



PIRRAMIMMA

EST 1892

2010 ACJ



Winemaker's Notes

This rarely released wine is named in honour of our founder, Alexander Campbell Johnston, who over 122 years ago planted his first small vine cutting in iron laden, rich red soil near the township of McLaren Vale. The Johnston Family still produce estate grown wines and operate one of Australia's oldest wineries – PIRRAMIMMA.

ACJ is only produced if selected parcels display outstanding varietal and regional characters. The exceptional 2010 vintage provided such fruit for our fourth ACJ release of 500 dozen. The wine is a blend of 42% Petit Verdot from the Siberia Block, 31% Shiraz from our War Horse Block, 20% Cabernet Sauvignon from our Homestead Vineyard and 7% Merlot from our Basket Weaved Katunga Vineyard.

The bouquet displays briary blackberry, prune violets and black olive with hints of subtle vanillin oak and musk. On the palate intense black cherry, blueberry, liquorice and spicy black plum are complemented by hints of red currant and cedary oak. All enveloped in fine grain savoury French oak. The wine has a beautifully integrated seam of firm tannin and long sustained finish. Aerate extensively to drink now or will age gracefully with correct cellaring.

Geoff Johnston

Wine Particulars

Appellation:	McLaren Vale, South Australia
Vintage:	2010
Varietal:	42% Petit Verdot 31% Shiraz 20% Cabernet Sauvignon 7.0% Merlot
Vineyard:	War Horse, Siberia, Homestead & Katunga
Harvested:	2010
Alcohol:	14.8%
Acid:	6.0g/L
PH:	3.47
Residual Sugar:	3.5 g/ L
Maturation:	24 months in new & older French Oak
Bottled	21 st October 2014
Cellaring:	Will bottle mature for 15 plus years.

GOLD MEDAL: AWC VIENNA International Wine Challenge 2015

SILVER MEDAL: NZ International Wine Show 2015

****95 Points – James Halliday 2016****

A 42/31/20/7% blend of petit verdot, shiraz, cabernet and merlot. Still deeply vividly coloured, this is full on, full-bodied stuff, the deep wells of black fruits encased in a shroud of tannin and oak. All the usual McLaren Vale bibs and bobs, with licorice, allspice and dark chocolate. To be approached with caution and respect around '25.