



Jim Barry

Australia's pioneering Assyrtiko, planted in 2012 from Santorini cuttings—Greek DNA translated through Clare Valley light and altitude.

**JIM BARRY
WINES**



Alcohol :12,00 %

Composition: 100% Assyrtiko

Assyrtiko 2021

Clare Valley, Australia

Region and Vineyards

Clare Valley, in South Australia's Mount Lofty Ranges, enjoys warm, sunlit days and markedly cool nights, a wide **diurnal range** that preserves acidity and builds flavour. Vineyards sit roughly **300-500 m** above sea level across a mosaic of ridges and valleys, creating pockets of differing exposure, ripening curves and soil profiles that reward site-specific plantings.

Assyrtiko for this cuvée is estate-grown, led by the **Lodge Hill** Vineyard on the eastern ranges (brown loam over clay and slate) with subsequent plantings at **Florita** in Watervale (classic **terra rossa** over limestone). Lodge Hill brings tension and persistence; Florita contributes generosity and mid-palate weight. Together they deliver a Clare translation of Santorini's hallmark salinity and stone.

Winemaking

This is **100% Assyrtiko**. Grapes are hand-harvested and chilled to 6 °C, then gently destemmed and pressed. After cold-settling, clear juice is racked with a portion of light, "fluffy" lees. Primary fermentation proceeds cool (≈14-16 °C) over two to three weeks to preserve aromatic purity and linear acidity.

A small parcel is fermented in seasoned French barrels to layer subtle texture over the stainless-steel core; the assemblage retains a steely, mineral profile with a faint creamy cushion from lees. Bottled under screwcap; typical analysis ~12% alc., ~7.3 g/L TA, pH ~2.9, with a bone-dry taste profile.

Tasting Notes

- **Color:** Pale straw with green glints; brilliant clarity.
- **Aroma:** White blossom, lemon zest and wet slate, hints of grapefruit pith and honeydew; an overt saline breeze.
- **Palate:** Rapier-like citrus (lemon, grapefruit) over a cool, stony spine; feather-light creaminess from lees; long, bone-dry, **saline** finish that begs another sip.



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Did you know?

Jim Barry established **Australia's first Assyrtiko** block in 2012 using cuttings from a single ~300-year-old, pre-phyllloxera vine at Argyros on Santorini; the inaugural release followed in **2016** and garnered immediate awards attention.

Wine Pairing Ideas

- **Grilled octopus with lemon & oregano** — saline flesh echoes the wine's briny edge; citrus lifts the vibrant acidity.
- **Kingfish crudo with olive oil and capers** — purity of texture matches the wine's linear profile; capers mirror mineral notes.
- **Spanakopita with feta and herbs** — savoury pastry and tangy cheese are cut by the wine's acidity, while herbs chime with citrus-floral aromatics.
- **Salt-and-pepper calamari** — crisp batter and sweet squid play beautifully against the dry, zesty finish.



James Halliday (JH) : **94 Points** (2021)

This Jim Barry Assyrtiko has brought the hitherto unpronounceable variety [ah-ser-teeko] to dinner tables around the country, for which we say thank you. It is perfectly poised for our climate and food, giving an array of nashi pears, green apples, briny acidity and a pleasant, sun-drenched hay vibe that most of us can only imagine. Delicious and uncomplicated. Drink it in the short term for maximum freshness. Drink by 2024.



Robert Parker (RP) : **91 Points** (2019)

The 2019 Assyrtiko shows a bit more perfume than previous vintages, including some floral notes alongside lime and green plums. It's medium-bodied, with a slightly grainy, rich texture and a long, crisp finish.



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