

2007 G.A.M. SHIRAZ

Vineyard Region
McLaren Vale**90 points**

“Strong colour; dusty/bitter chocolate aromas lead into a powerful wine that really needs more fruit on the mid-palate.”

James Halliday, Australian Wine Companion 2010, August 2009.

94 points

“This Willunga vineyard tends towards over fruit and very rich styles, which Ben Glaetzer tames through extensive maceration. This year it’s laced with ripe plum, dark berry and prune fruit, offset by the coffee and dark chocolate of oak. The length is impressive and it’s fine structured tannins tame down the impact of 15% alcohol.”

Tyson Stelzer, Wine 100, August 2009

Silver Medal, Japanese Wine Challenge, July 2009

91 points

“Inky violet color. Seductively perfumed scents of blackberry, mulberry, candied plum and smoky Indian spices. Ripe, fleshy and gently sweet, offering assertive dark berry and anise flavors and slow-building tannins. Repeats the anise and mulberry notes on the long, sappy, alluringly spicy, peppery finish. This wine is already showing very good complexity.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar, September/October 2009

90 Points

“Ripe in flavor and jazzy in style, with boysenberry and gentle tarry flavors gliding smoothly over polished tannins and lingering on the harmonious finish.”

Wine Spectator, January 2009, Harvey Steiman

91 Points

“The higher-end wines begin with the 2007 G.A.M. Shiraz. Purple-colored, it offers an alluring bouquet of spice box, black cherry, blueberry, and a hint of chocolate. This leads to a concentrated, ripe, layered wine with excellent depth and length. Already complex, it will continue to evolve with another several years of cellaring. Drink it from 2011 to 2020.”

The Wine Advocate, Jay Miller for Robert Parker, February 2009

94 Points

“Dense garnet hue with a glint of purple. Powerful scents of blackberry, blueberry and rum cake with hints of menthol and mocha. Ultra-plush tannins and juicy flavors of raspberry and Bing cherry. Vibrant acidity and layers of blueberry, leather and sweet tobacco in the lingering close.”

Lyn Farmer and Abraham Horowitz, BuyLine, Wine News, July 2009