



By Farr

The By Farr Geelong Shiraz is a powerful and elegant expression of Shiraz, enhanced by the unique terroir of Geelong and meticulous winemaking practices.



Geelong Shiraz 2021

Victoria, Australia

Region and Vineyards

Geelong, located in Victoria, Australia, benefits from a cool maritime climate that is ideal for producing high-quality Shiraz. The By Farr Shiraz fruit comes from the original By Farr vineyard, planted in 1994 on a **north-facing slope**. The vineyard's soil is **red volcanic with a base of limestone and deep-set sandstone**, which contributes to the wine's complexity and minerality.

Winemaking

The winemaking process for By Farr Geelong Shiraz is meticulous and aimed at preserving the quality and character of the fruit. **All fruit is hand-picked** from the VSP (Vertical Shoot Positioning) trellising system, with 20% left as whole bunches in the fermentation. Typically, 2 to 4% Viognier is co-fermented with the Shiraz, depending on the harvest timing.

Natural fermentation occurs, with the fruit remaining in the tank for 19 days before pressing. The wine is then **aged for 18 months in French oak barrels**, 20% of which are new. This process imparts subtle oak flavors and adds complexity to the wine. Finally, the wine is bottled under vacuum to preserve its integrity and freshness.

Tasting Notes

- **Color:** Deep garnet with a vibrant hue.
- **Aroma:** A powerful nose with depth and complexity, featuring spicy pepper, mineral elements, and earthy undertones. The co-fermented Viognier adds richness and a pleasant sweetness.
- **Palate:** Intense fruit flavors with earthy, long tannins. The palate begins with a pleasant sweetness, followed by a structured, elegant finish with delicate tannins and overall balance.

Did you know?

By Farr is a family-owned winery renowned for its dedication to quality and traditional winemaking practices. The inclusion of Viognier in the Shiraz fermentation is inspired by the Côte-Rôtie wines of France, adding a **unique richness and aromatic complexity** to the wine.

Alcohol :14,00 %

Composition: 98% Syrah, 2% Viognier



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Wine Pairing Ideas

- **Lamb Tagine with Apricots and Almonds:** The rich, spiced flavors of the tagine pair beautifully with the earthy and fruity notes of the Shiraz, while the apricots add a touch of sweetness that echoes the wine's initial sweetness.
- **Chargrilled Eggplant with Pomegranate Molasses:** The smoky, earthy flavors of the eggplant are elevated by the Shiraz's mineral and earthy profile, and the pomegranate molasses adds a sweet-tart contrast that complements the wine's fruitiness.
- **Beef and Mushroom Stroganoff:** The creamy, savory elements of the stroganoff are balanced by the Shiraz's tannins and spice, while the mushrooms enhance the wine's earthy characteristics.



Robert Parker (RP) : **92 Points** (2018)

From a producer and region better known for Pinot Noir, the 2018 Shiraz has some Pinot-like character, being both medium-bodied and silky textured. Darker-hued than Farr's Pinots, it features mulberry fruit and plenty of smoky, slightly bacony nuances, perhaps even a bit of blueberry on the long, mouthwatering finish. It reminds me of an excellent Saint-Joseph in its overall profile.



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