



## Jim Barry

Jim Barry's The Armagh 2019 is a deep and dense Shiraz, balancing intensity and elegance, ideal for collectors and enthusiasts of world-class Australian red wines.

# JIM BARRY WINES



Alcohol :14,10 %

Composition: 100% Syrah

## The Armagh 2019

Clare Valley, Australia

### Region and Vineyards

The **Armagh vineyard** in the **Clare Valley**, South Australia, is renowned for its historical significance and exceptional Shiraz production. Originally named by Irish settlers who were reminded of their homeland, the vineyard was planted by Jim Barry in **1968** and has since become a premier site for Australian Shiraz. The vines yield less than **27 hectolitres per hectare**, ensuring low yields for concentrated flavors.

The vineyard sits on a **northwest-facing slope** that maximizes sunlight, aiding in complete ripeness. The soil composition, a mix of **sandy clay and mottled clay with gritty layers**, contributes to the mineral complexity and structure of the wine. The Clare Valley's continental climate, with its warm days and cool nights, promotes an even ripening process that enhances the depth and vibrancy in the Shiraz fruit.

### Winemaking

The 2019 growing season was characterized by its dry conditions, leading to intense flavor concentration in the grapes. The fruit was meticulously **hand-harvested** and carefully sorted before undergoing fermentation in **small open-top fermenters**. Utilizing heading down boards, the winemaking team ensured gentle extraction of color and tannin, with **twice-daily pump-overs and daily rack-and-return** to refine the wine's structure.

After fermentation, the wine was aged for **18 months in French oak**, achieving a balanced integration of oak flavors and enhancing its potential for long-term aging. Winemakers **Peter and Tom Barry** oversaw the process, focusing on showcasing the natural intensity and finesse of this vintage while maintaining its trademark elegance.

### Tasting Notes

- Color: Deep crimson, nearly opaque.
- **Aroma**: An intricate bouquet of purple fruits, exotic spices, and savory notes of cured meats, complemented by chocolate and mocha undertones.
- **Palate**: Lush and complex, with concentrated blackberry and dark cherry flavors, hints of licorice and pepper, and a velvety texture. Fine tannins frame the palate, leading to a long, layered finish with mineral and smoky nuances.





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#### Did you know?

**The Armagh Shiraz** is one of Australia's most celebrated red wines, with an **Exceptional** rating in Langton's Classification of Australian Wine. Its status as a "Grand Cru" equivalent is testament to its consistency and longevity in the world of fine wine. The 2019 vintage was awarded **97 points by Erin Larkin of Wine Advocate**, highlighting its seamless balance of concentration and finesse, showcasing the iconic style of Jim Barry Wines.

#### Wine Pairing Ideas

- **Grilled Ribeye with Black Truffle Butter**: The wine's dark fruit and spice balance the richness of a ribeye with the earthy depth of truffle.
- **Duck Confit with Red Wine Reduction**: The savory, juicy notes of the duck match the wine's complexity and smoky hints.
- Charcuterie Board with Aged Cheeses and Cured Meats: The wine's notes of deli meats and spice harmonize beautifully with a selection of savory charcuterie.
- **Dark Chocolate Fondant**: Complements the wine's chocolate and mocha undertones, creating a luxurious pairing experience.



#### Decanter (DCT): 98 Points (2019)

Wild roses, smoked meats, perfumed strawberries and green peppercorns, I love the nose on this wine. Broad and imposing straight away, layered and deep the tannins make the first mark, really filling the mouth with a chalky, velvety plushness that is massy and so wide. The tannins do most of the talking but once they subside and melt into the cheeks, the spiced red berry fruit, liquorice, flint/slate, tobacco, clove, dark chocolate cinnamon and leather come through - this is full of complexity, muscle and power yet carries so much aromatic interest. Clearly still young and not as generous or easy going as the 2018 at this point last year but this is built to last and has something so utterly charming and inviting about it. Totally moreish and delightful. I adore this wine but put it away and come back to it in a few years



#### Robert Parker (RP): 97 Points (2019)

The vineyard that the fruit for this iconic Australian wine is sourced from was planted in 1968, giving us the benefit of over 50 years of vine age— a very good thing when we consider fruit tannin and concentration. In addition to the vineyard placement and vine age, Clare Valley benefits from a wideranging array of elevation (190 meters to 610 meters) with high diurnal range. All of this means ripe wines, tense wines, and powerful wines, which just about sums up Clare Valley. So, to this wine: The 2019 The Armagh Shiraz is complex, layered and spiced, with a multitude of hung deli meats and small goods packed in alongside the purple fruits and exotic spice. The wine is supple, for all the power, and unfurls over a long finish to show the muscle and might of this iconic wine. In a vertical of four vintages (2016, 2017, 2018 and this 2019), this has the second-highest alcohol of the lot, at 14.1%, showing that concentration and density doesn't have to come at the expense of finesse. I love this.





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James Halliday (JH): 97 Points (2019)

Individual blocks from within the Armagh vineyard (pl 1968). This is a big, savoury, meaty shiraz with layers and layers of concentrated purple fruits, hung deli meat, salted licorice, heirloom tomatoes, Amaro herbs, freshly grated nutmeg, bay leaf and clove. The magical thing about this wine, is actually not the flavours themselves (although impressive), but the way they spool out over the palate and through the extremely long, seemingly interminable finish. It is unfailingly consistent, the tannins fine and omnipresent... the whole package densely, and patiently unfurls in the mouth. The wine is a masterpiece. Forever awaits.



