



## Shiraz Wines of Australia

Tuesday, February 20, 2018

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$77; Guests'/Non-Members' Fee: \$97

"You say Syrah and I say Shiraz!" And what you call this grape / wine that depends on which continent it's made! The Syrah grape came to prominence in the eighteenth century in the Rhone Valley of France and no more so than in the town of Hermitage whose wines are among the longest lived in France. The grape's rise in fame attracted winemakers from around the globe, including James Busby, widely regarded as the father of the Australian wine industry, who in 1832 visited France and collected vine clippings of Syrah. After planting them in Australia, he discovered how well they adapted to the local climate. At some point, Australian winemakers changed the grape name from Syrah to Shiraz – perhaps in an effort to elevate Australia's prominence in the international wine market – but no matter which name you use, it's the same grape. Now Australia is recognized globally for its rich and bold Shiraz wines. According to wine critic Janice Robinson, if black pepper is trademark of French Syrah, dark chocolate is that of Australian Shiraz produced from Australia's vineyards.

Shiraz is one of the darkest dry wines on the market, virtually opaque when you hold the glass up to the light. It is ". . . delicious and fruity when young, but can mellow with up to 20 or 30 years in the cellar into magnificent wine showing earthy, velvety, almost sweet fruit characters. The aromas and flavours of Shiraz vary with wine style and region, but are usually blackberry, plums, and pepper in varying degrees dependent on growing conditions. In addition, even more regionally based, we can find liquorice [sic], tar even, and bitter chocolate and mocha. Climate affects these with the warmer climates providing the plums and chocolate (Barossa) and the cooler climates giving more of the pepper (Victoria)." A Taste of Australian Wine, 'Shiraz', by Gavin Trott.

For our February tasting, TVC assembled Shiraz wines from across Australia. From South Australia we have two: **Penfolds - Bin 128** and also from **Penfolds - Bin 28**. From the Hunter Valley we have **Pepper Tree's Coquun Shiraz**. Barossa valley, with its reputation of producing classical Australian Shiraz, is well represented with two wines: **Firstdrop's Fat Of The Land** and **Henschke's Keyneton Euphonium**. We will taste **Tournon - Lady's Lane Vineyard Shiraz** from the Victoria region. Victoria is a cool climate region and it will be interesting to contrast this wine against the wines from hotter regions. Finally, we will travel to McLaren Vale, located just south of Adelaide, to taste two wines: **Clarendon Hills' Liandra** and **Coriole's Lloyd Reserve**.

The event price includes a reception wine, bread, appetizers and our main wines! Please refrain from wearing scented products. Dress is business casual. Our guest speaker will be **Malcom Cocks**, President of the Australian Wine Society.

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### REGISTER/ BUY TICKETS

[Register/buy tickets](https://form.jotform.com/tvc_wine/au-shiraz) online at [https://form.jotform.com/tvc\\_wine/au-shiraz](https://form.jotform.com/tvc_wine/au-shiraz). You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final**. Cheques must be received by Friday, February 16<sup>th</sup>. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation by email, please contact [torontovintners@gmail.com](mailto:torontovintners@gmail.com) before trying to register again.

## Tasting Notes and Information – Shiraz Wines

### 2014 Penfolds Bin 128 Shiraz, Coonawarra \$28

“Dense, dark, cassis and black berry-flavoured, with present but integrated oak, this 2014 is textbook Penfolds style shiraz, reflecting the moderate Coonawarra climate. Always fleshy and satisfying, and with the stuffing to age if you like, though also enjoyable now. Tasted February 2017. Value Rating: \*\*” John Szabos, [Winealign](#)

### 2013 Penfolds Bin 28 Kalimna Shiraz, S. Australia \$35

“Highly aromatic scents of cassis, blackberry, vanilla and violet, with a smoky Indian spice overtone. Rich, layered and alluringly sweet, offering densely packed flavors of dark berry preserves, spice cake and floral pastilles. Opulent yet lively Shiraz with no apparent rough edges. Smooth tannins add shape and grip to a very long, smoke-tinged finish, with the berry note strongly repeating.” Josh Raymonds, [Vinous](#)

### 2013 Pepper Tree Coquun Shiraz, Hunter Valley \$66

“Concentrated aromas of mulberry and blackberry, complexed by spice notes and well integrated savoury oak. A fruit driven Shiraz displaying berry fruits balanced by fine tannins and subtle oak complexity providing a classically elegant finish. Our Coquun (Hunter River) Shiraz is produced from the famous 'Tallawanta' Vineyard planted in 1920. These 90 year old vines produce tiny quantities of intensely flavoured fruit.” Awarded 97 points / 100 by James Halliday [Australian Wine Companion](#)

### 2012 First Drop Fat of the Land Seppeltsfield Single Vineyard Shiraz, Barossa \$75

“Bottled unfiltered in December 2013. . . More evident fruit sweetness to the aroma than on many of the First Drop reds at first, plus a dairy note, though the palate has darker flavours of spice and earth and dark chocolate. More layered than the Ebenezer, with a savoury aftertaste. The tannins are very fine and supple and give more tension. Full bodied and still fresh. Big but not at all heavy.” Julia Harding of [Jancis Robinson](#). [Wine Spectator](#) score: 93/100

### 2012 M. Chapoutier Domaine Tournon Lady's Lane Shiraz, Victoria \$70

“Inky ruby. Expressive aromas of ripe black and blue fruits, potpourri and cola; a smoky mineral nuance adds lift and precision. Concentrated cherry liqueur, boysenberry, spicecake and vanilla flavors develop suggestions of smoked meat and licorice on the back half. Finishes on a suave note of candied violet, delivering slowly building tannins and outstanding energy and dark-fruit-driven persistence.” Josh Raynolds, [Vinous](#)

### 2009 Clarendon Hills Liandra Syrah, McLaren Vale \$89

“Very deep purple-black colored, the 2009 Liandra Vineyard Syrah displays aromas of warm plums, black cherry compote and yeast extract over notes of dark chocolate, toast, licorice and bacon. Concentrated and full bodied on the palate, it has a good level of crisp acid and medium-firm, grainy tannins, finishing long and savory.” Drink 2012-2022. Lisa Perrotti-Brown, 199 The Wine Advocate. [RobertParker.com](#), 94 pts.

### 2012 Coriole 'Lloyd Reserve' Shiraz, McLaren Vale \$60

“Deep garnet/purple, the 2012 Shiraz Lloyd Reserve is profoundly scented of crushed blueberries, blackberries and mulberries with hints of cedar, toast, marmite, menthol, spice box and anise. This full-bodied and concentrated Syrah is built like a brick house giving muscular fruit flavors that are structured by firm, fine tannins. It has a long, well-poised finish.” . Lisa Perrotti-Brown, 200 The Wine Advocate. [RobertParker.com](#), 95 pts.

### 2012 Henschke, Keyneton Estate Euphonium, Barossa \$76

65% Shiraz, 20% Cabernet Sauvignon, 10% Merlot and 5% Cabernet Franc. “Inky ruby. Sexy, highly perfumed aromas of ripe dark berries, pipe tobacco, vanilla and dried flowers, with a peppery nuance adding lift. Sweet and expansive on the palate, offering densely packed black and blue fruit flavors and a hint of licorice. The vanilla and floral notes come back on the sweet, penetrating finish, which is framed by youthfully chewy, building tannins. Give this promising wine some air or bottle age.” Josh Raynolds, [Vinous](#)