



Joshua Cooper

2024

CLARET

Victoria - Australia



NATURAL



VEGAN

Stats

Grapes: 60% Cabernet Sauvignon -
20% Merlot - 20% Malbec

Vineyard: Shays Flat - Dash Farms -
Glenhope

Vine Age: 27-years-old

Soil Type: Shale (Shay's) -
Decomposed granite (Dash &
Glenhope) - Basalt (Glenhope)

Viticulture: Sustainable

Fermentation: Native — stainless-
steel (100% de-stemmed)

Skin Contact: 21 days

Aging: 9 months in used French oak

Alcohol: 13%

pH: 3.7

Total Acidity: 6.5 g/L

Total SO2: 30 ppm

Total Production: 625 cases

Reviews

The Wine Front | 93 points

Wine Advocate | 93 points

Halliday Wine Companion | 94 points

About

Joshua Cooper is known for making unaltered, stylistically unique, cool climate wines from the best vineyards in Victoria. This Claret is right at home in that description. It was inspired by the great tradition of Luncheon Claret, the lighter-bodied, modest Bordeaux blends intended for drinking with a casual midday meal (historically, often by British consumers). It's a blend of Cabernet Sauvignon, Merlot and Malbec from Shay's Flat, Dash Farms, and Glenhope, respectively, made in a slightly softer and more fruit forward style than Josh's other Cabernet wines, though with enough structure to put away for a few years.

The grapes were hand harvested and brought back to the cellar for de-stemming and spontaneous fermentation in stainless steel. After three weeks of gentle color integration, the wine was pressed off the skins and was put into old French oak barrels for nine months of aging. It was then racked back to tank, blended, and bottled with just a dash of sulfur. No fining or filtering.

Tasting Notes

Bright garnet in color, this is full of blood plum, cassis and creamy black cherry fruit, while subtle tobacco, violet and iodine add complexity. Plush and full of purple berry fruit, the palate is light enough for luncheon drinking, yet can age.