

## 2017 Upper Tintara Vineyard Shiraz

### Review Summary

**Matthew Jukes**

**18/20**

In 2017, you will immediately sense extraordinary freshness and lift in this wine. Unlike the swarthy, brooding 2016, the '17 shows that the unique maritime climate had control over this wine's destiny and it calmed the sun's rays allowing a more expressive side of this vineyard to show itself. Fresh forest fruit notes, a dusting of fertile earth, a scattering of dried herbs, an unlit Cohiba rolled between your fingers and a distant tang of ozone make this an utterly charming wine with uncommon restraint and poise.

**Nick Stock**

**JamesSuckling.com**

**92 points**

Bright red berries with freshly dug earth and flowers. The oak is gently played. The palate has a succulent, fresh and quite crunchy delivery of red-berry flavors and a smooth-honed finish. Drink now. Screw cap.

**Ray Jordan**

**Wine Pilot**

**92 points**

The fruit is sourced from the Upper Tintara subregion within McLaren Vale. Has a distinctly more earthy dark chocolate character that adds a deep complexity into the wine. There are firm tannins and a lick of oak to complete it. This is all older oak so it's the fruit characters that tend to dominate. A rich dark wine of character.

**Campbell Mattinson**

**Wine Front**

**93 points**

100% shiraz from the Upper Tintara Vineyard in McLaren Vale. The 2016 made quite a splash and this is very good too. It has the flesh, it has the form. It has the softness of gentle development as well. It's a plum-shot red wine with musk, violet, clove and iodine characters woven seamlessly through. Graphite too or something like it, like woodsmoke. But fruit, rich-but-buoyant fruit, is the hero here. It has quality written all over it but it's delicious on top. Drink 2021 - 2028.

**Steve Leszczynski**

**QWine**

**91 points**

Workmanlike Shiraz. Sleeves rolled up, shoulder to the wheel, rustic persona. Choc brownie and purple flower aromas. Add to that some bitumen and boot polish. Rustic is the buzzword I keep going back to. Seeing second use French oak for 18 months, the fruit has a rough edge but there's something attractive about it. Savoury goodness comes in the form of cloves and dried herbs but the plummy fruit can't be stopped as it powers along. Drying to close, a great roast and steak wine. Drink to five years+