

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



Alcohol :14,00 %

Composition: 98% Syrah, 2% Viognier

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.

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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.