



Harkham Wines

2021

'AZIZA'S SHIRAZ'

Shiraz | Hunter Valley - Australia



NATURAL



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Shiraz

Vineyard: Pokolbin

Vine Age: 33-years-old

Soil Type: Red clay

Viticulture: Sustainable

Fermentation: Native — stainless-steel

Skin Contact: 8 days

Aging: 8 months in French oak

Alcohol: 13%

pH: 3.72

Total Acidity: 6.9 g/L

Total SO2: None added

Total Production: 333 cases

UPC: None

About

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 are hand harvested and destemmed, then fermented spontaneously in stainless-steel tanks with twice-daily pump overs. After 8 days on the skins, the wine is pressed and sent to French oak barrels for 8 months of aging, where it goes through spontaneous malolactic fermentation. From there it is racked back to tank and bottled without fining, filtration, or sulfur. This is nothing but Shiraz.

Tasting Notes

The nose explodes with rich notes of plum and blackberry. On the palate, there is a gentle earthiness set against that classic Hunter Valley mid-palate weight. Backing spice flavors play a secondary role on the palate, with slippery tannins offering a gentle, juicy finish. While Kosher, this one is not just for Shabbat!