

The Jovial 2004

Product Code: JOV04

Price: \$30.00



Short Description

A blend of Cabernet Sauvignon, Merlot and Cabernet Franc named for Galafrey founder Ian Tyrer. Nice sentiment.

Red and black fruit, camphor and cedar, tobacco, chocolate, damp earth – love the smell. It's medium bodied with plenty of depth and semi-mature Cabernet intrigue, ripe tannin and a clip of fresh strawberry-like acidity. Length with it. Lovely wine for a Claret fancier.

Description

In 1999 Ray Jordan wrote in *The West Australian* about the first time he meet Ian Tyrer of Galafrey Wines. Ray describe Ian as one of the wine industry's real characters but the jovial, brash exterior masks a man who is deadly serious about his wine. The Jovial is a wine like many of the wines in Galafrey range. It is Big, Bold and has lashings of character. Made from Cabernet Sauvignon, Merlot and Cabernet Franc it has powerful fruit on the nose and palate that shows chocolate mint, cassis and blackcurrants flavours with a firm structure that will see it live for years.

REVIEWS

The Wine Front by Gary Walsh

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Rated : 93 Points Closure : Screwcap Drink : 2012 - 2020

93 POINTS Wine Showcase Magazine (Winestate Magazine new export Magazine for Asian Market.)

Australian Wine Review- Andrew Graham
Galafrey 'The Jovial' Cabernet blend 2004

I've talked before about how much I enjoy the wonderfully genuine, unpolished style of these Galafrey reds and this is another great example. An example that not only tastes hand-made but also came hand-labelled too (check out the vintage blue pen update below. Love it). It may seem trivial (and indeed some writers may be unimpressed) but such a touch helped remind yet again that wine is made by people.

A blend of Cabernet Sauvignon, Merlot and Cabernet Franc picked off the un-irrigated 30+ year old Galafrey vineyard from vines that averaged a miniscule yield of 2 tonnes per hectare (less than 1 tonne per acre). You can see that absolute concentration in the wine too, from the deep, still youthful, ruby red colour, through the cedary, spicy, minty, blackberry and bark nose to the firm, furry, slightly green tannins and sprightly acidity of the palate. From start to finish it tastes uncompromised, unpolished and wonderfully hearty in a proper fashion, a mid weight, firm and even slightly old school red of some depth and power but with acidity to match.

Rusticity, but with vibrant fruit at the core? Yes please. 18/93

Galafrey The Jovial 2004- Ray Jordan WA Wine Guide 2013

I can still see that jovial face of the late Ian Tyrer. This wine is a fitting testament to his memory. Its deep and earthy with a true sense of place and full of character like the man himself with dusty oak and savoury fruit characters. A wine that still has cellaring potential. 93 points

TECHNICAL DETAILS

Alcohol 13.5% a/v, Acidity 6.71 g/l, pH 3.40

TASTING NOTES

Colour: Deep dense colour of dark plum and blackcurrant.

Aroma: Plums, mulberries, spice, blackcurrant, leather.

Palate: Mint, liquorice, sweet rolling tobacco, vanilla, truffle and ripe blackcurrant fruit.

It is medium bodied, sweetly fruited with firm dry tannins that grip and hold, yet don't dominate. Fresh and expressive with an abundance of character, no shortage of length and no annoying excess of alcohol. A lovely wine.

VINEYARD

Fruit sourced from our 41 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. We prefer low-yielding wine crops with small berries. Although it limits our volume, having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravelly loams in Mount Barker, in the Great Southern region of Western Australia, an area renowned for excellence in cool climate viticulture. Our old vines are all cane pruned and yield 2 tonne per hectare with small bunch weights which add intensity of character and flavour. Galafrey harvest their grapes from mid March to late April depending on the season. Galafrey Wines is well known for quality Cabernet Sauvignon.

VINTAGE COMMENTS

Western Australia as a whole experienced good winter rains which then turned to dry mild summer weather from November. Ripening was slower than most vintages but the resulting wines showed well defined fruit flavours in both reds and whites. Excellent intensity of flavour was particularly noticeable in red wines from the Great Southern region. Respective yield was 2 tonne / hectare.

WINEMAKING

The Jovial is a wine that pays homage to Ian Tyrer the founder of Galafrey Wines in 1977 and one of the great pioneers of the Mount Barker Wine Region. In 1999 Ray Jordan wrote in The West Australian about the first time he meet Ian Tyrer of Galafrey Wines. Ray describe Ian as "one of the wine industry's real characters but the jovial, brash exterior masks a man who is deadly serious about his wine." The Jovial is a wine like many of the wines in Galafrey range. It is Big, Bold and has lashings of character. Made from Cabernet Sauvignon, Merlot and Cabernet Franc it has powerful fruit on the nose and palate that shows chocolate mint, cassis and blackcurrants flavours with a firm structure that will see it live for years.

