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JUNIPER CROSSING, MARGARET RIVER, AUSTRALIA

A five star James Halliday winery, Juniper Estate's first vineyards were planted in 1973, one of only six Margaret River producers at that time. In 1998 the estate was bought from the Juniper family by husband and wife Roger Hill and Gillian Anderson. The estate's vineyards are all in the Margaret River region with holdings in the prestigious Wilyabrup area and in Forest Grove to the south — all totally unirrigated. Dry land viticulture is key to Juniper's success; the low yields of concentrated, intensely-flavoured grapes result in exciting and vibrant wines. In 1999 they built a state-of-the-art winery and barrel room to support the artisanal vineyard practices.



JUNIPER

MARGARET RIVER



Winemaker Mark Messenger, formerly of the renowned Cape Mentelle, has been at Juniper Estate since 1998. He describes his winemaking as a 'hands-on operation: the vines are hand pruned and hand picked and the wine is hand made'. This labour-intensive process results in remarkable wines and the Juniper Crossings range are a great introduction to the Estate, offering exceptional value for money. Wine expert James Halliday has given them great scores across the board. We are simply delighted with them—and are sure you will be too! Treat yourself to the featured wines and **save £18** with our Juniper Crossing Sampler Case, with **FREE DELIVERY**.

Juniper Crossing Semillon Sauvignon Blanc 2014, 12.5%



***Gold Medal and Regional Trophy—
2014 Decanter Asia Wine Awards***

This award-winning wine is a blend of Semillon (55%) from the estate's Wilyabrup vineyard and Sauvignon Blanc (45%) from their southern Forest Grove vineyard. 5% of the Semillon is barrel fermented to add extra texture and weight to the finished blend, while allowing the pure fruit flavours to shine through.

'Other regions can but look on helplessly at Margaret River's ability to effortlessly produce these blends. It has an Arabian bazaar display of tropical fruits on the bouquet and mid-palate, tied together on the long finish by grapefruit acidity - and will cellar well if you so wish.' - **94 points, James Halliday.**

Enjoy to 2017+

Food match: Pair with poached salmon, Thai green curry or pan-fried scallops.

SL45771

£10.95

Juniper Crossing Chardonnay 2014, 13.5%



The estate describes 2014 as 'simply a stunning vintage'—and we agree. The combination of a warm summer and cool nights allowed the grapes to ripen slowly while maintaining freshness and acidity. From grapes grown in the estate's Forest Grove vineyard, the wine is barrel-fermented, then spends eight months on the lees and a further seven months in French oak (15% new), imparting a subtle note of toast.

'The complex, faintly flinty, bouquet is swept far away by the torrent of juicy nectarine, white peach and grapefruit flavours, oak simply to shape, not add to, the wine. Terrific value.' - **94 points, James Halliday.**

Enjoy to 2022

Food match: Delicious with roast chicken, fish pie or pumpkin ravioli.

SL45773

£11.95

Juniper Crossing Cabernet Merlot 2011, 14%



This rich, ripe blend of 50% Cabernet Sauvignon, 40% Merlot and 5% each of Malbec and Cabernet Franc is made with grapes from across the estate's Margaret River vineyards. The Merlot provides a fleshy mid-palate while the Cabernet offers depth and length. The wine is matured for 14 months in French oak barrels (15% new oak), softening the tannins and adding a delicate spice.

'Soft fruit but serious tannin. Can be consumed young but is best suited to the mid-term cellar. Reductive blackberry and mulberry fruit notes meet dry straw/grass characters. Modest input from cedary/smoky oak adds polish.' - **92 points, James Halliday.**

Enjoy to 2020

Food match: Perfect with roast beef, lamb or mature cheeses.

SL45774

£11.95

Juniper Crossing Shiraz 2012, 13.7%



Juniper's sublime Shiraz is from grapes grown in the vineyards planted in 1973 and 1999, blended with 2.8% Viognier. The wine spends 14 months in French oak (15% new), and has notes of chocolate and black pepper beneath the fruit flavours.

'Immediately asserts its quality and distinct personality on the bouquet... black fruits are inextricably married with licorice, spice, pepper and tar, cedary oak adding to the overall flavour profile, the Viognier seeming to lift and brighten the lively feel of the medium-bodied palate; tannins, too, make a positive contribution to both flavour and texture. Easy to enjoy now, but with a life as long as that of your patience' - **94 points, James Halliday**

Enjoy to 2025

Food Match: Pair with steak, venison or mature cheddar.

SL45775

£11.95

**SAVE
£18**

The twelve-bottle Sampler Case is **just £129.35** including **Free Delivery**: Contains 3 bottles of each wine – **a saving of over 12%**! Alternatively, make up your own 12-bottle case of these Juniper Crossing wines and receive **Free Delivery** saving **£6.95**. Enter the code **JUNIPERFREE** at our online checkout, click 'check code' and receive Free Delivery!

Juniper Crossing Sampler Case

Delivered Price	£147.35
OFFER PRICE	£129.3
Case Code	SL4577