

HARKHAM WINES

Hunter Valley - Australia

Background

As Alice Feiring or any wine-loving Jew will tell you, it's hard to find good natural, kosher wine. Thankfully, Harkham is about as far from Manischewitz as you can get. As a winery making certified non-mevushal wines, Harkham also has a zero/zero ethos (nothing added and nothing taken away). Its fearless leader is Richie Harkham, a vibrant personality in the wine business whose ancestors made wine in Israel's Zichron Yackov wine region. In 1951, the Harkhams immigrated to Australia and have since carried on their family tradition of making wines the same way their matriarch, Aziza, did back in Israel: no cultured yeast, no sulfur, no fining, and no filtering. Today, the Harkham fruit comes single vineyards in Pokolbin, a small sub-region of the Hunter Valley that grew to fame when Tyrell's made Australia's first-ever Chardonnay there. The cherry on top is the Harkham's philanthropy; each year, proceeds from their wine sales benefit a different charitable project building schools in developing countries.

Highlights

- 1 Harkham makes native-yeast fermented, vegan, sulfur-free, and certified non-mevushal kosher wines in the Hunter Valley.
- 2 While these wines are kosher, they don't have to be sold as such. They stand out on their own as clean, low-intervention wines.
- 3 Harkham has a strong focus on philanthropy; each year, they benefit a different charity project with the proceeds of their wine sales.

Wines



'Aziza's Sémillon' SRP \$40

Rather than lightly pressing and vinifying in stainless steel (the traditional Hunter Valley Sémillon way), the grapes see some skin contact and ferment and age in barrel. The result shows lovely texture, weight, and complexity.



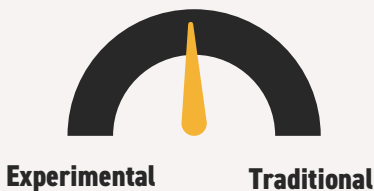
'Aziza's Shiraz' SRP \$45

Grapes are de-stemmed and see about 10 days of twice-daily pump-overs. After aging in old French oak for about 9 months, the wine is bottled without additives. You would never know it's 'natural.'

Ethos



Packaging



Press



I'll be watching Richie. He's the next step for kosher wine.

ALICE FEIRING
The Feiring Line