

Volume 7 Round 1 February 2004
P.O. Box 88 Pennant Hills 1715 Phone / Fax 02 9481 0574
E-mail swtd@bigpond.com

BAUDIN ROCK MT. BENSON SHIRAZ 2001: Winemaker Ralph Fowler / James Ling

Winemaker's Notes: From the back label: "This wine has regional white pepper and five-spice on the nose. The white pepper follows through on the palate and is backed by blackberry fruits and hints of toasty oak. While stylish and complex, the wine has rich mouth feel, poise and a very long intense finish." **Cellar:** "Keeping this wine for 5 –8 years will be rewarding."

BELGRAVIA RESERVE VIOGNIER 2003: Winemakers David Lowe & Jane Wilson

Winemaker's Notes: "Hand-picked fruit was whole bunch pressed to give a much lower juice yield but also lower phenolics. Fermentation was started cool in stainless steel with a highly aromatic strain of yeast and then the wine was pumped into French oak barriques to finish fermenting in barrel. Wood maturation was short, approximately four months. A rich aromatic wine with musk, peach and honeysuckle and almond. A soft textured palate and balancing oak and spice and tannin." **Cellar:** Best to drink young.

CANOBOLAS-SMITH STICKY RIESLING 2000: Winemaker Jon Reynolds

Winemaker's Notes: "The wine is a late picked style with quite low alcohol (8%) and gorgeous quince and pear fruit flavours. Not as rich as typical botrytis wines, this is a wine for fruit flans or cheese plates." **Cellar:** Fabulous now, and over the next couple of years.

JEANNERET CLARE VALLEY CABERNETS 2001: Winemaker Ben Jeanneret

Winemaker's Notes: "Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec were hand-harvested, processed and matured separately up to 18 months in both new and old French oak prior to blending. A complex wine displaying intense blackberry and cassis fruit and earthy notes and supportive oak. This is a finely structured yet full-bodied wine with soft tannins and mouth-coating flavours of liquorice, chocolate and spice." **Cellar:** "The 2001 is definitely a cellaring option with the potential to reward those patient enough to leave it for up to eight years. For those inclined to drink this one earlier, I recommend a hearty dish to match the robust nature of this wine."

LIEBICHWEIN CRACKERJACK CABERNET SAUVIGNON 2002:

Winemaker Ron Liebich

Winemaker's Notes: "Grown on 15 and 34 year old vines. Intense violet and blackcurrant flavours abound, compounded by the low yields of $\frac{3}{4}$ to two tonne per acre, minimal watering and harvesting at optimal ripeness (15 degrees Baume). Ten months in various aged French oak hogsheads, with a touch of American oak enhances and balances the ripe fruit flavours, enabling immediate enjoyment or medium to long-term cellaring." **Cellar:** "Five to ten years plus."

LIEBICHWEIN VINTAGE PINOT BLEND 2003: Winemaker Ron Liebich

Winemaker's Notes: "I have always loved a good Pinot, but felt the Barossa was not the place to grow and make it. However, almost by accident, I think we have made a Barossa Pinot approaching respectability. Using the riper Pinot clones, bearing five tonnes per acre but affected by shriveling on the vine, and picking late at 15 degrees Beaume, we have the middle intensity of ripe strawberry / mulberry fruit which I find desirable in Pinot. A light dusting off with heavily wooded (French oak) Merlot at 10% blend back, tightens up the fruit beautifully." **Cellar:** "Under screw cap, this delightful Pinot will keep for many years."

SCARPANTONI BLUE TONGUE CABERNET SAUVIGNON 2002:

Winemakers Michael and Filippo Scarpantoni

Winemaker's Notes: "Deep purple in colour with crimson overtones. A bouquet of intense mint and blackcurrant with subtle chocolate. A modern full-bodied red exhibiting youthful, ripe blackcurrant and liquorice characters with a warm vanillin oak lingering finish." **Cellar:** "Rich, soft and enjoyable to drink now or will also reward the patient few with long-term cellaring."

ST. IGNATIUS HANGMANS GULLY CABERNET SAUVIGNON 2001:

Winemaker Enrique Diaz

Winemaker's Notes: "The fruit was harvested in early May, from the oldest paddock boundary with Mitchell Road. High temperatures did not accelerate the ripening of the Cab Sav as much as they did with the Shiraz and despite signs of stress, the underground water reserves (due to the wet spring) helped the vines to cope with the heat and the fruit to ripen slowly. Milder weather during March and April did the rest, just what we needed to achieve delicate fruit flavours. Deep red with purple hues, the bouquet shows cedary, spicy and brambly characters with mint and cassis. The palate is choc-a-block full of clean, juicy fruits which highlight variety and region, yet the smoothest Cabernet ever made by Enrique; it displays slightly gentler tannins, worked to perfection in French Oak barriques." **Cellar:** "Great for drinking now, and worth lying down for a few years."

TEMPLER'S MILL ORANGE CHARDONNAY 2001: Winemaker Jon Reynolds

Winemaker's Notes: "A blend of citrus and peach aromas lift vibrantly from this cool Orange Region Chardonnay, alongside a wine bouquet of yeast lees and French oak. The warmer 2001 vintage has produced a full bodied wine that will develop greater maturity with age." **Cellar:** Now to 2006

TRAFFORD HILL FAMILY RESERVE RED MONIQUE 2001:

Winemaker John Sanderson

Winemaker's Notes: "This 2001 "Monique" is built on the experience gained by slightly increasing the amount of Cabernet Sauvignon grapes into the blend than in previous years. As a consequence more French oak was used in maturation. Following twenty-two months in barriques and hogsheads the result is stunning. A slightly less spicy / tannic wine than its predecessors has emerged with more emphasis on fruit bouquets and flavour. The 'nose' immediately reveals vanillin oak, forest fruits and hints of mint followed by an earthy mushroom overtone. On the palate the wine is relatively soft and offers some spice with cassis or blackcurrant fruit flavours." **Cellar:** "Immediately approachable, the wine will also develop with careful cellaring for three to five years."

WALLINGTON ROCKDELL 2002: Winemakers Murray Smith and Margaret Wallington

Winemaking Notes: "Hand picked grapes were crushed and destemmed into stainless steel open vat fermenters. Inoculated with Grenache yeast and a small addition of tartaric acid. Fermentation was completed in 4 days with the temperature maintained below 28 0C

The wines were then basket pressed into stainless steel with free run and pressings blended and allowed to settle before being racked into a variety of older oak 3-4 years.

Minimal amounts of sulphur was used throughout the various processes. The wines were racked x2 during the 20 months in oak and finally blended in August 2003. Bottling took place at Orange December 2003 using a mobile bottling unit and we have used tall claret bottles finished with screw cap closure." **Cellar:** Drinking very well now, and will improve over the next five plus years.

ZONTES FOOTSTEP VIOGNIER 2003: Winemaker Ben Riggs

Winemaker's Notes: "Grapes were grown in the cool, maritime vineyard at Langhorne Creek. Harvest was part hand-picked and part machine-picked 19/1/2003. The fruit was crushed and destemmed, and drained. There was no pressing, with the skins separated to co-ferment with Shiraz. Fermentation was carried out in stainless steel tank for 18 days. The wine spent three months on lees, then fined, stabilized and bottled. It is fresh, fragrant, floral orange blossom / orange skin perfume with cinnamon and clove spice. The palate is fresh and tangy with a sweet juicy waxy finish." **Cellar:** Best enjoyed young.