hin Barry

### JIM BARRY Wines

### Jim Barry

A deeply expressive Shiraz from Clare Valley, reflecting the rugged elegance of its origin with power, spice, and age-worthy structure.

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Alcohol :15,50 % Composition: 100% Syrah

# The McRae Wood Clare Valley Shiraz 2018

Clare Valley, Australia

### Region and Vineyards

This wine hails from **Clare Valley**, a celebrated yet compact wine region in **South Australia**, renowned for its **Shiraz and Riesling**. Though it represents less than 1.5% of the country's wine output, Clare Valley boasts some of Australia's most distinctive and long-lived reds. The region's **Mediterranean climate**, characterized by warm days and cool nights, combined with **rolling hills and ideal winter rainfall**, creates optimal conditions for balanced ripening.

The McRae Wood vineyard was established in **1964**, when **Jim Barry** purchased 70 acres from Duncan McRae Wood and planted **Shiraz**—a decision that would define the estate's future. The vineyard, entirely estate-grown, is now iconic within Clare, embodying both the terroir's purity and the family's pioneering spirit.

### Winemaking

The 2018 vintage is made from **100% Shiraz**, estate-grown and hand-selected. Fermentation and maceration techniques were carefully managed to enhance structure and fruit definition, while preserving aromatic integrity.

The wine spent **12 months in French oak**, which contributes finesse and framing spice without dominating the fruit. It was bottled at **14.3% alcohol**, with **7.0 g/L total acidity** and a **pH of 3.4**—a composition that underscores its aging potential and tension.

Winemakers **Tom Barry and Ben Marx** crafted this vintage with a focus on purity and longevity. The wine is best served at **16–18°C** and is expected to age gracefully until at least **2037**.





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### **Tasting Notes**

- **Color:** Inky, near-black core with a deep garnet rim.
- Aroma: Brooding bouquet of **black berries**, **black forest cake**, and **dark spice**. Subtle notes of anise and charred wood add complexity.
- **Palate:** Rich and tightly coiled, with a driving core of **black forest fruit** and spice. Youthful tannins provide structure and focus, leading to a persistent, savoury finish. Built for long-term cellaring.

#### Did you know?

The McRae Wood Shiraz marks a significant turning point in Jim Barry's legacy—it was the **first vineyard he planted in Clare Valley**, and its success helped establish the region's reputation for premium Shiraz. The wine was first released in **1992**, and each vintage since has been a reflection of both place and family vision.

### Wine Pairing Ideas

- **Dry-aged ribeye steak:** The wine's tannin structure complements the richness and texture of grilled red meat.
- Venison with juniper and blackcurrant jus: A wild, gamey match that mirrors the wine's spice and dark fruit depth.
- **Roasted duck with plum glaze:** The sweet-savory contrast enhances the wine's black fruit and oak nuance.
- Mature cheddar or clothbound aged Gouda: Firm, salty cheeses provide a satisfying counterpoint to the wine's bold presence.

#### Robert Parker (RP): 95 Points (2018)



Delicious. 2018 puts this wine in such a spectacular place. And it is a good idea to taste this before you buy the Armagh, for they are possessed of the same purity of red fruit at their cores. This 2018 The McRae Wood Shiraz is lighter in frame and not as long as the Armagh, but it offers an excellent, value-for-money, dignified cellaring option. Sensational wine here. (Or you could just drink it, because it's delicious now, too.)





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