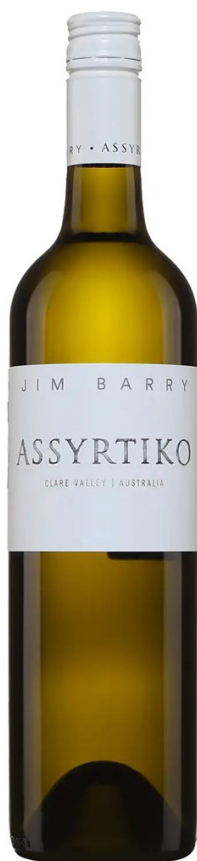# Jim Barry

The Jim Barry Assyrtiko is a fresh, vibrant Australian Assyrtiko, bringing the essence of Clare Valley terroir into each sip with lively citrus and a steely minerality.

JIM BARRY WINES

Assyrtiko 2021

Clare Valley, Australia

Region and Vineyards

The **Clare Valley** in South Australia, renowned for its distinct soils and cooler climate, provides ideal conditions for cultivating Assyrtiko. The original vines, imported by Peter Barry from the legendary vineyards of **Santorini**, were planted in **2012** in the Lodge Hill vineyard. This vineyard sits on the eastern ranges of Clare Valley, where brown loam overlays clay and slate bedrock, encouraging the vines to struggle slightly in the shallow soils, thereby intensifying flavor development.

Blocks of Assyrtiko are also planted in the **Florita vineyard** in Watervale on terra rossa soils, which contribute additional fullness and flavor generosity. The vines are **single cordon trained** to ensure even growth and optimal shade, producing grapes with a concentrated, expressive profile while balancing the bright acidity and minerality typical of Assyrtiko.

Winemaking

The **Assyrtiko grapes** were meticulously hand-harvested, chilled to preserve freshness, and then destemmed and pressed. After a cold settling, the juice was racked with a portion of fine lees to enhance texture. A cool fermentation was conducted between **14 to 16°C** over two to three weeks, and a small portion of the wine was aged in French barrels to add subtle complexity and creaminess.

The winemaking process focuses on maintaining the purity of fruit and enhancing the characteristic minerality of the Assyrtiko grape, resulting in a wine that is both vibrant and texturally layered, with a long, crisp finish.

Tasting Notes

- **Aroma**: Citrus blossom and lemon lead the nose, with notes of honeydew melon and a hint of spice adding depth.
- **Palate**: Concentrated flavors of pear and grapefruit with a creamy core, marked by a flinty, mineral streak. The wine is lively, crisp, and textured, with an endless, refreshing finish.

Alcohol :12,00 %

Composition: 100% Assyrtiko

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Did you know?

The **Jim Barry Assyrtiko** is the result of a unique partnership between Jim Barry Wines and Gaia Wines in Santorini, representing one of the only plantings of Assyrtiko outside Greece, reflecting the shared vision and innovation of both wineries.

Wine Pairing Ideas

- **Grilled Octopus with Lemon and Olive Oil**: The wine's acidity and minerality perfectly complement the smoky, briny flavors of grilled octopus, bringing out the citrus and flinty notes in the wine.
- **Spanakopita (Spinach and Feta Pie)**: The creamy texture and slight saltiness of spanakopita match the wine's creamy core and minerality, highlighting its citrus and floral notes.
- **Seafood Paella**: The vibrant flavors of seafood and saffron in paella balance the Assyrtiko's crisp acidity, while the wine's minerality complements the briny seafood components.
- **Goat Cheese Salad with Fresh Herbs**: The wine's refreshing acidity and flinty notes pair well with the tangy goat cheese and fresh herbs, enhancing the dish's brightness.

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.

Wine Spectator (WS) : 90 Points (2019)

Lemon curd, saline, fresh ginger and honeysuckle notes are intense and vibrant, with a wonderfully succulent texture, crisp acidity and terrific focus on the long, expressive finish.

Wine Enthusiast (WE) : 90 Points (2018)

Australia's first Assyrtiko plantings continue to deliver a ripe citrus tone, with hints of green herbs and seashell. The palate offers a slick texture, bright acidity and a long, saline and citrus finish.