### **Volume 6 Round 1 February 2003**

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#### AVALON SHIRAZ 2000: Winemaker Doug Groom

Winemaker's Notes: "The Shiraz is picked around 13 degrees Baume. Crushed, inoculated with a Burgundian yeast and fermented out under header boards for about two weeks and basket pressed into "oldish" French barrels. Left for ten months on gross lees to enhance mouth feel (glycerol production), racked into a stainless steel tank to settle, and racked several times before bottling. This is a delicious, finely structured Shiraz, showing perfectly ripened fruit of considerable varietal character. The nose shows a strong varietal perfume enhanced by a waft of black pepper. Intense fruit is supported on a smoothly textured palate by beautifully finished ripe tannins." **Cellar:** "At least five years of improvement can be anticipated."

## **BAUDIN ROCK SAUVIGNON BLANC 2002:** Winemaker Ralph Fowler (Contract)

<u>Winemaker's Notes</u>: "Sauvignon Blanc from the Mount Benson region produces intense fruit flavours, with fantastic natural acidity. Lychee and citrus fruits dominate the nose with the palate offering more gooseberry flavours. The wine is given structure and additional length and complexity with fermentation in new French oak. "**Cellar:** "Traditionally" enjoyed young and fresh

#### CAPERCAILLIE HUNTER SEMILLON 2000: Winemaker Alaisdar Sutherland

<u>Winemaker's Notes</u>: "Youthful yeastiness and lots of grassy fruit aromas ensures a style for current enjoyment and all the necessary attributes to develop aged toasty richness. The grapes were hand-picked, crushed and fermented and held in stainless steel until bottling in September 2000." **Cellar:** Up to 10 years.

### **CAPERCAILLIE THE CEILIDH SHIRAZ 2000:** Winemaker Alasdair Sutherland.

<u>Winemaker's Notes</u>: "55% Hunter Valley, 23% Langhorne Creek and 22% McLaren Vale. Loaded with plenty of warm, plummy and berry fruit characters, the Ceilidh's complexity has been subtly enhanced during maturation in American and French oak barriques for 12 months before bottling. The palate is rich and flavoursome with hints of spiciness." **Cellar:** Four to six years.

### **DONNELLY RIVER CABERNET SAUVIGNON 2000:** Winemaker Blair Meiklejohn

<u>Winemaker's Notes</u>: "Intense plum, chocolate aromas with hints of cedary oak dominate the nose. The colour is a dark plum that appeals to the eye. The palate has plum and ripe fruit flavours with subtle oak characters. Soft fine tannins compliment the long lingering finish. The wine was fermented in enclosed fermenters, aged 16 months in French barriques then blended being 85% Cabernet Sauvignon, 10% Shiraz and 5% Merlot." 85% being the rule for Cabernet Sauvignon entitlement. **Cellar:** "Delicious drinking now although the wine is still young and will cellar happily for 5 – 8 years."

# **ELDERTON BAROSSA SHIRAZ 2001:** Winemaker Allister Ashmead, Richard Sheedy (James Irvine).

<u>Winemaker's Notes</u>: "Destemming and inoculation with a selected yeast strain, followed by fermentation in stainless steel potter fermenters at 30 degrees C for approximately 7 days. Maturation takes place in French and American oak puncheons for 16 months. Amazingly intense dark magenta. A lifted bouquet of violets, vanilla and white pepper, with spice overtones. A complex, classic, concentrated Shiraz. Intense with rich sweet fruit, yet still very soft. Plum chocolate and spice integrate well on the palate with a soft vanilla finish. Nice oak showing this well balanced wine." **Cellar:** "Enjoy now or 5 – 10 years."

#### **HELM RIESLING CLASSIC DRY 2002:** Winemaker Ken Helm

<u>Winemaker's Notes</u>: "This is a classic cool-climate Riesling made from hand-picked grapes from 25 year old vines – the oldest Riesling grown in the Canberra region. It is bright straw green; the floral bouquet has a mix of lime, spice, blossom and mineral; the palate with very good balance and mouth feel thanks to sweet fruit on the mid palate followed by a dry finish." **Cellar**: "Good Riesling always drinks well when young and fresh, and this wine will develop in the bottle over the next 5 to 8 years."

#### LIEBICH WEIN UNWOODED CHARDONNAY 2002: Winemaker Ron Liebich

<u>Winemaker's Notes</u>: "This wine was grown and ripened in near perfect conditions for the Barossa. There are delicate peach flavours on the nose and a seamless fruit filled palate with a clean acid finish." **Cellar:** Enjoy over the next 2 to 3 years.

#### **LINDSAYS WOODONGA HILL PINOT MEUNIER 2000:**

Winemaker Jill Lindsay

Winemaker's Notes: "Deep crimson with hints of garnet. The nose shows lifted Cherry / berries with hints of chocolate and rich truffle. The palate immediately impacts with fruity berries and chocolate, balanced by French oak tannins, finishing with the comforting warmth of a moderately high alcohol wine. A wine to be enjoyed with any red meats and particularly suited to accompanying Game meats of all descriptions. 97% Pinot Meunier 3% Gamay de Beaujolais." **Cellar:** "In its youth (<2005), a wine which could be served cooled or even with ice. As it matures it should further complex and settle to a Burgundian style."

#### O'DONOHOE'S TOM'S DROP MOURVEDRE SHIRAZ 2002:

Winemaker Michael O'Donohoe Winemaker's Notes: "I expect you will enjoy our hand crafted wine made in the winery on the farm from grapes off our own organic vineyard. We grow weeds beneath the vines, which provide a habitat for many small creatures (billions) which bustle about in the shade. Some creatures seem to be working furiously for reasons I don't understand but in the end the soil smells sweet and on very hot days stays cool, insulated from the sun. Water is added very sparsely with drip irrigation to produce grapes of small berries and high intensity of flavour and colour. With such beautiful grapes any failings in the wine must be attributed to me. The wine has been spectacularly tolerant of me, being described by Chief Red Winemaker of one of Australia's largest wineries, as silky smooth, full bodied and fruit driven with good length on the palate." Cellar: Up to and beyond 10 to 15 years.

#### **STONEY RISE LIMESTONE COAST SHIRAZ 2001:**

Winemaker Joe Holyman

<u>Winemaker's Notes</u>: "Made predominantly from fruit from the Mt. Benson region, this wine was open fermented using wild yeasts. The wine spent its life before bottling mostly in old French oak barriques. With spice and plum fruit on the nose, the wine has a youthful, powerful palate, with juicy fruit driven flavours. This wine as with other wines from Stoney Rise are made with food in mind." **Cellar:** "It will develop more complexity with age." 3 to 5 years.

#### **ZILZIE BULOKE RESERVE TEMPRANILLO 2002:**

Winemaker Bob Shields and Leigh Sparrow <u>Winemaker's Notes</u>: "The grapes were crushed and fermented on skins. After fermentation the wine was macerated on skins for three weeks prior to soft pressing. The wine underwent full malo-lactic fermentation and was then aged in American oak prior to bottling. The colour is deep red. Berry fruit aromas are complimented by sweet vanillin and hints of caramel. A mid-weight palate with sweet strawberry fruit leading into a nutty, toasted oak finish." **Cellar:** "1 to 3 years."