

Some Young Punks 'The Squid's Fist' Sangiovese Shiraz, Barossa Valley



Producer: Some Young Punks
Winemaker: Col McBryde/Jen Gardner/Nic Bourke
Country of Origin: Australia
Region of Origin: South Eastern Australia
Grapes: Sangiovese 52%, Shiraz 48%
ABV: 14.2%
Case Size: 12x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

Sangiovese and Shiraz grapple for supremacy in this bottle of wills.

Tasting Note

Academic principles of winemaking blended with a belief in keeping wine making as natural as possible. The black attack of shiraz is cleverly enveloped in sangiovese's savoury limbs in this triumphantly loose-limbed libation. Sour cherries, plums and sweet spices lead to a light silky mouth feel, with firm tannins, raspberries and a pinch of black pepper. The wine is vivacious and fresh with hints of smoke and tar.

Producer Details

Some Young Punks epitomise the best of New Australia. The punks consist of Col McBryde (voted Australia's Young Gun Winemaker of the Year), Jen Gardner (self confessed nerdy yeast expert) and thirdly Nic Bourke. Like most of the new breed of interesting, young winemakers in Australia they aren't moved by porty Shiraz and seek instead a sense of place and restraint the wines, influenced by the best of the Old World and the New. Col McBryde is as unimpressed by flash-in-the-pan medal-winners that are short on provenance as he is by being hide-bound to the Old World, and carves his own niche. Yet being media savvy and having a sense of humour allows this ironically quietly-spoken but earnest bunch to market themselves outrageously and to bring a fresh approach to labelling. Expect to see increasingly alarming labels sported by increasingly interesting and wholly unique wines. Grapes are carefully monitored and purchased locally.

In The Vineyard

The grapes for this vintage have been sourced from the Hage vineyard in Kalimna, Barossa. Vines are 16 years old and on soils of sandy to brown clay with ironstone.

In The Winery

The grapes spent 8 days on skins with indigenous yeast fermentation, 50% pressed to oak for malolactic and maturation for 10 months in a combination of neutral and French oak barriques.

Awards & Press

2011 Vintage: Sommelier Wine Awards 2012 - Bronze

2011 Vintage: "The naming of South Australian wines reaches a new low in this awesome blend, one of the best expressions of sangiovese outside of Tuscany, here entangled with shiraz. The fragrant, vinous scent is the best kind of Aussie mash-up: rose, tomato leaf, red spice, red raspberry, Bing cherry. The crushed-mineral tannins are there in the scent as well, inky black and grippy. What any of it has to do with a squid's fist remains a mystery, but the wine is compelling and delicious, especially with pizza or anything topped with mushrooms. 93 Points." Wine & Spirits Magazine, December 2013

Food Recommendations

Rare fillet steak or lamb cooked pink.

2010 Vintage: "Deep ruby-red. Pungent dark berries, cherry compote and musky herbs on the nose, with sexy rose and incense qualities gaining strength with air. Broad and fleshy on entry, then turns nervier in the middle palate, showing dense cherry and floral flavors. Dusty tannins add grip and focus to the long, smoky finish. I like this wine's blend of richness and vivacity." 90/100, IWC Magazine, August 2011

High-pitched, smoky wild berry aromas are complemented by dried rose and orange peel. Juicy and energetic, offering sweet raspberry and blackberry flavors, a dusting of succulent herbs and no obvious tannins. An open-knit and seamless blend with excellent finishing clarity and spicy persistence. 90 points. July 2010, Stephen Tanzer's International Wine Cellar.