



Faber Vineyard Reserve Shiraz: Vertical Tasting and 2010 Vintage.

Posted on 26 November 2012.

A bottle of 2010 Faber Reserve Shiraz arrived just the other day, acting as a catalyst to write up a vertical tasting of the Reserve Shiraz that was held at the winery on 5 June 2011. Better late than never, and still timely I like to think, eh Campbell! I don't have too many details of the makings of this particular wine, though we did walk round the vineyard (pictured below), which was a mass of boulders that had to be, effectively, blown up before planting could commence, some time in the 90s. The Reserve is a barrel selection (100% Mercurey French oak, from memory) of the best few and bottled without too much messing about. Cork sealed, because winemaker John Griffiths believes it's the best closure for his wine. I don't, but hey – let's not go there (again).

2001

Mature, leather, ironstone, blackberry. Warmish, dry tannin, savoury and ferrous. Touch drying on the finish. Lovely wine. No warmth and a pleasing sense of composure. 93/100

2002

Vanilla oak well folded in, plum, leather. Loose knit grainy tannin. More rugged and masculine than the 2001. Has length. Holding good fruit. Intense. Some slight porty notes on finish. Perhaps a bit too rough and ready for its own good, but genuine and good. 90-91/100

2003

Chocolate, raisin like Old Jamaica chocolate. Fine set of ripe tannin at the expense of freshness, perhaps. Savoury ferrous notes. Lots of impact and length. Brooding. Bitumen. Very good wine. Balanced. 94/100

2004

Prune, chocolate, vanilla, like panaforte. Fresher acid – but not integrated. Has style but too much towards porty flavours. Big wine, and alcohol shows a little too keenly. Very savoury finish. Nice all the same. No bad reserves here. Ultra-earthy. 91+/100

2005

Chocolate, cedar oak on top – almost Clarety. Cooler hints of raspberry and grippy tannin a little underdone. Still ferrous with some porty fruit flavour on finish. Grippy. 89-90/100

2006

Choc-licorice, cooler, peppery, plum and fresher acidity – veering towards red fruit, musk and vanilla. Good tannin – ripe and fleshy, but with grip. Length with a slick of tannin on finish. A touch 'austere' but very good, though perhaps atypical. Cool year. 92+/100

2007

Malty, perfumed, chocolate, spice. Rich but balanced, very seductive. Length. Mouth-filling, plum and vanilla. Ripe tannin. Classic warm climate Shiraz. Spot on. 95/100

2008

Ripe, earthy, lots of flesh, warmish but lovely plum and blackberry fruit. Quality oak. Fresh. firmer tannins. 93/100

2009

Positive vanilla oak, boysenberry, bright, juicy, vibrant fruit. Nougat oak on finish showing as a young wine. Grainy tannins. Punchy wine. Much to love. 94+/100

2010 (unfinished)

Hot vintage, warm alcohol, grippy tannin. Chocolate and raisin. Big but high amplitude. A mid-tier vintage.

2011 (barrel sample)

Dry, fresh, red fruits, raspberry. Lively. Looks very good. Excellent vintage.

2010 Reserve Shiraz – November 2012 tasting.

Shows a goodly amount of quality oak and an equal amount of black fruit to match – lavender, clove and brown spices, licorice, ironstone and chocolate too. It's full bodied, with fresh clean acid and a set of open weave, gritty and grainy tannin that shapes and controls its mass of flavour. Glimmers of raspberry freshness, nuts and spice, abundant length and, throughout, has a warm hearted, warm climate appeal of considerable persuasion. A wine with personality and a sense of 'somewhereness'. Needs time. 94/100

Rated: 94 Points Tasted: Nov12 Alcohol: 14.5% Price: \$58 Closure: Cork Drink: 2016 - 2030

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