



2004 CAMBRIEN SHIRAZ

Review Summary



95 pts “The sublime 2004 Shiraz “Cambria” is the product of the joint venture with Michel Chapoutier. Opaque purple-colored, it has a superb bouquet of smoky oak, scorched earth, game, licorice, black cherry, blueberry, and blackberry. Opulent on the palate, it has a velvety texture, gobs of spicy flavors, great depth, and a very long finish. Drink this hedonistic effort over the next 12-15 years. Jasper Hill is one of the top guns in Heathcote. The winery practices organic viticulture, dry farming, and has recently entered into a joint venture with Michel Chapoutier to develop a vineyard adjacent to the existing property.”

Robert Parker’s The Wine Advocate
October 2007, Issue 173

93 pts “Glass-staining purple. Explosively perfumed aromas of sexy dark berries and licorice, complicated by fresh rose and baking spices. Lush and creamy but surprisingly elegant thanks to brightening acidity, with concentrated blueberry and cherry flavors and gentle minerality. The fine-grained tannins build on the finish but there’s more than ample fruit to absorb them. Pretty remarkable stuff, with a rare balance of depth and energy. This wine is a joint project of Elva and Ron Loughton of Jasper Hill and Corinne and Michel Chapoutier of Northern Rhone fame.”

Stephen Tanzer’s International Wine Cellar
July/August 2007, Issue 133

91 pts

“Smooth and focused, this is distinguished by a smoky char note running through the dark berry and currant flavors. Finishes with a supple texture and ripeness, without losing its juiciness.”

Wine Spectator
September 30, 2007