



Jim Barry

The Armagh 2013 is a collector's Shiraz with intense dark fruit, fine tannins, and great aging potential, embodying the passion and heritage of Jim Barry Wines.

JIM BARRY WINES



The Armagh 2013

Clare Valley, Australia

Region and Vineyards

The **Armagh vineyard**, located in the **Clare Valley** of South Australia, is steeped in history, with its name honoring the Irish settlers who arrived in 1849 and were reminded of their homeland by the lush rolling hills. Jim Barry planted this vineyard in **1968** with Shiraz, and the vines now yield extremely low volumes, producing less than 27 hectolitres per hectare. The vineyard's **sandy gravel soil** and the **northwest-facing slope** work together to capture sunlight, ensuring optimal ripeness for the Shiraz grapes by harvest.

The Clare Valley is a renowned premium wine region, and while small in production—making up less than 1.5% of Australia's total wine—its wines have gained global prestige. The region's **continental climate** and significant diurnal temperature shifts help create wines with well-ripened tannins and complexity, allowing the fruit to maintain its acidity and structure.

Winemaking

For the 2013 vintage, which experienced a dry growing season, the grapes were **hand-harvested** and carefully sorted. After destemming and crushing, the grapes underwent fermentation in small two-ton open-top fermenters, using **heading down boards** to gently extract color, flavor, and tannin. The winemaking team employed **pump-overs twice daily and a daily rack and return** to achieve the desired texture and structure.

Following an **eight-day fermentation**, the wine was racked to a combination of **60% French and 40% American oak hogsheads**—85% of which were new—for 16 months, adding layers of depth and subtle oak influence. Undergoing malolactic fermentation in barrel, the wine softened and developed its characteristic richness and balance, designed to age gracefully for decades.

Alcohol :14,00 %

Composition: 100% Syrah



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Tasting Notes

- **Color:** Deep inky red with a magenta hue.
- **Aroma:** Complex and intense aromas of rich dark fruit, sweet and savory spice, dark chocolate, and subtle dried herbs.
- **Palate:** Concentrated flavors of blackberry and cherry dominate, with hints of licorice and creamy mocha oak. Fine-grained tannins and a vibrant acidity create a structure that supports the wine's powerful, poised, and persistent finish.

Did you know?

Jim Barry Wines is one of Australia's most esteemed wine producers, with Jim Barry himself being the first qualified winemaker in Clare Valley. Founded in **1959**, Jim Barry Wines is still family-owned, with three generations continuing the legacy. **The Armagh Shiraz** was first released in **1985**, quickly becoming a flagship wine for the region and now one of the most revered single-vineyard Shiraz expressions in Australia.

Wine Pairing Ideas

- **Roast Beef with Rosemary and Garlic:** The wine's bold flavors and structured tannins complement the richness and herbal notes of the roast.
- **Braised Short Ribs:** The savory, slow-cooked beef matches the wine's depth and dark fruit profile.
- **Aged Gouda or Parmesan:** These hard cheeses pair well with the wine's intensity and bring out the fine tannins.
- **Dark Chocolate Tart:** The wine's notes of dark chocolate and mocha make it a luxurious match for a rich dessert.

Robert Parker (RP) : 96 Points (2013)



Never the flashiest or most opulent Shiraz, The Armagh endures as a savory classic. The 2013 Shiraz The Armagh continues in that same vein, with scents of roasted meat, scorched mulberries and hints of vanilla leading the way. It's dense, concentrated and full-bodied, with supple (almost creamy) tannins that conceal much of their power in their ripeness, without the wine ever seeming too ripe, too oaky or too fruity. Those tannins linger and turn to silk on the long finish, picking up lively red berry and orange zest nuances. Good stuff.

James Suckling (JS) : 96 Points (2013)



This has a rich delivery of dark-plum, cocoa and pepper aromas with a slate-like, stony edge and some toasty oak spice. The palate is composed, rich and deeply flavorsome with very vivid, layered and gently grainy tannins. The power and contained intensity here is striking. Very silky, compressed texture here. A sleeper. Will start showing its best from 2025.



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Wine Spectator (WS) : 94 Points (2013)

Expressive, rich and dark, featuring black licorice-scented plum and Black Forest cake notes that are plush and spicy, with velvety tannins and notes of chai tea lingering on the finish. Finds tremendous grace and harmony despite the intensity.



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