



TAYLORS®
Jaraman

AUSTRALIA'S ICONIC WINE REGIONS PROVIDE EXTRAORDINARY DIVERSITY. WITH THE JARAMAN RANGE WE SEARCH FOR PARCELS OF EXTRAORDINARY FRUIT TO CRAFT WINES THAT SHOWCASE THEIR DISTINCTIVE REGIONAL CHARACTERISTICS AND STYLE.

SHIRAZ 2014

REGION

Clare Valley/McLaren Vale

VINTAGE CONDITIONS

In the Clare Valley, the growing season saw average autumn and winter rainfalls on the Taylor family estate vineyards. Although spring was relatively dry, the vine vigour was still good due to the presence of subsurface moisture from the regular winter rain events and in addition the relatively calm conditions during the spring period reduced the evapotranspiration of the vines. Summer started dry and warm but not overly hot although from mid-January to mid-February this changed with very hot conditions prevailing until the 14th February when a downpour occurred, slowing the ripening of grapes considerably allowing for full flavour development. For McLaren Vale summer conditions were significantly warmer than average with two heat waves through January and one in February tested the limits of grapevine tolerance. Equally damaging were high winds which reduced berry set, stripped leaves and reduced the size of canopies and increased the level of fruit exposure. This was followed by some very hot days. Then relief appeared in the form of rain in February which rehydrated vines and freshened up vine leaves. The rain also signaled the beginning of a pattern of cooler daytime temperatures which allowed fruit to finish ripening during some relatively moderate temperatures. The moisture boost also fortunately helped improve fruit balance and slow ripening period allowed flavour development to catch back up to sugar ripeness.

VINIFICATION

The grapes were gently de-stemmed and transferred to small static stainless steel fermenters. Half of the grapes were cold soaked at 6 degrees C for 5 days to deliver increased fruit expression. The fruit was then fermented at a constant warm temperature using a Shiraz-specific yeast isolate. Gentle mixing using inert gas occurred 2 – 3 times over the course of the day. The wine was then gently pressed to a mixture of American oak hogshead and barrique barrels (30% 1 year old, 70% 2 – 3 year old) for secondary, malo-lactic fermentation. Post MLF, the wine was transferred back to barrel for maturation before being fined, filtered and bottled in September 2015. Blend percentages - Clare Valley 55%, McLaren Vale 45%

WINEMAKER NOTES

At release, the wine has a deep crimson red colour to the centre with a vibrant purple hue to the edges. There are lifted aromas of red berry and cherry fruit along with subtle black olive and spice. This is a rich, full-bodied wine with intense flavours of ripe red berry fruit, violets and attractive oak characters of roasted coffee beans and dark chocolate. Overall, the wine is well balanced with complex, well-integrated tannins providing the palate with an intense, persistent length.

CELLARING NOTES

Will cellar under ideal conditions for 8 to 10 years.

TECHNICAL DETAILS

Alcohol	14.5%	Acid	6.56 g/Lg/litre
PH	3.55	Residual Sugar	0.95 g/L



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REVIEWS FOR JARAMAN SHIRAZ 2014

Joe Roberts, Wine Reviews: Weekly Mini Round-Up For August 29, 2016

8 jan 2016

b+

Woody, spicy, lip-smacking and serving up plenty of postprandial coffee.

Mark Vaughan,

3 jan 2016

Complex aromas of ripe blackberry, cherry, herbs, mocha, and toasted oak. Blackberry and roasted coffee on the palate, with cedar, licorice, black pepper, and vanilla notes. Rich balanced finish. Grilled strip steak.

Natalie MacLean,

8 jan 2016

93/100

Black fleshy plums on the nose with a pleasant zing of acidity mid-palate for lots of dishes from tangy meat sauces to grilled meats. More black fruit and mouth-filling roundness. A consistently good producer at fair prices for the quality. Highly recommended. This Australian red wine is a regional blend of Shiraz grapes of about two-thirds Clare Valley and one-third McLaren Vale regions. The wine was partially cold-soaked for 4 days, then aged in 100% new American oak barrels for 11 months. Deeply concentrated and flavoured.

Ronn Weigand, Australia Shiraz

9 jan 2016

5 stars

Superb Shiraz! It is ripe and rich in flavor, fleshy in texture, full bodied, and very long and well balanced on the palate, with a lingering finish, tasting of blackberry, black licorice, black pepper, loganberry, toast, caramel, and tobacco. 55% Clare Valley, 45% McLaren Vale. Aged 11 months in American oak casks and French oak barrels.

Anthony Dias Blue,

2 jan 2016

90/100

Dark ruby color; dense, lush and rich with spice, tangy berry fruit; deep, ripe and juicy.

Josh Reynolds, Australia Rediscovered its Mojo

3 jan 2016

88/100

Dark purple. Ripe blackberry and plum aromas show a jammy quality and a hint of fruitcake. Lush, palate-coating, slightly warm black and blue fruit flavors pick up smoke and spice nuances with aeration. Shows serious depth and power and finishes sweet and long, with repeating smokiness and a trace of dusty tannins.



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MaryAnn Worobiec, WS Ratings Flash

4 jan 2016

87/100 very good

Brambly, spicy and juicy wild blueberry and blackberry flavors have focus and firm tannins, mingling with black tea and floral details. Drink now through 2028.

Natalie MacLean,

1 jan 2017

93/100

Black fleshy plums on the nose with a pleasant zing of acidity mid-palate for lots of dishes from tangy meat sauces to grilled meats. More black fruit and mouth-filling roundness. A consistently good producer at fair prices for the quality. Highly recommended. This Australian red wine is a regional blend of Shiraz grapes of about two-thirds Clare Valley and one-third McLaren Vale regions. The wine was partially cold-soaked for 4 days, then aged in 100% new American oak barrels for 11 months. Deeply concentrated and flavoured.

James Halliday, Tasting Notes

1 jan 2017

93/100

If you want an Australian shiraz that fills the mouth with waves of black cherry, plum and chocolate fruit, supple texture and structure, and a smooth veneer of oak, this should do the trick in whatever context you open the bottle.

Huon Hooke,

2 jan 2019

91 points

This wine started out very chocolaty and vanillan and very McLaren Vale, but after extended breathing it was spicier, rich and soft, with opulence and breadth if not finesse. Masses of blackberry and spice fruit, with warm alcohol and abundant soft tannins to conclude. 26/2/2019

