

# A Harewood Estate Wine Offer

October 2009



**James Halliday - Five RED Stars, 2010 Australian Wine Companion**

## **"Outstanding winery ..... Wines of exemplary quality and typicity"**

Harewood Estate has again received the highest recognition possible from wine critic James Halliday, arguably the world's most respected commentator on the Australian Wine Industry, in his 2009 Australian Wine Companion. Only 103 wineries or 7% of the 1467 wineries reviewed across Australia received the elusive 5 red star rating, further validating Harewood's commitment to producing wines that reflect the outstanding qualities of the Great Southern wine growing region.

## **Harewood Estate Shiraz 2006 (Great Southern, WA)**

Frankland River arguably produces some of the best Shiraz in Australia. This wine is a careful blend of Shiraz sourced from the best, low yielding vineyards in the region. The tarry, Rhone-like structure of Frankland Shiraz is a product of the regions warm days with cool nights, low rainfall and "mean" gravely soils. The individual parcels of fruit were "cold-soaked" prior to fermentation with specific yeasts isolated from the best Rhone vineyards. This pre-ferment treatment permits a gentler extraction of tannins, whilst enhancing the fruit intensity. The wine then underwent malolactic fermentation and 18 months maturation in an equal mix of new and one-year old French oak barriques.

A dense, inky crimson colour with purple hues; a rich, brooding nose of liquorice, mocha, and spicy black pepper. Smooth, velvety textures are enhanced by elegant French oak spice and balanced by a subtle acid length. The flavours are rich and complex with ripe plums and blackberry complemented by more sophisticated dark chocolate, aniseed and coffee. The wines balance and structure, combined with the use of Screw cap technology, suggest that it will improve with up to 10 years careful cellaring.

### **OTHER REVIEWS**

*Fragrant and spicy red fruit and licorice aromas and flavours; medium-bodied and unforced, with just enough extract to provide texture.*

**Rating 94 Drink 2014, James Halliday – Australian Wine Companion 2009**

### **AWARDS**

**Gold Medal - 2007 Qantas Wine Show of Western Australia**

**Gold Medal - 2008 Boutique Wine Show of Western Australia**

## **Harewood Estate Cabernet Sauvignon 2005 (Great Southern, WA)**

The individual parcels of fruit were "cold-soaked" prior to fermentation with specific yeasts isolated from Bordeaux. This pre-ferment treatment permits a gentler extraction of tannins, whilst enhancing the fruit intensity. The wine then underwent malolactic fermentation and 18 months maturation in an equal mix of new and one-year old French oak barriques. This careful blend of small parcels of fruit from Mount Barker, the Porongurups and Frankland River has been matured for 20 months in new and one year old French oak barriques.

A dense, dark brick red with some youthful purple hues. A complex, perfumed nose of cassis, mint, cedar and tobacco leaf. A seamless, textured palate of blackcurrant, plums and vanillin French oak complemented by a long finish of coffee bean, chocolate and fine tannins.

### **OTHER REVIEWS**

*An elegant wine on the entry and mid-palate, then an intense and challenging finish courtesy of the tannins; a roller-coaster ride which will almost certainly come together on the finish. Screwcap. 14.5% alc. **Rating 91 Drink 2025, James Halliday – Tasted Feb 2007***

*Dense, flavourful nose, powerful spicy complexity, characterful. Warm, rich fruit character, velvety ripe tannins, a complete and well-made wine with lots of personality. From 2009. **Four stars, Decanter Magazine – February 2009***

*Naughty heavy bottle but complete, ripe fruit on the mid palate. This tastes sweet it's so ripe. Very slightly syrupy but certainly friendly. **16/20, Jancis Robinson, Australia Day tasting at the Emirates Arsenal stadium in London in 2008***

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## **FLAGSTAFF CELLARS**

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# ORDER FORM

Please return this order form via post, email or fax (details below) *by 23<sup>h</sup> October 2009* to qualify for the special pricing. Orders received after this date will be subject to the normal pricing. A further discount of 5% will apply for orders of one (1) dozen or more (can be mixed). Please note stock is subject to availability and will be processed on a first come first served basis. Full payment required prior to dispatch.

## **HAREWOOD ESTATE**

Harewood Estate Shiraz 2006 (*Great Southern, WA*)

Harewood Estate Cabernet Sauvignon 2005 (*Great Southern, WA*)

Pricing		No. Bottles
<i>Normal</i>	<i>Offer</i>	
\$39.95	\$19.95	.....
\$39.95	\$19.95	.....
<b>Subtotal</b> .....		
<i>Less case discount – (5%)</i> .....		
<i>Freight*</i> .....		
(*free for 12 or more bottles)		

**TOTAL**.....

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<b>NAME</b> _____ <b>ADDRESS</b> (for shipping purposes) _____ _____ <b>CONTACT TEL</b> _____ <b>CONTACT EMAIL</b> _____
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**FREIGHT CHARGES (for less than 1 dozen)**

*MELBOURNE METRO - \$10 per case*  
*MELBOURNE RURAL - \$15 per case*  
*SYDNEY METRO - \$15 per case*  
*NSW RURAL - \$15 per case*  
*ACT/CANBERRA - \$15 per case*  
*TASMANIA - \$20 per case*

*ADELAIDE METRO - \$15 per case*  
*SA RURAL - \$15 per case*  
*BRISBANE METRO - \$20 per case*  
*QLD RURAL - \$25 per case*  
*(Inc. Gold Coast & Sunshine Coast)*  
*WA/NT - \$30 per case*

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