



## 2009 JASPER HILL EMILY'S PADDOCK SHIRAZ

### Review Summary



**96 pts** “Deep garnet-purple colored, the 2009 Emily's Paddock Shiraz Cabernet Franc gives fragrant aromas of blackberry and blueberry preserves, dried plums, sandalwood and underbrush with nuances of mocha and cigar boxes. Medium-full bodied with firm, fine-grained tannins and acid, the fruit is concentrated and youthfully restrained, revealing a savory spiciness in the long finish.”

**Lisa Perotti-Brown**  
[erobertparker.com](http://erobertparker.com)  
June 2011

**95 pts** “A fragrant blue and black fruit bouquet offset by cedar and sage; the palate reveals restrained power, is tightly wound and full of fine grained tannins, fresh fruits and a seductive earth derived savoriness to the firm and dry finish.”

**James Halliday**  
Australian Wine companion  
2012

**94 pts** “Tobacco and saddle leather. Slightly drying initially, but then expansive, long and intense. Full bodied yet moreish. Needs lots of time although the tannins are etched with grace as the wine opens. Compelling energy to this wine! Drink over twenty years, approachable in eight.”

**James Suckling**  
[JamesSuckling.com](http://JamesSuckling.com)  
October 20, 2011

**93+pts** “Bright ruby. Blackberry, violet, licorice pastille, bitter chocolate and pungent herbs on the assertive nose. Dense and sweet, with racy acidity lifting and sharpening the dark fruit preserve and bitter chocolate flavors. Finishes with sweet tannins, impressive freshness and spicy persistence. This is extremely youthful right now and really deserves at least five years of patience.”

**Josh Raynolds**  
Stephen Tanzer's International Wine Cellar  
July/August 2011



**93 pts** “If you open this now, decant it and forget about it for several hours...Give it some oxygen and the fruit plumps up, extending past the stony, austere earthiness of the structure to yield juicy flavors of wild strawberries, foresty cherries and thyme. A substantial wine, this needs five or six years in the cellar to match that delicious flavor, or exceed it.”

**Joshua Greene**  
**Wine & Spirits**  
**October 2011**

