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BATISTA ESTATE MERLOT CABERNET 2000: Winemaker Bob Peruch

<u>Winemaker's Notes</u>: "A first, to be as a continuing blend, crafted from equal portions of Merlot, Cabernet Franc and Cabernet Sauvignon. The wine has a soft, bright red colour, with a very floral, blackberry and savoury olive bouquet. The palate is led by upfront plum and berry fruit sweetness followed by a dry leaf and cocoa finish, complimented by French oak and soft tannins". **Cellar:** "Best 3 to 10 years".

EDWARDS CABERNET SAUVIGNON 2000: Winemaker Michael Edwards

<u>Winemaker's Notes</u>: "Maturation was 15 months in 25% new and 75% up to 3yo French oak barrels. And 12 months bottle age. Lifted sweet red berries. Earthy, black berry notes overlay hints of mint and mocha. Ripe, sweet and delicate cassis fruit dominates the front palate with red currant, raspberry and fine ground tannins providing an elegant and lingering finish." **Cellar:** 5 – 8years.

FORREST ESTATE GEWURZTRAMINER 2000: Winemaker John Forrest

<u>Winemaker's Notes</u>: "When the flavour profile was dominated with tropical fruit flavours like lychees, harvest occurred. The fruit was machine harvested in the cool of the night, quickly processed, very lightly pressed, fined, cool settled, acid adjusted then slowly fermented to near dryness using an aromatic, flavour enhancing yeast. A small portion of the juice was barrel fermented in 2-year old French barriques, lees stirred and allowed to undergo a secondary malolactic fermentation. The wine is highly varietal with those lovely lychee / rose petal flavours, hints of exotic perfume and aroma of Turkish delight. The fruit concentration is evident on the palate with its fullness of body and persistence of flavour. It's a wonderfully structured wine with the natural fruit sweetness balanced by a crisp acidity". **Cellar:** 2 to 4 years.

HUNTINGTON ESTATE CABERNET SAUVIGNON SPECIAL RESERVE 1999: Winemaker Susie Roberts

<u>Winemaker's Notes</u>: "Deep complex ripe Cabernet nose of dark berry fruits, plum and cedar, briar and earth. There is a sweet barrel ferment component with lightly toasted oak and hints of dark chocolate. The palate is full bodied and full flavoured with berry fruit upon a layered savoury background. The bold strong tannins provide a firm backbone throughout the entire palate and a long lingering finish. This is integrated with a sweet smoothness of partial barrel fermentation." **Cellar:** "It should be at its best in two or three years time and continue to live for many years".

KIRRIHILL ESTATE LANGHORNE CREEK SHIRAZ 2000: Winemaker Richard Rowe

<u>Winemaker's Notes</u>: "Fermented in 30 tonne static fermenters for 8 days. The wine was pumped over twice daily to extract the maximum amount of fruit sweetness and flavour. The wine finished fermentation in new A.P. John Hogsheads, and following clarification spent a further 18 months in barrel prior to bottling." **Cellar:** Medium term 5 to 8 years.

MARGAN FAMILY SHIRAZ 2001: Winemaker Andrew Margan

Winemaker's Notes: "The grapes for this wine were picked from thirty-five year old bush vines growing on the red podsolic clay of our Vere vineyard. With an average yield of only one tonne per acre the fruit for this wine was intensely concentrated in flavour. Planted in the block is a small amount of old Mourvedre vines which also add to the complexity of this wine. The grapes were picked at full ripeness and were fermented under cool conditions using cultured aromatic yeast. After fermentation the wine was placed in older oak hogsheads for a period of eight months to allow it to soften and mature without gaining overt oak characters. Purple in colour and of medium density this wine displays a subtle combination of spicy pepper and tar like characters, which are typical of Hunter Shiraz. It is well structured and shows great palate length". Cellar: "The wine has soft tannins to allow for early enjoyment however it should continue to develop more complex flavours over the next three years with bottle age. The wine should cellar until at least 2010".

PIKES LUCCIO WHITE BLEND 2001: Winemaker Neil Pike

<u>Winemaker's Notes</u>: "Luccio is Italian for Pike. The blend is: 58% Chardonnay, 28% Sauvignon Blanc, 7% Semillon and 7% Pinot Grigio. The colour is medium green. Attractive aromas of stonefruit and dry grass along with a hint of gunpowder. Just a little oak showing in the background. Soft and flavoursome with good acidity and nice balance. Finishes pleasantly dry". **Cellar:** "Drink now and over the next couple of years".

SILENI ESTATES CHARDONNAY 2000: Winemaker Grant Edmonds

<u>Winemaker's Notes</u>: "Sileni Chardonnay is hand harvested and whole bunch pressed, then fermented in French oak barriques to develop complex layers of flavour in a traditional Burgundian style. Following the primary and full malolactic fermentations, the wine was left to mature on gross lees in barrel for 9 to 10 months prior to bottling. Concentrated melon and stonefruit flavours, complimented by a background of almonds and hazelnuts. Full and rich with a soft, complex finish." **Cellar:** Up to 6 years.

TRENTHAM ESTATE NEBBIOLO 2001: Winemaker Anthony Murphy

<u>Winemaker's Note's</u>: Immediately after harvesting the grapes were destemmed, crushed and pumped into tanks for fermentation. Our traditional fermentation techniques of pumping over to extract colour and flavour were followed before the skins were pressed and the new wine transferred to older French and American oak for maturation. We are particularly pleased with this our second Nebbiolo release. The wine exhibits a complex blend of leather, berry fruits and toasty oak, while the palate is medium weight with fine grained tannins and a long savoury finish". **Cellar:** This wine will reward further ageing, but is enjoyable at this early stage.

WARRABILLA DURIF 1999: Winemaker Andrew Sutherland Smith

<u>Winemaker's Notes</u>: "Firm tannin structure wrapped around sweet cherries and loads of spicy French oak". **Cellar:** Drink now to 2004.

YASS VALLEY BARBERA 2001: Winemaker Mick Withers

<u>Winemaker's Notes</u>: "This is a super wine with wonderful colour and characteristic 'Barbera' nose and flavour. The nose has strong elements of berry fruits: raspberry, strawberry and a hint of blackberry whilst the flavour is a compound of berries, cherry strawberry with a suggestion of vanilla. 2001 was fairly warm, and the grapes were picked early on the 14th April, by enthusiastic volunteers on a 'pick and crush' day, run in conjunction with the Vintage Festival. It has been blended with 15% Shiraz to reduce the acid level". **Cellar:** Short-term style, up to 3 years is best.

YASS VALLEY SEMILLON CHARDONNAY 2000: Winemaker Mick Withers

Winemaker's Notes: "The 2000 vintage was a mixed blessing with a moist Summer to a high incidence of powdery mildew in some parts of the vineyard but the vines gave generously of their most luscious fruit. The grapes were hand picked on the 22nd May, and the new basket press was used to separate the free run juice. The fermentation was carried out at approximately 13 degrees C to dryness. There is about 20% Chardonnay in the blend. The wine has complex flavours of citrus, apricot and vanilla and is just starting to take on some good aged character. It will accompany white meats especially chicken, turkey and pork". **Cellar:** Excellent drinking now. The Semillon will carry this wine in it's bottle journey easily and with good style over the next 4-5 years.