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AMHERST DUNN'S PADDOCK SHIRAZ 2000: Winemaker Rod Scott

Winemaker's Notes: "This wine shows a dark colour, incredible aroma of dark berries, morello cherry, earth, eastern spices, cooking chocolate and game meats. Wonderful entry with a rich, sweet flavour that shows amazing savouriness and exotic middle flavours followed by a gripping but balanced tannin. At the finish is the black pepper that rounds it out....surely, a rare grilled Rump with peppercorns is the answer!" **Cellar:** 5 to 8 years.

ASHTON HILLS "FIVE" 2000: Winemaker Stephen George

Winemaker's Notes: "Some experts argue that the best wines come from the climatic limit at which a grape variety just manages to fully ripen. Also blending a number of varieties is commonly seen as the best way of adding complexity to a wine. "Five" replaces the Obliqua wine from Ashton Hills and is the result of a five way variety blend of: 40% Merlot, 10% Cabernet Franc, 30% Cabernet Sauvignon, 15% Malbec and 5% Petit Verdot." **Cellar:** "Will age for a decade or so and right now particularly suites roast lamb."

AVALON PINOT NOIR METHODE CHAMPENOISE 1999: Winemaker Doug Groom

Winemaker's Notes: "The base wine for this sparkling is Pinot Noir was picked at about 10.5 Be' to retain acidity. The grapes were whole bunch pressed in a basket press and the juice is fermented without settling at 10 degrees to dryness. This base wine is bottled with yeast and sugar to develop CO2 pressure. The wine is traditionally riddled after lees ageing for four years and gains good yeast autolysis complexity by this process. We only make 50-100 dozen of this sparkling wine per year so it is mainly sold through cellar door and a few fine restaurants." **Cellar:** Made for current drinking, enjoy.

AVALON SHIRAZ 2001: Winemaker Doug Groom

Winemaker's Notes: "A hot vintage, the grapes for this wine were picked at a high Beaume (14 degrees plus), fermented on skins for three weeks to soften the tannins, basket pressed and then pumped directly to 5-6 year old French Barriques without settling. The wine is left in barrel on lees without racking and no SO2 for 10 to 11 months and then racked a few times before bottling unfiltered." **Cellar:** "Medium term cellaring proposition, 5 to 8 years."

CHALKERS CROSSING HILLTOPS SHIRAZ 2002: Winemaker Celine Rousseau

Winemaker's Notes: "The colour is deep red with purple tints. The nose shows blackcurrant, ripe dark cherry, chocolate, peppery and spicy aromas. On the palate the wine is very fruity, long with a soft palate and chocolate and blackberry flavours. High alcohol balanced with a good acidity and an intense fruity palate and savoury tannins. Aged for 12 months in French and American oak barriques." **Cellar:** "10 years plus." "Complement food such as: Red meats, Gamey meats, smoked meats, poultry, and cheeses."

CRABTREE WATERVALE RIESLING 2003: Winemaker Robert Crabtree

Winemaker's Notes: "Hand-picked the wine is very nearly dry. Part crushed fruit, part whole bunch pressed, a gentle but labour intensive method of separating the juice has brought elegance and finesse to the fruit flavours of the wine. Free-run juice used. Cool controlled fermentation in stainless steel, followed by fining, stabilization and filtration. As time goes by, the fresh and assertive flavours of youth should develop to a mellow complexity. The colour is light pale straw with a strong green hue. Lifted citrus on the nose, with tropical fruits, and a slight mineral tone. The palate has goods structure, fresh and crisp with out standing length and lightness of youthful acidity." **Cellar:** "Should reach its full potential at about ten years of age. Either drink fresh and young or cellar to enhance complexity."

GREENOCK CREEK ALICES SHIRAZ 2001: Winemaker Michael Waugh

Winemaker's Notes: "Second crop and we get more of that gloriously sloppy Mississippi chocolate mud cake that we saw from last years release. The vineyard's already showing quite distinctive terroir hints, with some of the mud, fennel and aniseed of the cabernet, just across the creek. But it's all chocolate here, really, with thick blackberry syrup, sensual, naughty and extravagant. The finish shows really good tight balancing tannins with the same shot of black tea tin that gave the 2000 some edge, promising a greater, grander future." **Cellar:** "Twelve years 91++" Words and rating by Philip White, The Advertiser.

HUNTINGTON ESTATE SEMILLON 2003: Winemakers Susie and Bob Roberts

Winemaker's Notes: "The 2003 Semillon has both surprised and delighted me. I don't know why, but it has been difficult for Susie and I to settle on the rating for all the wines from 2003 in the early stages of their development. This was certainly the best Semillon, however we were uncertain as to how good this one was. After a couple of months in the bottle it has revealed itself to be an excellent Semillon. Beautiful straw gold colours with tinges of green, lots of life and flavour with a hint of spritz, the flavours being in the citrus

melony spectrum, clean low acid finish, good drinking over the next twelve months.” **Cellar:** “Being from such a drought affected year, I am uncertain to its long term cellaring potential. Probably have a better idea in a year’s time although at the moment there is nothing to indicate that it won’t be good. Very highly recommended.”

JEANNERET GRENACHE SHIRAZ 2001: Winemaker Ben Jeanneret

Winemaker’s Notes: “This Grenache Shiraz shows lifted cherry and raspberry fruit aromas and flavours, typical of the Grenache variety. Hints of tar and subtle gamy characters are also apparent in the mouth. The wine finishes dry with firm, fine tannins and lingering soft, spicy fruit.” **Cellar:** “This soft, easy-drinking wine is for enjoying now and into the medium term of 3 to 5 years.”

KARL SEPPELT SPARKLING SHIRAZ 1997: Winemaker Karl Seppelt

Winemaker’s Notes: “Shiraz produces one of the classic red wines of Australia. Our Sparkling Shiraz is a rich full ruby coloured wine with a purple mousse. Ripe berry and chocolate spice and licorice, with a smoky oak on the nose. The palate is robust and smooth on the finish.” **Cellar:** “It has excellent cellaring potential.”

KIRRIHILL ESTATES CLARE VALLEY CABERNET SAUVIGNON 2001:
Winemaker David Mavor

Winemaker’s Notes: “Deep, vibrant red in the glass, this wine shows lifted, minty, berry fruit on the nose, with hints of rose petal and spice, typical of quality Clare Cabernet. A packed palate with ripe berry and cassis flavours, subtly balanced by the savoury notes of black olives and liquorice. Cedary oak rounds out the finish and velvety tannins extend the mouth feel and persistence.” **Cellar:** “Good now. Bottle maturation for up to 10 years will further soften the tannins and increase the wine’s complexity.”

MIRAMAR CHARDONNAY 1998: Winemaker Ian MacRae

Winemaker’s Notes: “Bright, clean, fresh varietal fruit which belies the extensive bottle age. I deliberately held this wine back because it obviously had the complexity to make good use of the time. It was fermented in new American oak barrels and lees stirred in the traditional Burgundian way! The result is a creamy, rich mouthfeel due to the yeast autolysate (the slow breakdown of yeast cells). This is the character achieved in Champagne during it’s long stay on yeast in the bottle. The oak is evident but not obvious and contributes to the overall balance of the wine, as it should.” **Cellar:** “The wine has a few more years in it yet but is drinking particularly now. I am sorry about the corks. I had no choice back then.”