

The rise of cool-climate shiraz

HUON HOOKE February 18, 2019



Craggy Range and Te Mata Peak, Hawke's Bay. Photo: Hawke's Bay Tourism

With the climate warming and carbon dioxide levels rising, grape varieties previously deemed too late – ripening for cold climates are not only ripening in cool regions, but often with spectacular results. Shiraz in southerly New Zealand and Tasmania are examples. The Apple Isle overturned the apple-cart a few years ago when Glaetzer-Dixon shiraz won the Jimmy Watson Trophy at the Royal Melbourne Wine Awards. And New Zealand, which couldn't make red wine to save itself 40 years ago when hybrid varieties were still in use, not only makes great pinot noir but also astonishing shiraz (syrah) in Hawke's Bay and Martinborough. There's some good news in climate change.

Waterton Hall 20 Year Old Vines Shiraz 2017, Tasmania : \$45

Score 93

From a warm site at Rowella in the Tamar Valley comes this impressive shiraz. The colour is deep red-purple and it has a note of clove and a kiss of toasty oak. It's full-bodied and fleshy, rich and ripe and lush, with delicious flavour and palate structure. Screw-cap; 12.6 percent alcohol.

Ageing? Drink now to 10-plus years.

Stockists include Rose Bay Drive In Liquor Store (NSW); watertonhall.com.au.



Waterton Hall 20 Year Old Vines Shiraz 2017. Photo: Supplied