

WAKEFIELD WINES **2016 Jaraman Shiraz**

Tasting Notes

The wine has a deep crimson red colour with a vibrant purple hue to the edges. There are lifted aromas of dark berry, dark cherry fruit, plums and spicy overtones of nutmeg, cinnamon and clove aromas. This is a rich, full-bodied wine with intense flavours of ripe cherry, plum and blackberry fruit, with attractive oak characters of coffee and chocolate.

Technical Data

Varietal: 100% Shiraz
Alcohol: 14.0%
PH: 3.5
Acidity: 6.62g/L
Region: Clare Valley

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Wakefield Wines Jaraman Shiraz 2016

Rated 95 & Value, Vic Harradine, winecurrent.com, June 18, 2018

"This has excellent depth, complexity and balance throughout. Exotic incense, and red berry fruit aromas precede a glorious wash of tang-laden ambrosia delivered by luscious mouthfuls of ripe mulberry fruit, black cherry, cassis and kirsch liqueur flavour adorned with dark bittersweet chocolate and notes of espresso roast. It's full bodied and fully textured with a lengthy mouth-watering finish. It's drinking well now and will to 2025."

Available through Vintages +377036

Rated 92, Natalie MacLean, December 8, 2018

"Wakefield Jaraman is a zesty, full-bodied, Shiraz from Clare Valley wine region in South Australia. 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. Dark chocolate and sweet 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. 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."

Available through Vintages +377036

Rated 90, David Lawrason, WineAlign, December 4, 2018

"This is a very smooth, ripe and even shiraz that is somewhat confected but not as confected as some Wakefield offerings. The nose is generous with blueberry pie, mint and vague white chocolate scents. It is medium-full bodied, almost satiny and somewhat sweet. The length is very good to excellent."

Available through Vintages +377036

**Rated 89 & Recommended & Best Buy, Michael Vaughan,
vintageassessment.com, December 8, 2018**

"Very deep intense purple colour. Juicy, cedary, spicy, ripe black cherry puree nose with some sandalwood notes. Dry, medium-full bodied, dense, harmonious, nicely structured, intense, spicy, plum-cherry-cassis flavours with a lingering, fairly bright finish."

Available through Vintages +377036

Rated 89 & Buy, Tony Aspler, vintageassessment.com, December 8, 2018

"Cedary, spicy, blackberry bouquet with vanilla oak; medium to full-bodied, ripe black cherry flavour, firmly structured with juicy fruit."

Available through Vintages +377036

Rated 88, Jason Solanki, vintagewinepicks, August 29, 2018

"Screw cap. Screw cap. The richly spiced nose has aromas of blackberry, dark cherry, mocha chocolate, and vanilla oak with hints of black plum. It is full-bodied on the richly concentrated and ripe palate with blueberry and blackberry fruit flavours. There is some jamminess on the flavour profile, but it's backed by earthy, mocha, and savoury notes with hints of pepper spice, putting the jamminess firmly in the background (which I like). Acids are fresh, while tannins are smooth, supple and well-integrated. Very good finish length."

Available through Vintages +377036

Rated 88, Michael Godel, WineAlign, June 13, 2018

"There is a wealth of substantial fruit in this jammy shiraz that speaks of McLaren Vale draped over South Australia like a toasty crust over blueberry pie. Fruit never had it so rich and delicious so the pie is deep dish, filled to the brim with berries."

Available through Vintages +377036