

2018 Slate Shiraz

Review Summary

James Halliday

98 points

Deep crimson-purple; a full-bodied shiraz that shows no inclination to pull its considerable punches. It goes without saying tannins are in the mix, but it's the black fruits, licorice, spice, bitter chocolate flavours framed by quality oak that do the heavy lifting. The most remarkable quality is the way it leaves the mouth fresh.

Max Allen

Tasted as a barrel sample and due for release in 2020, this is a beautiful, bold and lively young shiraz with floral, spicy perfume, medium-bodied but intense brambly fruit, bright, grippy, powdery tannins and a lick of dark liquorice. Gorgeous now; I can't wait to try it again once it's bottled.

Campbell Mattinson

94 points

Shiraz from the Upper Tintara Vineyard as made by Andrew 'Ox' Hardy.

Luscious shiraz. Fairly straight-forward in its flavour profile but it feels so good in the mouth, it's so well set with tannin and it extends so well through the finish. Plum, iced coffee, saltbush and licorice flavours pour on the seduction. No question of its quality.

Tony Love

Only 80 dozen made. Rare and yes, something special is going on here. It's dark, purple to black. There's a faint ferruginous, iron filing thing that is like a foundation underneath an earthy spice note to start. Fruit ripeness is delightfully controlled encouraging darker berry and anise senses. Then there's the palate feel – medium to just fuller bodied and a seamless, chalky tannin that never blocks the limitless, dark shiraz flavour flow. Fully engaging wine.

Nick Ryan

The wine is beautifully composed ode to the pat, made out in the open in fermenters that had sat dry for almost a century. It's full of dark plums, boysenberries and boot polish, licorice and warm spice. It's the structure that really strikes you, as sooty, shaley tannin impression that is utterly unique. A sepia snapshot from another time, a reminder that amid great change you can still follow the threads of continuity. A timeless wine for troubled times.

Katie Spain

Just 80 dozen of these were made. The de-stemmed and crush fruit was shovelled into the original Upper Tintara Winery's historic open slate fermenters and hand-plunged three times a day for 12 days. The shiraz kicked back in French oak barriques for 18 months and the result is flavour that pops. Dark berries, a touch of violets and a stepladder of tannins. My. Oh my.

Nick Stock

96 points

So-called as it is a small parcel of Upper Tintara shiraz, fermented in a re-commissioned, local-slate fermenter that dates back more than a century, from the original winery on this Upper Tintara property. Such striking dark color and a deeply rich, dark-fruited style with blackberry, dark-plum, earth and spice notes, as well as licorice and blackcurrants. The palate has rich, concentrated flavors with very intense dark fruit. Concentrated and commanding, this is a real masterpiece. Drink over the next decade and more. Screw cap.

Tyson Stelzer

96 points

Andrew Hardy says the slate of his ancient fermenters give more colour, and, by gosh, this is potently deep! From the same fruit as his 'Little Ox', it epitomises the impeccable structure of McLaren Vale Shiraz, intricately and decisively framed with magnificent chalk-fine, mineral tannins that promise grand potential and demand at least 15 years. Very serious indeed.