luscious (not jammy) fruit. A lovely traditional wine.” — *James Halliday*



2017 DJ RESERVE CABERNET

“45yo Reynell clone, destemmed and berry-sorted, lightly crushed, 3 days cold soak, wild yeast-open fermented, completion of ferment and mlf in French hogsheads (35% new), extended barrel ageing, bottled Sept ‘19. ‘17 was a great vintage in McLaren Vale, and cabernet benefited more than any other variety. The wine is finely structured, its blackcurrant fruit with a pure-bred savoury backdrop.” — *James Halliday*



2018 CORRINA'S CAB SHIRAZ

“Made only in the years when both varieties ripen at the same time, thus permitting - indeed encouraging - co-fermentation. It’s unashamedly full-bodied, but also has the balance to underwrite a lengthy maturation process.” — *James Halliday*



2019 MENCIA

“Progressively planted ‘16-‘19, this is the second vintage, Oliver’s the leader of the pack of the handful of mencia producers. Hand-picked, open-fermented, no additions other than SO2 post mlf (as for all the Oliver’s red wines), pressed at dryness to used French hogsheads. Supple, smooth, spiced black fruits, great balance and length. A surprise packet.” — *James Halliday*



2018 TEMPRANILLO

“This is a matador looking for a bull to accompany it to a bbq that would make Spain proud, and a feast for the neighbouring farm.” — *James Halliday*



2018 BRIONI'S BLEND

“A blend of touriga, mataro and shiraz. A very interesting bouquet of dark chocolate, spice, fresh earth and blackberry, all translated to the palate, that is full of juicy flavours and buttressed by tannins.” — *James Halliday*



2017 SAGRANTINO

“Machine-harvested, destemmed and berry-sorted, one fermenter pressed at 1 degrees baume to barrel for mlf, the other left in the vat for 4 months post-ferment with richer tannin, the former with florals on the bouquet. It is surprising that the tannins needed assistance, but the result speaks for itself with very spicy/bramble flavours and good structure.” — *James Halliday*



2018 SHIRAZ

“From 8-10yo estate blocks, open-fermented, matured in French and American hogsheads for 18 months. Dense, impenetrable purple; a full-bodied shiraz with dark chocolate/licorice/stewed plum flavours, fine-grained tannins and good length. Has its whole life in front of it.” — *James Halliday*