

The Armagh

Jim Barry



The Armagh Hut in late Autumn.

The Armagh A Brief History

In 1964, Jim Barry purchased 70 acres of land two kilometres northwest of Clare in South Australia. He planted a little 8-acre patch of Shiraz vines in the winter of 1968.

In 1985, the Australian wine industry was on its knees. Everyone wanted Cabernet Sauvignon and Chardonnay. In Clare there was a vine pull. Beautiful old Shiraz and Riesling vines, that the region's grandfathers had planted, were worthless.

Jim realised that this unique patch of vineyard had some of the best Shiraz fruit in Clare. So, when everyone else was pulling their vines out, he decided to make a great Australian Shiraz, with the vision to make a wine that defined Clare.

The Armagh Shiraz was born. Blessed with truly great fruit and plenty of winemaking knowledge, in the 30 years of The Armagh to date, there have only ever been 3 vintages deemed unworthy of release.



The Armagh Vineyard

THE LAND

Located on a northwest-facing slope, at an elevation of 367 metres and bisected by the Armagh Creek, the western half of the vineyard is an alluvial flat, while the eastern half gently slopes toward the creek.

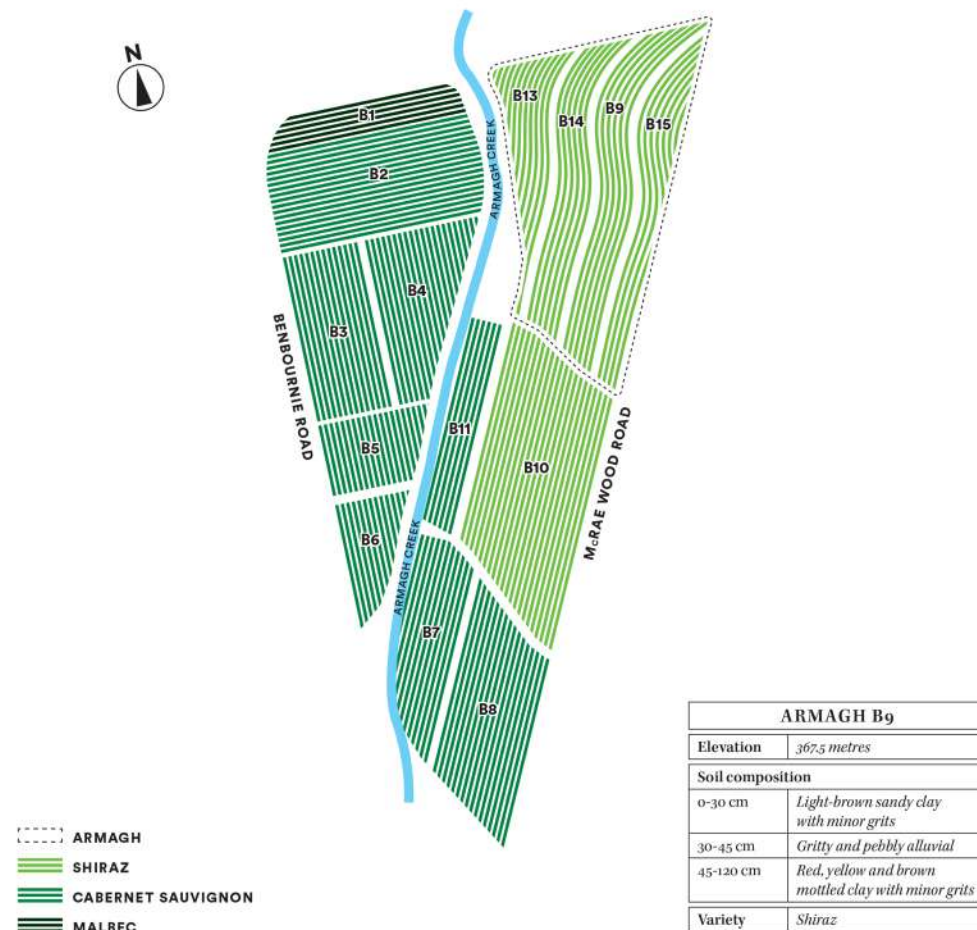
Two kilometres northwest of Clare, on the opposite side of the hill on which the Jim Barry Winery is located, it is home to the famed Armagh as well as The Benbournie Cabernet Sauvignon, and The McRae Wood Shiraz.

The vineyard derives its name from a nearby hamlet of Armagh, established by Irish settlers in 1849 and named after the lush, rolling hills of their homeland.

SOIL PROFILE

The area where the Armagh vineyard is found contains the region's oldest rock from the Rhynie Sandstone Formation, dating back more than 800 million years.

The Armagh vineyard is characterised by a light brown, sandy clay topsoil with a pebbly alluvial layer overlaying a mottled clay subsoil.





The contour rows of The Armagh vineyard.

THE FRUIT

The 50-year-old Shiraz vines follow the contours of the northwest-facing slopes to prevent soil erosion and ensure winter rains soak in. The combination of low-fertility soil and good exposure aids the natural devigoration of the vines, producing small-berried and intensely flavoured bunches.

Receiving an average rainfall of 580 mm per year, the vineyard requires minimal intervention to maintain yields of below 1.5 tonnes per acre, producing rich and concentrated fruit of the rare quality required to create exceptional wines with ageing potential.

THE ARMAGH

The plush fruit and supple richness are hallmarks of The Armagh style. With oak behind deep, intense fruit and extraordinarily fine, structured tannins, The Armagh is highly prized for its consistency and cellaring potential.

From the first vintage in 1985, The Armagh has achieved remarkable success and is regarded as one of Australia's highest quality wines, attaining the maximum possible rating of 'Exceptional' in Langton's Classification of Australian Wine.



1989 The Armagh

TASTING NOTE

Medium deep crimson. Developed raspberry, red plum caramel and crème brûlée aromas with herbal wood varnish notes. Sinuous wine with raspberry, red plum, caramel, crème brûlée flavours, fine slinky al dente textures and underlying espresso notes. Finishes chalky and minerally.

Andrew Caillard, MW - April 2022

VINTAGE INFORMATION

Variety	<i>100% Shiraz</i>
Vintage	<i>1989</i>
Region	<i>Clare Valley, South Australia</i>
Estate Grown	<i>100%</i>
First Release	<i>Vintage 1985</i>

Analysis	
Alc/vol	<i>14.5%</i>
Total Acid	<i>6.5g/L</i>
pH	<i>3.40</i>

Oak	<i>18 months in French oak</i>
Drinking Window	<i>Now-2032</i>
Serve	<i>16-18°C</i>
Winemakers	<i>Peter and Mark Barry</i>



1994 The Armagh

TASTING NOTE

Medium deep crimson. Fresh cherry cola, apricot mocha aromas with dusty graphite notes. Well concentrated and supple mocha, dark cherry, chinotto flavours apricot / stone fruit notes, fine lacy textures, attractive mid-palate viscosity and underlying wood varnish notes. Finishes chalky / slinky dry with mineral notes. Lovely complex wine.

Andrew Caillard, MW - April 2022

VINTAGE INFORMATION

Variety	100% Shiraz
Vintage	1994
Region	Clare Valley, South Australia
Estate Grown	100%
First Release	Vintage 1985

Analysis	
Alc/vol	14.0%
Total Acid	7.2g/L
pH	3.38

Oak	15 months in 80% New American oak and 20% New French Oak
Drinking Window	Now-2028
Serve	16-18°C
Winemakers	Peter and Mark Barry



Peter Barry in the barrel barn.

1999 The Armagh

TASTING NOTE

Deep crimson. Intense blackberry, dark plum, dark chocolate, liquorice aromas. Very soupy palate with deep-set dark chocolate, dark berry fruits, dense muddy, rusty tannins and underlying mocha, liquorice notes. Finishes gritty and long with pronounced acidity. Plenty of extract and concentration. More like a pressing wine.

Andrew Caillard, MW - April 2022

VINTAGE INFORMATION

Variety	<i>100% Shiraz</i>
Vintage	<i>1999</i>
Region	<i>Clare Valley, South Australia</i>
Estate Grown	<i>100%</i>
First Release	<i>Vintage 1985</i>

Analysis	
Alc/vol	<i>15.0%</i>
Total Acid	<i>6.79g/L</i>
pH	<i>3.59</i>

Oak	<i>15 months in 50% New French oak and 50% New American Oak</i>
Drinking Window	<i>Now-2030</i>
Serve	<i>16-18°C</i>
Winemakers	<i>Peter and Mark Barry</i>



Tom Barry.



Tom Barry carrying The Armagh fruit.

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1989 The Armagh

Very complex, mature shiraz nose with notes of soot and a slew of spices. Excellent ripeness and a wonderfully silky texture on the concentrated and enveloping, yet finely nuanced palate. Very long, velvety finish. Drink or hold.

”

JAMES SUCKLING
AWARDED 97 POINTS

“

1994 The Armagh

Medium deep crimson. Fresh cherry cola, apricot mocha aromas with dusty graphite notes. Well concentrated and supple mocha, dark cherry, chinotto flavours apricot / stone fruit notes, fine lacy textures, attractive mid-palate viscosity and underlying wood varnish notes. Finishes chalky / slinky fry with mineral notes. Lovely complex wine. 12 months in American and French oak, 100% new. Cork 13.7% alc Drink now-2028.

”

ANDREW CAILLARD, MW
AWARDED 97 POINTS

“

1999 The Armagh

A very intense, complex and savoury-tinged nose with undertones of tar, toasted brown spices and plenty of blackberries. The palate is very fleshy, really succulent, bold and long, showing immense power and deep plum and fruit-paste flavours. Licorice, too. It still manages such poise with great density and focus. Black-fruit finish. Drink or hold.

”

JAMES SUCKLING
AWARDED 98 POINTS





Sam, Millie, Olivia, Peter, Sue, Tom and Liv Barry.

JIM BARRY

CLARE VALLEY

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