

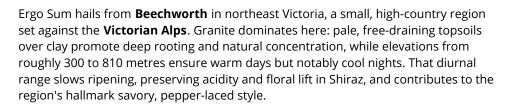
M. Chapoutier Giaconda



Ergo Sum Shiraz 2012

Victoria, Australia

Region and Vineyards



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.



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







Ergo Sum Shiraz 2012

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.

97

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.



