

Harkham Wines

2023

'AZIZA'S SHIRAZ'

Hunter Valley - Australia

NATURAL VEGAN ZERO/ZERO

Stats

Grapes: 100% Shiraz
Vineyard: Pokolbin
Vine Age: 40-years-old
Soil Type: Red clay with limestone ash
Viticulture: Sustainable
Fermentation: Native — stainless-steel (50% de-stemmed) with semi-carbonic maceration
Skin Contact: 7 days
Aging: 10 months in French oak
Alcohol: 14%
pH: 3.85
Total Acidity: 6.1 g/L
Total SO2: None added
Total Production: 333 cases
UPC: None

About

'Aziza's Shiraz' comes from Australia's only fully-kosher winery. This Hunter Valley Shiraz is named after Richie's grandmother, Aziza, who used to make this style of wine in Israel (in the town of Zikhron Ya'akov) in the 1950s. Just like Aziza used to make her wines, this wine is nothing but Shiraz. No cultured yeast, no sulfur, no fining, and no filtering. The fruit comes from Pokolbin, a small sub-region of the Hunter Valley, which grew to fame when Tyrell's Winery located there made Australia's first ever Chardonnay. Being one of Australia's most northerly viticultural areas, growing conditions in Pokolbin are quite hot; if it were not for the late afternoon cloud cover and sea breezes, viticulture would not be viable here.

The grapes were hand harvested and half the lot was de-stemmed and crushed, while the other half was whole-berry. The juice fermented spontaneously in stainless-steel tanks with twice-daily pump overs. After 7 days on the skins with semi-carbonic maceration, the wine was pressed and sent to French oak barrels for 10 months of aging, where it went through spontaneous malolactic fermentation. From there it was racked back to tank and bottled without fining, filtration, or sulfur. This is nothing but Shiraz.

Tasting Notes

Blackberry and plum are first perceived on the nose, backed by earthy depth. A hint of baking spice, slick tannins, and a juicy finish make up the motif. Kosher, but definitely not just for Shabbat.