



The November wines are:

Ashton Hills Vineyard Riesling 2004
Avalon Shiraz 2002
Canobolas-Smith Cabernets 1999
Gibson Barossa Vale Shiraz 2002
Harewood Estate Classic White 2004
Jeanneret Grenache / Shiraz 2002

Jeanneret Semillon Sauvignon Blanc 2004
Lindsay's Hilltops Cab. Sauvignon 1999
Pankhurst Cabernet Merlot 2001
Paringa Murray River Shiraz 2002
Trentham Estate Petit Verdot 2002
Whistler Semillon 2003

Enjoy the wines.

ASHTON HILLS VINEYARD RIESLING 2004: Winemaker Stephen George

Winemaker's Notes: "The climatic roller-coaster ride of a hot December, very cold January and record hot February seemed to suit our Riesling grapes very well. Bottled rather earlier than usual (July instead of September) this wine is already settling down and starting to reflect what is an excellent Riesling vintage. There is lime and spice on the nose and the palate is full yet elegant and very long." **Cellar:** "Drink now or cellar for at least five years if you like those complex toasty characters that aged Riesling gets."

"A good year for one of our most cellarable Rieslings: the minerally and slightly breadly young wine aromas are brilliantly fresh and tangy. A creamy-soft seamless palate hints at slow development and long life. Great balance; plenty of acid but not tart. Best now to 2014." Huon Hooke SMH Good Living 12-10-2004. Stephen George put out an "Interim Winelist Spring 2004" of pre-release wines, and in the collection of wines was the 2004 Ashton Hills Riesling. The first SWTD had the 1995 wine and is drinking very well today. These wines do have long cellaring legs as Huon Hooke notes. This wine is simply fantastic drinking now and I couldn't wait to include it.

AVAILABILITY: Available to Retail.

Winery Details: Phone / Fax: 08 8390 1243 **Open:** Weekends 11 to 5.30

Address: Tregarthen Road, Ashton, South Australia, 5137.

AVALON SHIRAZ 2002: Winemaker Doug Groom

Winemaker's Notes: "Picking was 10 days to two weeks later than usual due to the coolness of the vintage, but not quite as cool as the 1996, the coldest for 100 years in Wangaratta. (Beaume was 13.8 degrees). Fruit was crushed to a tank with 'holding down' boards inside, which essentially hold down the skins under the fermenting must for the entire fermentation period of approximately 3-4 weeks. This eliminates the need for pump overs and therefore extraction of harsh tannins whilst allowing for the polymerisation of larger tannins which drop out of solution, resulting in a stable wine with soft tannins." **Cellar:** "At least five years improvement can be anticipated."

"The 2002 Shiraz is more in the mould of a Rhone style than the 2001 which turned into a bit of a 'monster.' It is more the expression I am aiming for, wines in the European style, suitable for drinking with food but not overpowering it." I drove down to Avalon and elsewhere on the weekend 13&14/11 to see how the 'new' van I recently purchased would handle a long drive. I planned to bring back some of Doug's Rosado (a Rose style made from a blend of Shiraz, Pinot Noir and Tempranillo) for the November Dozen. Among the wines available at Cellar Door was the 2002 Shiraz and I knew there was an important decision to be made. Remembering Doug's words "it's a good little vineyard," and that the three prior vintages have been in the Dozens, the decision was easy. It is really what the SWTDs are all about and as Doug agreed we loaded the van with a stunning cool climate wine. What amazes me, the 'monster' as he describes it (a little harsh I think), was among the November 2003 wines, a year ago. It shows the seasonal variations 'a good little vineyard' throws at the custodian winemaker. I'm still not sure about the van!

AVAILABILITY: Cellar Door or please contact me. **E-mail:** avalonwines@netc.net.au

Winery Details: Phone: 03 5729 3629 **Fax:** 03 5729 3635 **Open:** Daily 10 to 5

Address: RMB 9556 Whitfield Road, Wangaratta, Victoria, 3678. www.avalonwines.com.au

CANOBOLAS-SMITH CABERNETS 1999: Winemaker Murray Smith

Winemaker's Notes: "1999 Cabernets, 55% Cabernet Sauvignon and 45% Cabernet Franc, the nose is lifted with a great raspberry, leafy Franc character. A wine of some intensity which we are very pleased with, not far behind the Alchemy in concentration. Hints of new wood add structure to a wine with oodles of flavour. A full-bodied wine with complexity from time in bottle, it is ideal with robust meat dishes." **Cellar:** Drink now and over the next few years.

It had been too long between visits to Orange, in fact not since vintage, earlier in the year. So in late October I decided it was time to deliver some gear I had for Murray. With further instructions to pick up a kilo of fresh goats curd just out of Lithgow, I set off. Among the reasons for the visit was to speak to Murray and Canobolas-Smith's movie actor and cellar Door Master, Justin, about the SWTD web page. Greg, a partaker of the Dozens is putting together the web page, and even at its incomplete stage I am very happy with how it looks. More importantly, what he has asked for and included, adds a dimension I never even thought of. What a marketer I am! Winemaking notes from all the Dozens as well as the Winemaker Profiles, which number about 15 or so were asked for. I thought it was a good idea to go back to the beginning with this and the February Dozen and include wines from those makers. Both Murray and Justin agree that the 1999 Cabernets is 'drinking very well now.'

AVAILABILITY: Available to Retail. **E-mail:** canobolas.smith@netwit.net.au
Winery Details: Phone / Fax: 02 6365 6113 **Open:** Weekends & P/H 10 to 5
Address: Boree Lane, off Cargo Road, Orange, NSW, 2800.

GIBSON BAROSSA VALE SHIRAZ 2002: Winemaker Rob Gibson

Winemaker's Notes: "Very deep violet with purple hue. Intense liquorice, ripe prune Shiraz characters on the nose with interesting notes of coconut, orange peel and smoke. The palate is powerful, thick, round and juicy and shows hallmarks of good Shiraz treated with sensitivity to produce a great wine. It has extraordinary weight and viscosity. It shows generous sweet fruit balance with perfect acidity and chocolate-like tannins. The finish is dry and harmonious and lovely fruit flavours linger on the palate." **Cellar:** 7 to 10 years.

Another Wine Partnership wine I saw in August, and a thrill to have in the November collection. From the notes: "*These are glorious Barossa reds, the specialities being Shiraz....(and Merlot). These are beacons for the modern Barossa and I can't stress enough how excellent all the 2002s are.*" Huon Hooke, SMH Good Living 2/10/2004. I thought the Loose End Shiraz Merlot was outstanding value in August and would enjoy it any day. This is a serious and expensive wine in the current context of Barossa Shiraz on the World Stage, and when the chance for inclusion arrived there was considerable management of resources to make it happen. One tip worth noting, it benefits from extended 'breathing.' Nick talked of a bottle opened for a week, travelling around from place to place, and all it did was improve right down to the last dribble.

AVAILABILITY: Available to Retail. **E-mail:** rob.gibson@barossavale.com
Winery Details: Phone: 08 8562 3193 **Fax:** 08 8562 4490 **Open:** F to M 11 to 5
Address: Willows Road, Light Pass, S.A., 5355. www.barossavale.com

HAREWOOD ESTATE CLASSIC WHITE 2004: Winemaker James Kellie

Winemaker's Notes: "A blend of Chardonnay, Sauvignon and Semillon varieties. The fruit cocktail of the nose follows onto the palate. A delicious combination of juicy citrus fruits and pineapple, with an underlying grapefruit acidity providing a lingering vibrancy." **Cellar:** A drink now and enjoy wine.

From the Notes: "Richard Smart (highly regarded Viticulturist) has described Harewood as 'the perfect example of a cool-climate vineyard.' As further affirmation, the fruit has been sold to Leeuwin Estate, Howard Park and Domain Chandon over its fifteen year history. James Kellie (assistant winemaker at Howard Park 1999-2003) now owns Harewood Estate and built a winery just in time for this 2004 vintage." Again I have difficulty including a wine that is described as a 'Classic White.' And I don't completely agree with the description of how the nose follows onto the palate. I'm not a fan of the herbaceousness that can be worked in Sauvignon Blanc, and the fact that it doesn't follow onto the palate as seen on the nose is one reason for its inclusion. Very good on the palate.

AVAILABILITY: Available to Retail.

Winery Details: Phone: 08 9840 9078 Fax: 08 9840 9053 **Open:** Daily 10 to 4.

Address: Scotsdale Road, Denmark, Western Australia, 6333.

JEANNERET GRENACHE SHIRAZ 2002: Winemaker Ben Jeanneret

Winemaker's Notes: "Made from the fruit of Jim Jones' Stanley Ridge gnarled old Grenache bushvines and Shiraz, this blend of 85% Grenache and 15% Shiraz is a delicious, soft, easy-drinking style. The lifted spiciness of the Grenache dominates the wine while the Shiraz adds softness, length and complexity. **Cellar:** The product of a cooler than usual season, the 2002 is a riper, richer wine than previous years with the potential to develop well over 3-5 years."

There was a threat to include this wine in the August all-red Dozen. Doing the Winemaker Profile with Ben has made it possible. It is the last of the regular 2002 reds available in Sydney. "*Saucy, plush and lush, and more elegant, soft and approachable than most Clare reds, this is typical of Ben Jeanneret's usual delicate style. The wine has piquant hints of mint and eucalyptus among its sweet florals and chocolate base tones. It also claims a new standard in responsible viticulture. 'None of the fruit used to make this wine has been irrigated with River Murray water,' the back label says. We'll see more of that.*" Philip White The Advertiser Top 100, 19-11-2003.

AVAILABILITY: Available to Retail. **E-mail:** jwines@bigpond.com

Winery Details: Phone: 08 8843 4308 Fax: 08 8843 4251 **Open:** Daily 11 to 5

Address: Jeanneret Road, Sevenhill, South Australia, 5453.

JEANNERET SEMILLON SAUVIGNON BLANC 2004: Winemaker Ben Jeanneret

Winemaker's Notes: "Again a blend of 65% Clare Valley Semillon with 35% Lenswood Sauvignon Blanc, our 2004 Semillon Sauvignon Blanc is a lively, fresh drop showing intense lifted grassy aromas and flavours with hints of tropical fruit. A delicious partner to Vietnamese cold rolls and with the intensity of flavour to cope with a bit of chili heat!"

Cellar: This wine is made to drink now.

This is a warm weather style of wine. Its inclusion is partly due to the comment made by its maker, Ben, when he was wandering from one shed to another on a recent visit to the Winery. He had just taken us to see their new bottling line which is something any independent maker would love to have. He was outwardly excited by the new equipment, but he stopped to talk about the Semillon vineyard. Shaking his head he said: "we get terrific fruit off those vines." It's the sort of comment that grabs my attention. More recently while talking to him on the telephone I asked him if he would make a straight varietal Semillon one day. He said he plans to at some stage. In the meantime we can still enjoy his Semillon blended with high quality Adelaide Hills Sauvignon Blanc.

AVAILABILITY: Available to Retail. **E-mail:** jwines@bigpond.com

Winery Details: **Phone:** 08 8843 4308 **Fax:** 08 8843 4251 **Open:** Daily 11 to 5

Address: Jeanneret Road, Sevenhill, South Australia, 5453.

LINDSAYS HILLTOPS CABERNET SAUVIGNON 1999: Winemaker Jill Lindsay

Winemaker's Notes: "As usual the Cabernet Sauvignon grapes were handpicked the week after Easter, April 24th, ensuring maximum ripeness was achieved to exhibit the full range of berry flavours possible from the Hilltops Region. Typical of long slow ripening grapes on unirrigated vines in our Woodonga Hill vineyard, the sugar level at 13.5 Baume provided ideal natural acid with the juice pH exactly right, so that the wine will remain in its natural balance throughout its lifetime. Not risking our precious juice to a natural ferment, we inoculated with 'Bordeaux' yeast, which quickly dominated in the ferment. The cap was both manually plunged and pumped over to assist in extraction of colour and flavour, in an open top tank. Fermentation was virtually complete before pressing and finished malolactic fermentation in a sealed tank before being transferred to French Oak casks for more than 18 months maturation. The wine was removed from casks in April 2002 and a 2% Merlot, 3% Cabernet Franc blend added to extend the mid palate of the wine. Further time was required for the integration of the blend and then was lightly egg white fined to soften the tannins a little before bottling. The wine was then laid down in our cellar to let nature take its course. Exhibiting all the flavours of Cabernet grown in the Hilltops Region: Lifted berry fruit nose integrated with French oak, with a palate of rich cherry, mulberry and blackcurrant, complexed by French oak maturation providing a structure, **(Cellar):** which will not only allow early drinking but also long term cellaring."

AVAILABILITY: Available to Retail. **E-mail:** lindsay5@bigpomd.com

Winery Details: **Phone / Fax:** 02 6382 2972 **Open:** Daily 9 to 5.

Address: Cowra Road, Young, NSW, 2594.

PANKHURST CABERNET MERLOT 2001: Winemaker Dr. Roger Harris

Winemaker's Notes: "Traditional winemaking methods were used in the making of this wine. Hand-picked fruit was crushed into open fermenters, and regular plunging of the cap was carried out through fermentation to extract colour and flavour. The 2001 Cabernet Merlot has luscious berry fruit characters and a depth of complexity enhanced by a good tannin and acid structure. Inclusion of 16% Merlot provides a smooth mouth feel for early drinking. Maturation was in a mixture of French and American oak for 12 months." **Cellar:** "It drinks well at an early age and will be excellent after cellaring a few years."

This is only the second Pankhurst wines in the Dozens, the previous one being the Pinot Noir 2000 in February 2002. The motivation behind its inclusion was akin to happily following orders. Greg, the SWTD web page person, like a lot of us gets around. He found himself at Pankhurst's Cellar Door recently, and as I understand it Christine Pankhurst 'gave him' a list of the current wines available, suggesting he pass it on! These situations are always welcome, especially where the link between the winemaking and the grape growing is a known quantity. With the opportunity of trying some of their wines recently, I very much liked this Cabernet Merlot at a time where it was a very handy inclusion. It's always a pleasure to 'follow orders' given by some, and Christine simply isn't a 'say no' to person.

AVAILABILITY: Cellar Door or please contact me.

E-mail: allanandchristine@pankhurstwines.com.au www.pankhurstwines.com.au

Winery Details: **Phone / Fax:** 02 6230 2592 **Open:** Weekends P/H 11 to 5

Address: Old Woodgrove, Woodgrove Road, Hall, ACT, 2618.

PARINGA SHIRAZ 2002: Winemaker Mike Farmilo

Winemaker's Notes: "2002 was a good year throughout South Australia. Cooler nights allowed perfect fruit set and perfect ripening. Deep, dark reds and purples. Bright cardinal with magenta on rim of glass. The bouquet shows white pepper, raspberry with good oak integration. Dark plumb fruit palate, with firm structured tannin. Rich, ripe berry fruit with velvety finish." **Cellar:** There is no reference in the here. This is a Riverland wine which would mean it would tend to mature quicker than wine from many other areas. But looking at it, it has remarkable qualities, and medium term cellaring of 4-6 years seems reasonable. However, I would recommend grabbing it with both hands and drink it before it gets away.

This wine breaks most of the known rules for mine. It is made from fruit grown in Paringa on the Murray River in South Australia. Mike Farmilo of Boar's Rock in McLaren Vale made the wine and produced a quotable line: "we're making McLaren Vale wine from Riverland fruit." He'd know as he has made a lot of wine up that way. This Shiraz has many of the attractive attributes you'd expect from a much more expensive wine. I particularly like the racy, touch of volatility. It's an incredibly exciting wine for many reasons. The other rule broken (or rather a SWTD guideline) is that this is large production and no small winery supports the label. Simply, it is a Wine Partnership wine which offers stunning value. A further admission is that I'm buying a case of the Cabernet Sauvignon to drink over the Christmas and New Year period.

AVAILABILITY: Available to Retail. For stockists The Wine Partnership Ph. 02 9453 3692 or contact me.

TRENTHAM ESTATE PETIT VERDOT 2002: Winemakers Anthony Murphy and
Shane Kerr

Winemaker's Notes: "The 2002 season produced our second vintage of fruit for winemaking and was harvested at 13.8 degrees Beaume after an exceptionally cool season. The grapes were beautifully coloured and in excellent condition. The grapes were crushed and fermented on skins for 10 days to extract colour and flavour before pressing and transferring to French oak barrels. This is Trentham Estate's second Petit Verdot release and it shows dark, vibrant, red-purple colour with fragrant berry fruits. The palate is spicy, rich, soft and full with fine firm tannins on the finish." **Cellar:** "Petit Verdot is recognized as a great aging wine and this release should cellar well over the next 6-8 years. Enjoy our harvest."

Also: "The wine's robust yet refined taste makes it an excellent choice for many dishes. It goes particularly well with beef and lamb dishes, especially French or Italian in style." I saw this wine at a presentation part hosted by Anthony Murphy at a WOW (Wholesalers of Wine) Tasting. Shown among a number of 'new' vatietal wines, it stood out. It was noted for future inclusion and here is the perfect place at the right time.

AVAILABILITY: Available to Retail. **E-mail:** anthonym@trenthamestate.com.au
Winery Details: **Phone:** 03 5024 8888 **Fax:** 08 5024 8800 **Open:** Daily 9.30 to 5
Address: Sturt Highway, Trentham Cliffs, NSW, 2738 www.trenthamestate.com.au

WHISTLER SEMILLON 2003: Winemaker Christa Deans

Winemaker's Notes: "Climatic conditions together with hand pruning and careful vineyard management have resulted in a wine to be remembered. The vibrant golden colour accentuated with youthful tinges of green, complement a bouquet rich in pineapple, lime and honey. The full fruit flavours receive maximum exposure without oak influence." **Cellar:** "Essentially a drink and enjoy now wine."

Christa Deans is sister to Rolf Binder of the Veritas Winery in the Barossa Valley. Whistler Wines are sourced from the Heysen Estate Vineyard owned by the Pfeiffer family in the undulating hills in the heart of the Barossa Valley. This is the source information brought together by The Wine Partnership, a new local distributor mentioned in the August Notes. Whistler first planted Shiraz in 1994, according to their web page, and has shown good form over time. It is probably an operation I would need to have tripped over to discover its makeup identity. Nick from the Wine Partnership put it all in perspective thus adding proper value to this wine's inclusion.

AVAILABILITY: Available to Retail. **E-mail:** sales@whistlerwines.com
Winery Information: **Phone** 08 8562 4942 **Fax:** 08 8562 4943 **Open:** Daily 10.30 to 5.
Address: Seppeltsfield Road, Marananga, S.A., 5355 www.whistlerwines.com