

James Goddard Shiraz

Thorn Clarke

Australia - South Australia - Barossa Valley

James Goddard was an ancestor of the Clarke family. Born in West Sussex, England in 1823, James spent his 74 years as a sailor, a whaler, a bullock driver, farmer, prospector, miner and hotel keeper. From an illiterate runaway living rough on the streets of London, he became a rich, successful and admired pillar of South Australian society.

James arrived in Adelaide in 1839 as a 16-year-old sailor. Twelve years later, his life changed forever with the news of gold findings. For the next 20 years, James roamed the country learning the geology that improved his chances of prospecting.

In 1870, he tried his luck near his farm in the Barossa Valley and discovered the region's first gold deposits, creating the prosperous Lady Alice Mine. The Lady Alice Mine, though it is no longer operational, was & still is the most successful gold mine in South Australia. From these roots, the Thorn-Clarke family has been connected to the region for the last 150 years.

James Goddard Shiraz is a blend Shiraz sourced from the Milton Park vineyard in the north of Eden Valley, and the St Kitts vineyard in the far northern area of the Barossa. Fruit is harvested in the cool of the night to maintain maximum flavour and freshness and it is fermented for 8 days. The ferment is pumped over twice daily to extract the colour and flavour from the fruit. Once finished fermentation the wine was then matured in a blend of French and American oak for a period of 10 to 12 months depending on the vintage.

Deep vibrant red with purple hues to the rim. The nose shows lifted plums, vibrant purple berries and a delicate spice note. The palate has concentrated satsuma plum, blackberry with lovely charry oak in the background. Long, juicy and even with plush fruit on the finish.



Specifications

Appellation	Barossa Valley
Varietals	100% Shiraz
Vinification	Harvest was carried out at night. Once destemmed the fruit was pumped over 2 or 3 times daily depending on colour, tannin and flavour extraction. The must was pressed after 6-8 days, malolactic fermentation was carried out in tank prior to a blend of French and American oak maturation for 10 to 12 months depending on the parcel. Post blending minimal fining and filtration were used.
Pairings	Barbecue or smoked meat. Great with roasted lamb as well.

Codes, Weights and Measures

UPC	7 84585 00118 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 08 53065 00061 7

Case Weight	36
Cases/Pallet	70
Layers/Pallet	14
ABV	14.5%
SRP	\$ 24.99 USD 750mL Bottle

Reviews and News
2018 James Goddard Shiraz - 92 PTS - W&S
2012 James Goddard Shiraz - 88 PTS - WS