

JIM BARRY WINES

MEDIA RELEASE: MAY 2012

Jim Barry 2012 Watervale Riesling celebrates an exceptional vintage

- Jim Barry 2012 Watervale Riesling (\$17.95)

Jim Barry Wines has celebrated an exceptional 2012 Clare Valley vintage with the earliest release in 42 years of its Watervale Riesling.

“The 2012 vintage was nearly perfect for us, probably the best we’ve had in a decade,” said Peter Barry, the family company’s managing director.

“Growing conditions were ideal, with rain coming just at the right time and having a very positive effect on our vines and the quality of the fruit they produced.

“We had 12.4mm of rain on January 8, which gave the vines some much needed refreshment. Then a prolonged dry spell provided perfect ripening conditions for our riesling, which we harvested mid-to-late February.

“It was particularly fortuitous that our most significant rain event during vintage — 27mm — came on March 1. We’d well and truly finished harvesting riesling but the reds still had a way to go and the rain did them a power of good.

“It refreshed the vines and slowed down ripening. We had the best of both worlds — sharp, fresh riesling with great flavour and natural acidity, and full-bodied reds with excellent colour and ripe tannins.”

Peter Barry reports growing popularity for the company’s rieslings and he knows exactly why customers are increasingly keen on them.

“It’s because we make them crisp and dry. At 3 grams of residual sugar per litre this wine is well below the sweetness threshold, but still retains a juiciness, or what I refer to as fruit sweetness,” he said.

“The mass of consumers like a bit of sugar sweetness, but we are making wines that suit us and a small percentage of consumers.

“Yet our sales are growing by 15 per cent each year, with consumers discovering our key of sugar dryness accompanied by fruit sweetness, especially through the compatibility of these dry wines with fresh foods such as oysters.

“We can achieve that balance of dryness and fruitiness because we carefully monitor our cropping levels.

“Those who overcrop can’t achieve that naturally high level of flavour and have to resort to sugar sweetness to give their white wines flavour and balance.

“I think less than 5 per cent of wines consumed in Australia would be as dry as our 2012 Watervale.”

For further information and stockist details, please phone Peter or Tom Barry on 08 8842 2261.

NOTE: WineMedia’s website (www.winemedia.com.au) has available for download a range of product and personnel images.

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