



harkham windarra winery

In 1951 the Harkham Family were amongst the first pioneers of Israel's renowned wine region, Zichron Yackov, where they lived for 16 years. Aziza Harkham, matriarch of the Harkham family, with no electricity and scarce running water used to make natural food and wine for the family from fresh produce and grapes that she had grown. In 2005 Terry, Efrem and Richard Harkham decided to buy Windarra Estate and winery in the Hunter Valley in a move to get back to their roots.

We are a family run and owned business, and generally only crush between 20-25 tonnes a year. We focus on very small batches with extremely high quality. Our own vineyard is farmed using organic methods and we source fruit from a couple of other vineyard partners who we work closely with to ensure they meet our standards.

Through minimal intervention in the winemaking process we are able to express most clearly the amazing terroir driven flavours that the Hunter Valley is renowned for. All our fruit is carefully handpicked and sorted to eliminate rot, unripe fruit and any other diseases, so we can make a style of wine from 100% naturally fermented grape juice.

Aziza's Shiraz 2016 ~ Fermented gently in a traditional Rhone style. Elegance and a smooth lush palette are trademarks of our fruity, early drinking sulfur free Shiraz.

Shiraz Primeur 2016 ~ 100% whole bunch fermentation in the style made famous by Beaujolais, France.

Aziza's Rose 2016 ~ Our natural Rose was fermented by indigenous yeasts, without the use of any additions or preservatives. It has been bottled without fining agents or unnecessary stabilisations to convey the full flavours of the Hunter Valley, and may show traces of natural sediment.

Aziza's Semillon 2016 ~ Fermented in the natural way by indigenous yeasts, our hand harvested Semillon fruit is made without the use of additions or added preservatives. It has been bottled without the use of filtering, fining agents or unnecessary stabilisations, and may show signs of natural sediment.

Hark Angel Shiraz 2015 ~ Arch angels are divine helpers who help us in times of need or when we face critical junctions in our lives. Handpicked in the Hunter Valley with no fining or filtration.

Old Vines Shiraz 2011 ~ From vines planted in the 1960s we extract very gently in a Burgundian manner to let the depth and minerality shine through. Aged in the finest French oak we can find.

Luminous Chardonnay 2012 ~ Hand harvested Hunter Valley Chardonnay, naturally fermented by indigenous yeasts and allowed to naturally evolve in French oak barrels. Flavours of grapefruit and melon mingle over the toasted wood aromas.

Harkhamtage 2014 ~ Wines from vineyards surrounding the Hermits refuge gave inspiration to many of Australia's finest Hermitage Shiraz's. In 2014 we were inspired by a couple of our finest barrels and decided to bottle these separately.

Harkham River Burgundee 2013 ~ Dense with red fruits and brambles from a country lane, it reminds of the more feminine side of Shiraz. Backed with just a hint of wood grain and spice, it is pure lush fruit weight and oozes drinkability.



Cellar Door Order Form

Preservative Free	Price/Bottle (incl. GST)	Number of Bottles	Total Order Cost
Aziza's Shiraz 2016	\$35		
Shiraz Primeur 2016	\$25		
Aziza's Rose 2016 (Sold out)	\$30		
Aziza's Semillon 2016	\$35		
Hark Angel Shiraz 2015	\$25		

Reserves			
Old Vines Shiraz 2011	\$45		
Luminous Chardonnay 2012	\$25		
Harkhamtage 2014	\$40		
Harkham River Burgundee 2013	\$35		

Mevushals			
Chardonnay 2014	\$20		
Shiraz 2014	\$20		

Name: _____

Email: _____

Phone number: _____

Address: _____

Delivery instructions: _____

Type of Card: Amex / Visa / Mastercard Card No: _____

Exp date: _____ Name on card: _____

Signature: _____

On signing this form I authorise Harkham Wine to debit my credit card to the sum indicated upon of the dispatch of my wine.