

## Volume 6 Round 2 May 2003

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### **ANDERSON CABERNET MERLOT 2001:** Winemaker Howard Anderson

Winemaker's Notes: "A blend of Glenrowan Cabernet Sauvignon and King Valley Merlot. Grapes were picked and fermented separately on skins to dryness. The blend was then made and the resultant wine was matured in French oak for a period of twelve months. The finished wine is rich red in colour. A full mouth-filling fusion of the two varieties, where fleshy Merlot fruit combines well with the Cabernet to create this classic style, finishing long over soft tannins." **Cellar:** "2 to 4 years."

### **ANDERSON METHODE CAHPENOISE CHENIN BLANC 1997:**

Winemaker

Howard Anderson

Winemaker's Notes: "Tirage bottled in November, 1997 using Avize yeast. Over five years bottle maturation on yeast lees in our cool cellars has resulted in a wine that is sensuously creamy. Wonderful with Thai food and also antipasta." **Cellar:** In keeping with his usual recommendation, Howard suggests drinking his sparkling wines within twelve months of disgorgement (release).

### **BURRA BURRA LONE STAR SHIRAZ 1999:** Winemaker Stephen George

Winemaker's Notes: "Grapes for this wine come from Burra, a town close to but drier and warmer than Clare. I've now made consecutive wines from Burra grapes with each beautifully reflecting the vagaries of the vintage. The 1999 vintage produced a low yield of small-berried, unsprayed fruit. The wine was matured for 18 months in new French oak prior to being bottled." **Cellar:** "While ready to drink now, it will continue to soften and gain complexity over the next few years."

### **CANOBOLOS-SMITH GRENACHE / SHIRAZ 2001:** Winemaker Murray Smith

Winemaker's Notes: "A 50 /50 blend with the Grenache taking the lead in the early stages of development of this small batch, one-off wine. The Grenache has the warmth and sweet fruit typical of this variety, whilst the Shiraz, with subtle white pepper characters, adds interest and complexity to this delicious early drinking wine." **Cellar:** "2 to 3 years."

**EDWARDS SAUVIGNON BLANC 2002:** Winemaker Michael Edwards

Winemaker's Notes: "Mostly tank fermented in stainless steel with a portion fermented and matured in new French oak. Lifted gooseberry, white peach overlay hints of tropical fruit, dried pears and green pistachio nuts. On the palate the wine is crisp, clean and tight with steely acidity. The abundant fruit weight and hints of creamy nuttiness from the barrel fermented portion give exceptional length to the palate." **Cellar:** "Drink now is the general recommendation, but for those who like to age their Sauvignon Blanc, this wine will do well."

**GALLAGHER SHIRAZ 2001:** Winemaker Greg Gallagher

Winemaker's Notes: "Crushed and fermented on skins for seven days, pressed and racked to barrels. After full Malo-Lactic fermentation, the wine was further aged in new and one year old French and American oak for another 16 months, lightly filtered and bottled. The wine is rich garnet in colour, and shows red berry fruits with lifted herbs and pepper characters and a light vanilla note. The palate is very full, rich and soft flavours with rounded tannin structure. Clean and long finish on a medium-full bodied wine that will age well and develop more richness." **Cellar:** "Enjoy this as a fresh young wine but it has the potential to age to a richer wine with four to five years in the bottle."

**IBIS HABITAT PINOT GRIS 2002:** Winemaker Phil Stevenson

Winemaker's Notes: "The 2002 season had a hot January followed by a cooler February and March. The grapes are unirrigated and were picked on the 22<sup>nd</sup> March at 13.2 Beaufort showing good fruit and acidity. After cold settling the must underwent a cool extended fermentation through to November 2002 before being fine filtered and bottled. Pinot Gris is a variety well known in the northern areas of France and Italy where it is called Pinot Grigio. This wine is more in the French style with a full rounded bouquet of estery 'pear drop.' The palate is seductive and fruity, nicely balanced by spice and acidity. The finish is long and clean. Compliments Asian dishes and seafood." **Cellar:** "Early drinking 2 to 3 years."

**MARGAN FAMILY SEMILLON 2002:** Winemaker Andrew Margan

Winemaker's Notes: "Green gold in colour with sweet perfumed fruit on the nose. The citrus and grassy characters combine to provide a wine of extraordinary character. The palate is mouth-filling with ripe fruit characters up front, a full middle palate and a crisp clean acid finish. The fruit characters on the palate will further intensify and complex as the wine matures." **Cellar:** "The wine is drinking superbly now, and will reward mid-term cellaring 4 to 6 years."

**MONUMENT VINEYARD BARBERA 2002:** Winemaker Alison Eisermann

Winemaker's Notes: "Grapes were hand-picked in late March and were immediately destemmed and crushed with a small amount of Nebbiolo. Fermentation on skins for five days followed, with daily pumping over. The wine was then pressed and given a dose of MLF Lalvin 41 (Malo Lactic culture) and put into one year-old French barriques. The wine was racked twice before being bottled in late January 2003. The wine is cherry red with hints of purple, and shows good varietal characters of plums and spice. Higher than usual levels of natural acid is a feature of this red variety from Italy. The finish is long clean and savoury fresh." **Cellar:** "On release up to four years."

**MOUNT BENSON CABERNET SAUVIGNON 2000:** Winemaker Pat Tocaciu

Winemaker's Notes: "This vintage was selected from a parcel of fruit from the original vines. A rich full-bodied wine showcasing deep red to purple colours, full ripe plums, a hint of cassis and rich berries on the palate. This wine has a good oak backbone and a firm tannin finish with a hint of cigar box on the nose. Extended oak maturation in new and one year old oak produces the fine tannin structure." **Cellar:** "Five years plus."

**SADDLERS CREEK EQUUS SHIRAZ 2000:** Winemaker John Johnstone

Winemaker's Notes: "This wine is made from premium fruit from the Hunter Valley and McLaren Vale, Australia's two premier Shiraz districts. The fruit was picked at optimum ripeness and fermented in open vats with maximum skin contact. It was then matured in new and one year old American and French barriques for 24 months. This luscious deep rich full flavoured wine displays all the characteristics we look for in a thoroughbred Australian Shiraz. Complex aromas of mulberry, cracked pepper and the slightest hint of nutmeg combine with a palate of ripened cherry fruits layered over spicy pizza bread flavours." **Cellar:** "7 to 10 years."

**ZILZIE BULOKE RESERVE SANGIOVESE 2002:**

Winemakers Bob Shields & Leigh Sparrow

Winemaker's Notes: "After crushing and destemming the grapes were fermented in a mixture of modern vinomatics and traditional fermenters. The temperature of each ferment ranged from 28-32 degrees C. Regular pumping over and aeration allowed full extraction of colour, flavour and tannins. The grapes were then pressed and allowed to go through full malolactic fermentation. The wine was matured in a combination of French and American oak. Crushed raspberry and strawberry with savoury notes on the nose lead to an easy drinking style with soft tannins. Predominantly raspberry and cherry flavours, with a lingering gamy character." **Cellar:** "Early drinking 2 to 3 years."