



M. Chapoutier Giaconda

Ergo Sum Shiraz 2012

Victoria, Australia

Region and Vineyards

Ergo Sum hails from **Beechworth** in northeast Victoria, a small, high-country region set against the **Victorian Alps**. Granite dominates here: pale, free-draining topsoils over clay promote deep rooting and natural concentration, while elevations from roughly 300 to 810 metres ensure warm days but notably cool nights. That diurnal range slows ripening, preserving acidity and floral lift in Shiraz, and contributes to the region's hallmark savory, pepper-laced style.

The fruit for Ergo Sum comes specifically from granitic soils, hand-harvested at full maturity yet avoiding overripeness to retain definition. The site's mineral backbone shows in the wine's graphite and flinty nuances; the season's even ripening in 2012 delivered poised fruit and fine, firm tannins—textbook cool-climate structure from granite country.

Winemaking

Ergo Sum 2012 is **100% Shiraz** (Syrah). Grapes were picked by hand, **entirely destemmed**, then fermented and macerated in **concrete tanks** with extraction by **pigeage** to favor gentle tannin build and aromatic purity.

Élevage lasted **18 months in French oak**, with **approximately 30% new** barrels to frame the fruit without obscuring terroir; the result is a firm yet refined structure and detailed spice. The granitic origin is palpable in the wine's black-pepper and mineral inflections.

Tasting Notes

- **Color:** Deep garnet-red with a youthful core and moderate viscosity.
- **Aroma:** Blackberry, red berry and Bing cherry with **roses, violets**, lavender, wild thyme and a flinty-graphite edge; hints of black pepper.
- **Palate:** Medium-bodied, tight-knit and very fine-grained; silt-like tannins and lively acidity carry layers of spice, pepper and savory minerals through a persistent, elegant finish.



Alcohol :14,00 %

Composition: 100% Syrah



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Did you know?

Ergo Sum was a joint venture between **Michel Chapoutier** and **Rick Kinzbrunner** of Giaconda, launched with the 2008 vintage to spotlight Beechworth granite through Shiraz. The partnership was later discontinued, making 2012 one of a handful of collectible releases.

Wine Pairing Ideas

- **Charcoal-grilled lamb chops:** Rosemary and smoke mirror the wine's garrigue-like herbs and pepper; protein softens the fine tannins.
- **Five-spice duck breast:** Sweet-savory spice resonates with Shiraz pepper and florals while acidity cuts richness.
- **Pepper-crusted tuna steak:** The wine's medium body and peppery drive complement meaty tuna without overpowering.
- **Porcini and pancetta risotto:** Umami depth amplifies graphite-mineral tones; creamy texture matches the wine's silky mid-palate.



Robert Parker (RP) : **97 Points** (2012)

Medium to deep garnet-purple in color, the 2012 Ergo Sum Shiraz displays a lovely red berry, raspberry and Bing cherry nose with notes of roses, violets, lavender, wild thyme and pepper. Medium-bodied, tight-knit and very fine in the mouth with silt-like tannins and lively acid, it offers a myriad of flavor layers manifested over a wonderfully persistent finish.

