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AUSTRALIA & NEW ZEALAND WINE BUYING GUIDE

300th
ISSUE

HONG KONG
COURTS THE
WINE WORLD

Grüner Veltliner
170 tasted

New Releases
118 tasted

Barossa & Eden Valley
125 tasted

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WITH HIS PINOT

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* All rates include glasses, rinsing service, ice-cubes, ice-buckets, spittoons and water.

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FEATURES

26 DOLAN KICKING GOALS WITH HIS PINOT

From football to fine wine, it's definitely been a successful journey for winemaker Rob Dolan, reports Winsor Dobbin. Known as "Sticks" during his days as a ruckman for South Australia's Port Adelaide football club where he was a two-time SANFL champion, Dolan is today a leading light in Victoria's Yarra Valley, where he continues to kick goals. Case in point, he was recently named Winestate's Pinot Noir of the Year. Ever humble, Dolan asserts it really is a team effort and that you need to adapt and play the long game. Clearly his sporting past has served him well.

28 HONG KONG COURTS THE WINE WORLD

Despite the ongoing political turmoil on the streets in Hong Kong, and prior to the outbreak of the devastating Coronavirus, the 12th Annual International Wine & Spirits Fair was bigger than ever, writes Denis Gastin. The fair attracted 1075 exhibitors from 30 countries and around 15,000 buyers, and was open to the public on the final day with over 21,000 people attending. Hong Kong attracts wine producers because it has the highest per capita wine consumption in Asia, at 5 litres per person per annum - almost double the level in Japan and five times the level of China.



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Issue Number 300
March/April 2020.

Cover image
sonyakamoz

For a complete list of what we tasted for this issue please refer to www.winestate.com.au

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Matthew Barry / Owner



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BY THE TIME YOU READ THIS it will be vintage time for most of the regions in Australia and New Zealand as well.

It does seem strange that I am writing this in January at the time that we have seen horrific bush fires throughout many states of Australia with a number of wine regions affected. Whilst a few wineries lost everything, some others lost significant vineyards and some were also smoke affected, luckily most survived. Whilst we feel for those who suffered loss and want to support them in any way we can it is important that we don't overreach in terms of alarming wine drinkers and tourists to stay away. A cloud of negativity must not be allowed to replace a cloud of smoke. The best thing we can do is to continue as normal as is possible, to continue drinking wine and supporting the local product. Stay tuned for next issue as well, where we will be featuring tastings of a majority of the areas affected - well worth looking out for and supporting!



Despite all the doom and gloom that seems to be the order of the day whether on the global scale or here at home, we are happy to celebrate our 300th issue! It's definitely been a journey and the benefit of having the privilege of being part of this wonderful industry, for this amount of time, is having the hindsight to look back over all of the ups and downs. And in hard times, it is definitely those who rise up to the challenge and promote themselves, who succeed. We like to think that we've had a hand in helping to promote all of the wonderful worthy wineries within our pages to all of our valued and loyal readers (some who have been with us since the beginning - you know who you are!) with reviews that can be trusted and then featuring them at events held around Australia and overseas.

So back to business and what we can provide you with this issue, we once again have lots to distract and entice you with some very fine examples to try from regions such as Barossa and Eden Valleys, Central & Western Victoria and Marlborough in New Zealand. For our style tastings there is chardonnay, the most pliable of all white varietals, where the winemakers art reigns supreme. Next are the Italian & Spanish varietals which always add a touch of spice to the menu and of course our latest new release wines. And a little diversion is a judging of brandies, often referred to as "the spirit of the vine." Here we have Armagnac, Cognac, other French brandy and some Aussie examples vying for your attention.

We also have per your pleasure the "Great & Gigantic, Global, Grüner, Gala, Grouping" - How's that for alliteration? Seriously, a very interesting judging of this Austrian variety which is making inroads into the Australian wine scene. Last year we conducted this judging in Australia, bringing over Vinaria Austrian wine editor, Peter Schleimer. This year we sent our former Winestate winemaker of the year, Wines by Geoff Hardy winemaker, Shane Harris. The tasting encompassed really interesting wines from Austria, Hungary, Czech Republic, Germany, Slovakia, New Zealand and of course Australia. Needless to say a "Great" time was had by all! See results on page 44.

As always. Lots to taste and lots to like.

Cheers!

Peter Simic

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COUNTING THE COST

IN the worst Australian bushfire season on record, fires raged across the continent and amid the horror of lost lives, lost houses and livelihoods, came losses, too, for the Australian wine industry.

One-third of grape production in the Adelaide Hills, a premium wine-producing region noted for quality chardonnay and pinot noir, was lost or damaged in catastrophic Christmas bushfires.

At the time of writing the damage bill was estimated at \$100 million. Close to 60 producers were affected and a number of the region's best-known vineyards and wineries were lost, including Henschke's Lenswood Vineyard, Tilbrook Estate, New Era Vineyards, Golding Estate, Riposte, Barristers Block, Tomich and Vinteloper.

The Henschke Lenswood vineyard, planted to the oldest pinot noir vines in the region, is gone. It was planted in 1983 by winemaker Tim Knappstein. Fortunately, the vineyard is located away from the producer's main vineyards, including the world-famous Hill of Grace, in the neighbouring Eden Valley wine region.

South Australian Premier Steven Marshall has established an emergency relief fund to help those affected by the Adelaide Hills fire.

Wine drinkers have also been encouraged to buy Adelaide Hills wines over the coming months.

The Adelaide Hills Wine Region Inc. has an official fundraising account on GoFundMe.

LENDING A HAND

HAVING lost his wife to cancer seven years ago, a prominent Mornington Peninsula wine producer is now facing a similar battle against the disease.

In late 2019, just months away from the 2020 vintage, David Lloyd, of Eldridge Estate, was diagnosed with a very aggressive form of lymphoma. He lost his wife, Wendy, also to cancer.

Friends on the Peninsula have banded together, including one of the region's pioneers, Nat White (Main Ridge founder) who has come out of retirement to assist George Mihaly, of Paradigm Hill, with winemaking, to take over the operations at the Red Hill vineyard for the 2020 harvest.

An army of volunteers will be in force to help Lloyd through this most difficult time.

Leading Melbourne-based wine distributor CellarHand has

also reached out to restaurants and wine bars to support him by buying wine.

"Tis the season of goodwill, and here's a good cause," wrote CellarHand owner Patrick Walsh in a mass call out before Christmas.

"The reality (is) that running that beautiful vineyard as a one-man band is a precarious business at best and, well, we've got to help."

With the email came a list of current release wines to buy and a link to the Eldridge Estate website (www.eldridge-estate.com.au). The company's signature wines are gamay, a gamay/pinot noir blend, pinot noir and chardonnay.

Lloyd will undergo treatment and expects to be out of commission for much of 2020, which also happens to be the winery's 25th birthday. Originally founded in 1985, the vineyard was bought by David and Wendy in 1995.

AN HISTORIC CONTRIBUTION

VICTORIA'S first female Governor, Linda Dessau, knows all about making history.

In late 2019 she made a little more history for women in Victoria, hosting a wine tasting in the ballroom of Government House to celebrate and acknowledge the contribution of Victorian female winemakers to the state of Victoria. A coterie of some of Australia's biggest wine names, including Caroline and Emma Brown, of Brown Brothers, Clare Halloran, of TarraWarra Estate, Sarah Crowe, of Yarra Yering and Kathleen Quealy, of Quealy Winemakers showed their wines to a group of invitees from business and diplomatic circles.

Governor Dessau used her speech to not only celebrate the contribution of women to the Victorian wine industry but stressed the need for more opportunities for women in general.

"In many areas we do still need to encourage girls and women to participate," she said. "The fascinating thing for me in planning for this evening was to discover how much women have always contributed to the wine industry here in Victoria."

She made reference to Sophie de Montmollin, the daughter of a Swiss nobleman from Neuchatel who married the colony's first super intendant, Charles LaTrobe, and arrived in the (then) Port Phillip District in 1840. Her arrival encouraged vineyard workers from Switzerland to migrate to the colony and work on the first vineyards in the Yarra Valley.



SMOKE TAKES A TOLL

A decision to back burn in the Hunter Valley in the last days of 2019 raised the spectre of smoke taint in vines just weeks from being harvested.

At the time of writing, wine producers in the Broke-Fordwich area feared that back burning by the NSW Rural Fire Service (RFS) may have ruined their 2020 crops.

The RFS had been taking advantage of mild conditions to back burn along a flank of the Little L Complex bushfire which burned through more than 154,000ha in the weeks before. However, wine producers were angry at the timing and what they claimed was a lack of consultation.

“If it has impacted the way it looks like it has, it will wipe out the entire crop of grapes from the Broke-Fordwich area, local winemaker Andrew Margan, of Margan Wines, told ABC News.

“We can’t afford to lose a year’s crop, but at this stage I’m afraid it’s looking that way.”

Smoke taint became an added concern for many of Australia’s winemakers in the lead-up to vintage with fires across all states and territories. It’s a susceptible time for grapes with smoke landing on grape skins which can then end up in wine.

The effect on wine can be a disastrous flavour taint akin to smelling or licking a dirty ashtray.

RAISE A GLASS FOR HAZEL

HAZEL Murphy, AM, one of the Australian wine industry’s greatest promoters in Europe and a woman regarded as almost single-handedly raising the country’s export sales, has died.

She succumbed to liver cancer, aged 71. Murphy, for more than 17 years the chief executive (Europe) of the Australian Wine Bureau (now Wine Australia) died in the UK on January 1.

She initiated a “a glass in hand” promotion philosophy, famously pouring Australian wines for hundreds of thousands of drinkers and growing Aussie wine exports from \$1.4 million in 1985 to \$897 million in 2002.

“Hazel was an icon,” said Wine Australia CEO Andreas Clark. “She was a passionate, tireless advocate for Australian wine and a trailblazer for Australia wine exports to the UK and Europe.

“Our wine exports would not be where they are today were it not for Hazel. We will miss her.”

Murphy received the Maurice O’Shea Award in 1996 for her outstanding contribution to the Australian wine industry.

GENERATIONAL CHANGE

THERE has been a changing of the guard at pioneering Clare Valley winery Mitchell, with the third generation of the family now taking over.

The change coincides with the release of a new collection of cellar-door wines - Kinsfolk, by Mitchell Wines.

The release of the Kinsfolk range represents both the generational change and the family both past and present.

While Andrew and Jane Mitchell will continue working within the business, they take on ambassadorial roles, as they make way for children Angus, Edwina and Hilary to make their mark.



Included in the Kinsfolk range is an off-dry riesling, gruner veltliner, grenache and shiraz - small-batch releases that express single vineyard characteristics.

“The new Kinsfolk range is produced with the same sustainable practices implemented throughout all our winemaking,” says new GM Angus Mitchell.

“They are generous in flavour and harmoniously balanced; a range we sincerely hope our consumers will enjoy for years to come.”

Following in his father’s footsteps, Angus Mitchell’s focus is to continue the sustainable farming approach that has been passed down from previous generations. He has vast vineyard and winery experience, having worked in the Hunter Valley, McLaren Vale, the Clare and the Alsace region of France.

“Kinsfolk has been a natural next step for us,” he says. “Having three ranges is important for us to showcase what both Mitchell Wines and Clare Valley are capable of producing.

“The Mitchell range is more traditional in style, the McNicol collection is an aged release, and Kinsfolk is more modern and adventurous.

“We now feel that our portfolio is complete and demonstrates how wonderfully versatile wines from Clare Valley can be.”

Kinsfolk Wines are available exclusively through the Mitchell Wines cellar door and online shop: mitchellwines.com/kinsfolk.



FINE FARE DESTINATIONS

NEWLY launched Mornington Peninsula Food Holidays aims to connect enthusiastic gourmets to one of Australia’s finest food and wine destinations.

Offering food holiday packages for three, five or seven days, Mornington Peninsula Food Holidays caters for couples up to groups of eight.

The accommodation base throughout the holiday is centrally located and award-winning George’s Boutique Hotel, which offers luxury accommodation and stunning views.

The Mornington Peninsula is home to hatted cellar door restaurants from Montalto Vineyard and Ten Minutes by Tractor,



to Laura at Point Leo and Paringa Estate - and guests can choose their dining destinations.

Included in holiday packages is a personal driver service provided by Ridge Rider Tours and Transfers.

All guests are guided and driven to each of their food and wine destinations - allowing for a stress-free break.

A raft of inclusions for each holiday package add up to great value, while a healthy range of optional extras aim to ensure that the full Mornington Peninsula experience is achieved.

Visit mpfoodholidays.com.au.

ANOTHER CHAPTER

COMBINE the expertise of veteran wine writing duo Jancis Robinson and Hugh Johnson with that of experts from around the world, add fascinating maps and facts, and you have the reference book that every wine lover needs to own.

The first edition of the World Atlas of Wine was published in 1971 and has since sold over 4.7 million copies in 14 languages.

This is the completely revised eighth-edition that is bang up to date with a record 416 pages and 230 maps. It is a reference masterpiece.

There is a new design, including easily digestible summaries and leader lines to points of interest on the maps.

There are new sections on climate change and financial aspects of wine, and pages devoted to St Helena, British Columbia, Uruguay, Brazil, Lebanon, Israel and Cyprus.

The World Atlas of Wine, 8th edition, is published by Hachette Australia. \$85 hardback.

SPLASH IT OVER ICE

DESSERT wine is usually enjoyed well chilled, but rarely served on the rocks.

De Bortoli has marked recent international success of its benchmark 2016 vintage Noble One dessert wine with a suggestion that it be enjoyed poured over cubes of ice.

“Noble One can also be enjoyed in many different ways and one of my favourites is serving it in a whiskey glass on the rocks,” says Leanne de Bortoli, a third-generation family member.



The botrytis semillon has won over 150 trophies and 465 gold medals. Developed by Darren de Bortoli in 1982, it continues to set the benchmark for botrytis wines.

“Noble One has been winning hearts and palates for three decades and this latest recognition continues to reinforce Noble One as Australia’s benchmark for sweet white wine,” de Bortoli said.

ENJOY THE ALPINE EXPERIENCE

THE Boynton family’s Feathertop winery in the Alpine Valleys region of Victoria is the latest winery to join the Ultimate Winery Experiences Australia collection.

Feathertop Winery is located in Porepunkah and boasts accommodation, a charming cellar door, a variety of wine tastings and experiences as well as on-site dining options. At the cellar door, visitors can explore the Feathertop Providore, which features a selection of locally cured meats, Milawa cheeses, Mt Buffalo Olives’ olive oil, dukkha and quince past, pumpkin seed loaf, dips and pestos, Harrietville Trout Farm smoked products, terrines, antipasti and more.

Boutique accommodation is available on site for couples in the Mt Buffalo View Apartment or for groups in the Peggy Adelaide Suite.

Kate Shilling, executive officer of UWEA says: “Victoria’s wine industry is going from strength to strength and the quality of tourism experience available across the state continues to draw visitors. We are so pleased to add to our collection with such a fabulous winery in this emerging region.”

Among the experiences on offer at Feathertop are *Behind the Wines & Vines*: A privately hosted behind-the-scenes vineyard and winery discovery tour. The tour begins from a special vantage point in the vineyard where guests will be introduced to the varietal mix, the vineyard philosophy and operations happening on the day. The expert host will explain the wine crushing operations, winemaking philosophy and offer for tasting some tank samples when available. The tour concludes with a wine tasting of current-release wines.

Pedal & Picnic in the Vines: A self-guided tour of the vineyard sees guests welcomed by a Feathertop team member who will share some of the owner’s favourite picnic spots. Guests



are free to wander or cycle around the vineyard as “vineyard service angels” get to work setting up a secluded picnic. A ready-made hamper is then delivered with wine and some vineyard insight and secrets.

The UWEA group now comprises 24 member wineries, with representation in most of Australia’s renowned wine regions across six states.

PLATINUM PRIZE FOR SUSTAINABILITY

MORNINGTON Peninsula-based family winery Crittenden Estate has received one of the world’s most significant awards recognising outstanding sustainable growing practises and wine quality.

Crittenden Estate was named as the overall “platinum” winner of the 2020 BRIT/FIVS International Sustainable Winegrowing Competition - first place in a high-calibre field of sustainability-minded wine producers from around the world.

The BRIT/FIVS International Sustainable Winegrowing Competition is jointly run by the Botanical Research Institute of Texas and FIVS, a Paris-based international federation of sustainable wine organisations.

The competition recognises wine producers taking a leading role in developing and implementing sustainable practises, while building

strong connections with their communities and sharing their learnings across the wider wine sector. Entries are submitted annually from many wine-producing countries in both the northern and southern hemispheres.

As part of the award requirements, Crittenden Estate submitted its 2017 Cri de Coeur Pinot Noir to the judging panel to illustrate the results of its commitment to, and innovation in, sustainable wine growing practises.

BRIT’s president and executive director Dr Ed Schneider praised its efforts. “The combination of sustainable programs with the family’s love of the land has produced a wine that is truly outstanding,” he said.

Nine international finalists vied for the top award, with runners-up including Henschke Wines, Santa Rosa California’s Jackson Family Wines and Portugal’s Herdade dos Grous.

Since first planting vines at Dromana in 1982, the Crittendens have seldom been far from the forefront of Australian wine innovation, helping to pioneer the Mornington Peninsula wine industry and later introducing new varieties of Italian and Spanish origin to Australian palates.

The past decade has seen Crittenden Estate embrace new ways of caring for its soil, including the abandonment of all chemicals in favour of a program of inter row cropping of peas and oats, and a 12-month composting regime that has led to significant improvements in soil health.

Other recent projects include the introduction of bees for the pollination of desirable fruiting trees, reducing greenhouse emissions as well as energy costs by 60 per cent with the installation of solar panels and water reclamation reuse through the property’s water treatment plant.

“As a family business we are focused on taking positive actions today to create a more sustainable platform for our vines to continue providing the fruit that we, and hopefully future family generations, can turn in to exemplary wine for years to come,” Rollo Crittenden said.

“To win such a prestigious international award, particularly given the calibre of our fellow entrants is humbling. We are truly passionate about our sustainability and committed to regenerative programs. There is no doubt these efforts are contributing to an increase in the quality of our wines, which is really rewarding. We will continue to push harder with our land care and wine advances for future generations.” Visit crittendenwines.com.au.

WRITING A NEW STORY

THE first of a proposed chain of Ink Hotels has opened in Melbourne’s Southbank precinct.

The new brand is part of international hospitality company Next Story Group and will be followed by another Ink in Singapore in 2021.



briefs

The new-build property is at 167 City Rd in the heart of Melbourne’s waterfront hub.

“Ink Hotels is a compelling brand that resonates with travellers with a Gen Z mindset,” says Darren Edmonstone, Next Hotels & Resorts CEO.

“It is a great addition that strengthens Next Story Group’s brand portfolio which will boost our expansion plans. Our differentiated brand portfolio enables us to have the right brands in the right locations and to capture key segments in our key markets, including Australia and South-East Asia.”

Ink Hotel Melbourne Southbank is a 15-storey, 162-room hotel close to Melbourne’s CBD and within walking distance to Melbourne Convention Centre and Southbank’s restaurants, art galleries, entertainment and sporting venues.

Food and beverage come from the hotel’s Kitchen & Bar, with a grab-and-go selection available 24-hours a day. Bookings can be made at inkhotels.com.

THRONES-INSPIRED WHISKY

LOOKING for a special gift for a Johnnie Walker whisky lover, or a fan of cult HBO show *Game of Thrones*?

Johnnie Walker has created two collector edition whiskies - Song of Ice and Song of Fire - in celebration of the final season of *Game of Thrones*.

The new whiskies are inspired by and adorned with imagery from the two great Houses who face off in the final series - House Stark, represented by the fearsome Direwolf and House Targaryen, represented by the fire-breathing Dragon. The pair is available from liquor stores nationwide for \$69.99 for 700ml.

Diageo, which owns Johnnie Walker, has a collection of brands including Bundaberg Rum, Johnnie Walker, Talisker, Lagavulin and The Singleton whiskies, Smirnoff and Ciroc vodkas, Captain Morgan, Baileys, Don Julio, Tanqueray and Guinness.



GEMTREE SPARKLES

McLAREN Vale’s Gemtree Wines has been named 2019 Global Winner for Sustainable Wine Tourism Practices at the international awards - part of the Great Wine Capitals annual general meeting - in Bordeaux, France.

The boutique winery was recognised for implementing environmental practices, and sustainable innovations and developments enhancing the visitor experience.

Gemtree co-owner and viticulturist Melissa Brown is thrilled the



winery’s new sustainability-themed tours and organic and biodynamic practices have been recognised on a global stage.

“Mike and I are thrilled to accept this award which shines a spotlight on a global stage not only on Gemtree but also on the outstanding McLaren Vale wine region,” she said. “It is wonderful to receive recognition for our biodynamic and sustainable practices and the tours that we offer.”

Certified organic and biodynamic, Gemtree Wine’s cellar door is sustainably built with recycled materials and sits next to a 10ha nature reserve, which the family planted with over 50,000 natives.

Minister for Primary Industries and Regional Development, Tim Whetstone, said it was fitting to see a South Australian winery recognised on the world stage for its sustainable approach.

“I commend Gemtree Wines on a remarkable award and it is a true testament to the quality of South Australian wines and the associated tourism experience that this winery is recognised on the world stage,” he said.

“This award is more than just recognition for wine tourism, it demonstrates the state’s ability to provide a unique experience and tell the story of grape to glass.

“Gemtree has one of the largest certified biodynamic vineyards in Australia and they are proud custodians of the land, so this award is truly fitting.”

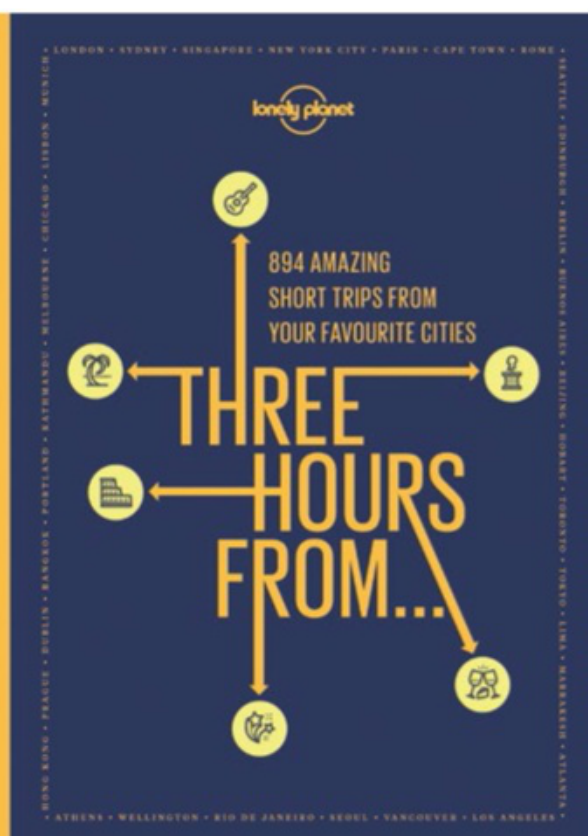


ESCAPE THE CITIES

THERE are myriad styles when it comes to travel books. There are the coffee-table tomes packed with beautiful pictures but little information, the guidebooks that feature here-today-gone-tomorrow hostels with details that are invariably out of date or books that offer tons of historical context but little useful current information.

Rare is the reference book you can grab before you head off to Munich, or Hobart, and find some genuinely useful tips.

Newly published by Lonely Planet, *Three Hours From...*, is a collection of almost 900 day and weekend trips within three



hours of 60 of the world's most popular cities, from Amsterdam and Beijing to Marrakesh and Rio de Janeiro. Australia is represented by short escapes from Brisbane, Hobart, Melbourne, Sydney and Perth, as well as the breakout lists "Australia's best food & drink escapes", and "Oceania's most fascinating indigenous experiences". With

sights, activities and hidden gems - all built around themes like art and culture; the outdoors and food and drink, *Three Hours From...* has many useful ideas for city escapes and longer stopovers.

“In this book we hope to inspire you to look beyond the city limits for your next adventure,” Lonely Planet says. “Whether you’re in Delhi, Vancouver, Brisbane or Rome and whether you live there, work there, are on vacation or are simply passing through with a day to kill, we encourage you to widen your net. Just an hour and 40 minutes from Cape Town you can spy breaching whales from the cliff path at Hermanus; within two hours of Manhattan you can be surfing at Rockaway Beach; and if you find yourself in Beijing with time on your hands, you can choose between rafting a scenic gorge, visiting Jin era temples, or hiking along the Great Wall - all are within three hours of the city.”

Each of the 60 global cities in this book is presented with a map of the surrounding area, pinpointed with up to 18 of the most interesting things to do within three-hours. These points are colour-coded by theme so you can easily find what you're interested in, be they outdoor pursuits, arts and culture, history, festivals and events, film and music, or food and drink. The corresponding entries are listed by the time it takes to get there from the city centre.

Lonely Planet's *Three Hours From...* costs \$29.99 and is available wherever books are sold. Visit www.lonelyplanet.com.

WARNER'S WRIGGLES IN

THE latest entry to the crowded Australian spirits market is Warner's, the UK's No.1 super-premium gin brand.

Since being launched in 2012, Warner's has helped pioneer the craft gin movement and the current pink gin craze. It released the UK's first rhubarb gin in 2014, leading to a plethora of copycat products.

Led by husband and wife, Tom Warner and Tina Warner-Keogh, Warner's is the largest independent gin brand in the UK. The farm-born company creates its nine gins on-site in a 200-year-old barn on Falls Farm in Harrington, Northamptonshire, which has been in the family for generations and is still operated as a cattle farm by Tom's father.

Falls Farm is home to 2.5ha of botanical gardens, many of which are harvested and distilled fresh.

Every bottle of its gin is born on the farm and distilled in small

batches before being filled, labelled and sealed by hand. The family draws water from its own spring for every distillation, grow many of the botanicals and collect fresh honey from its own beehives.

Despite being only a recent arrival, Warner's has 23.5 per cent of the UK super-premium gin market and is legally confirmed as inventors of Rhubarb Gin (34 per cent of each bottle is pure rhubarb juice).

Warner's Gins are available exclusively in Dan Murphy's stores priced at \$69.90 for Warner's Rhubarb Gin and \$67.90 for Warner's London Dry Gin.



RITZ DELIVERS PERTH LUXURY

ONE of Australia's most anticipated new hotels, the Ritz-Carlton, has opened its doors at Perth's Elizabeth Quay.

The new luxury hotel offers 205 rooms, including 18 suites and the Ritz-Carlton Suite, featuring an outdoor balcony.

The signature restaurant *Hearth*, led by well-known West Australian chef Jed Gerrard, will showcase produce from the state's farmers, fishermen, artisans and winemakers; embracing the traditional skill of cooking over fire to deliver a seasonal menu.

Songbird, the rooftop bar, will serve up cocktails and small dishes, and feature views of the city and Swan River.

Wellness is a focus of the Ritz-Carlton Spa, which features four treatment rooms, saunas, fitness centre, a private yoga studio, his and hers outdoor heated vitality pools and a heated outdoor infinity pool overlooking the CDB and river. Visit www.ritzcarlton.com/en/hotels/australia/perth.





WILD FLOWER BLOSSOMS

BELLS at Killcare, the five-star boutique resort on the New South Wales Central Coast, has announced a new look and name for its restaurant. The eatery will be named Wild Flower Bar and Dining, with a kitchen team headed by chef Sean Connolly.

The chef is currently a business partner with Bells at Killcare owners Karina and Brian Barry at their other Central Coast hot spot, The Bon Pavilion at Gosford. Connolly and right-hand man Tony Gibson will refresh the menu and dining experience, broadening the restaurant's Italian dining style to a modern-European approach. The space has been designed by Sydney image consultant Mark Patrick. "I have long been a fan of Bells at Killcare - it's this beautifully Australian location surrounded by national park, beaches and waterways filled with high-quality seafood," said Connolly. "We are going to unearth some of the incredible seafood from our local Hardy's Bay fisherman. We're also going to inject a little more life to the dining experience; the sights and sounds of a buzzing dining room will welcome diners, and we'll be creating more theatre on the floor with trolley service and table-side cooking, including salt-crusted



fish cracked right there on the table and pasta tossed fresh in front of your very eyes."

The restaurant will continue to employ sustainable practices with more than 15 per cent of the produce on its menu supplied from the 500sq/m kitchen garden on the grounds, as well as beehives and free-range hens. Bells at Killcare, 107 The Scenic Rd, Killcare Heights. Visit bellsatkillcare.com.au.



IT'S A RIOT

THE Riot Wine Co team has opened a cellar door at its Brompton address in Adelaide.

Open Wednesday through Saturday, 11am-4pm, the cellar enables enthusiasts to sample any of Riot's 12 wines on tap, poured straight from the keg. Riot said it aimed to show how sustainability and quality are expressed in their unique methods of wine packaging.

The label produces wine solely for cans and kegs, and is one of the only wineries in Australia to do so, completely skipping the glass bottle. Visit riotwineco.com.au.



FREE AND EASY

BRUNY Island is one of Tasmania's treasures and two new eco-luxe pods overlooking the water make a perfect escape from the everyday grind.

The recently opened Free Spirit Pods were handcrafted from sustainable Tasmanian timbers and fitted out with quality inclusions on 3ha of waterfront bushland that comes alive with wildlife at night.

Get Shucked's oyster bar and the Bruny Island Cheese Company are just a short drive away, and there is a two-seater kayak and fishing rods available for guests.

While you are miles from anywhere, the pods offer all modern luxuries, including Smeg appliances, a DeLonghi cooktop, free Wi-Fi, Netflix and Bose sound system. There are little luxuries such as heated bathroom floors and surprises in the fridge that make this special.

Throw in spectacular views from the deck and the location right on a beach with crystal-clear waters.

You can arrange to fly in from Hobart by seaplane with Above & Beyond, ensuring a memorable experience.

Bookings can be made through Alluxia, or visit freespiritpods.com.

GET ON TRACK

IT may be hard to convince Sydneysiders, who have one of the worst rail services on the planet. And even more difficult to convince Tasmanians, who have no passenger trains at all.

But the fact is that for many journeys within Europe, and certainly western Europe, catching the train between major cities is faster, easier and more affordable than flying.

While flights need you to be at an often-distant airport two-hours before you fly - and compel you to go through all the security rigmarole - for most fast train services you simply turn up, get on



briefs

board, sit back and are transported from city centre to city centre.

There's no turbulence, the views can be spectacular and delays are rare, travel writer Winsor Dobbin reports. London to Paris in under two-and-a-half hours, Munich to Bolzano in Italy in four hours. Plus, you can stand up, walk around and use free wifi on inter-city services.

Eurail passes allow you travel through Europe (country to county and within regions) via train. The pass offers a quick and easy alternative travelling method and in addition to major cities, you can also stop off in smaller, lesser-known towns, maybe just to visit a brewery or a cellar door for an hour or two.

Launched in 1959, the Eurail pass gives travellers of all ages the ability to visit up to 31 different European countries.

Even travellers visiting Europe on short itineraries can benefit from the ease and cost effectiveness of a Eurail pass, with options starting from three-days and extending to itineraries of up to three-months.



There is an excellent phone app available that works offline and features rail schedules across the network, including notification of any trains that may require reservations or supplements.

These can be tricky but you certainly need reservations for international services like Thalys and Eurostar. They should ideally be booked at least a few days in advance and you can also choose between aisle and window seats and which direction you prefer to face.

Supplements vary from country to country but are usually payable on board without penalty. And if you just want to hop from, say, Bordeaux to Paris, the process could not be simpler. Visit eurail.com/en.

MOXY MAKES ITS MARK

GLASGOW is a city that has transformed itself in recent years and the hip The Moxy Hotel Merchant City hotel is just a short stroll from the city centre and is a lively area known for its many eateries, student bars, art galleries and coffee shops.

The funky Moxy is part of the Marriott group and is just a short walk from both Glasgow Cathedral and the landmark George Square. There is a casual vibe with friendly staff and the rooms feature complimentary wifi, flat-screen TVs and tea and coffee-making facilities.

Amenities include an industrial-chic, 24-hour cafe/bar with a lively vibe, a lounge and a fitness centre. Prices start from around \$80 per night but rise steeply in peak periods, so it pays to book in advance. Visit moxy-hotels.marriott.com/en/hotels/glasgow-merchant-city.



REVIVING CANNERY ROW

HEAD deep into the Huon Valley, Tasmania's most southern municipality, to discover the revived Port Cygnet Cannery - built in 1937 and once the heartbeat of the state's apple industry.

A 45-minute drive south of Hobart in the historic port town of Cygnet, Port Cygnet Cannery is home to the Cannery Kitchen and Bar and Sailor Seeks Horse winery and cellar door.

The building was once an apple canning factory and has evolved into a hub for local food, beverage and agricultural businesses.

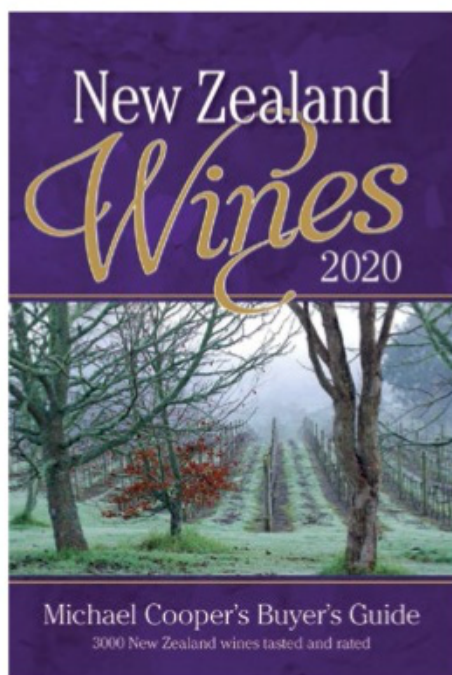
The venue hosts weddings, parties and functions, as well as live music, movie nights and special events. It has a courtyard, table tennis and table football, and an events space that will be ready by mid-2020.

Cannery Kitchen and Bar comprises a restaurant, cafe and beer garden. At the heart of the open kitchen is the Italian wood-fired oven that creatives Asher Gilding and Franca Zingler have named Dante the Inferno.

The trendy wine list is curated by winemakers and co-tenants, Paul and Gilli Lipscombe from Sailor Seeks Horse. Visit portcygnetcannery.com.



COOPER HAS HIS SAY



WANT to find a good NZ wine? You'd be hard-pressed to go past New Zealand Wines 2020: Michael Cooper's Buyer's Guide (Upstart Press, RRP \$39.99) which provides a comprehensive overview of more than 3000 wines currently on the market. Cooper is one of NZ's most respected wine writers, with 41 books to his credit and numerous accolades, including being appointed an Officer of the New Zealand Order of Merit. Now in its 29th year, the 2020 Buyer's

Guide offers not only reviews and cellaring recommendations for each wine, it also draws on Cooper's wealth of experience in providing detailed information on NZ wine regions and styles, vintage charts and cellaring tips plus a 2019 vintage report. A perennially useful addition to any NZ wine lover's library.

CELEBRATING ALL THINGS PINOT NOIR

PREPARATIONS for New Zealand's pre-eminent pinot noir celebration are well and truly underway, with 120 wineries representing eight regions and a kaleidoscope of styles and philosophies, signed up to pour wines and make revelry with attendees. Pinot Noir NZ 2021 is co-chaired by Helen Masters, head winemaker at Ata Rangi, and Penelope Naish, co-owner of Black Estate, and will be held over February 23-25 in Christchurch. An entertaining and illuminating three-day celebration offering a range of talks, workshops, tastings, dinners and more, it brings together wines and people to help benchmark NZ's place in the global world of pinot noir. "Across the three days, attendees will have multiple opportunities to meet, talk and taste their way around our participating wineries," says Nash. "This will give them an in-depth look at the complexity and breadth of New Zealand's remarkable pinot noir culture." The four-yearly showcase has now been running for 20 years, with previous speakers placing industry stalwarts such as Jancis Robinson MW alongside mavericks such as Arizona winemaker and Tool frontman, Maynard James Keenan. Attracting attendees from all over the world, it is one of the most anticipated events on the NZ wine calendar and naturally, tickets sell out fast. Get yours from pinotnz.co.nz.

DELIVERING BUYER CONFIDENCE

APPELLATION Marlborough Wine's membership has blossomed from the 36 wineries of its mid-2018 inception to 50 producers with over 90 certified sauvignon blanc wines now gracing shelves. The certification has now also been legally trademarked in all key global wine markets. To bear the AMW mark, wines must come from grapes harvested entirely from Marlborough vineyards certified by Sustainable Winegrowing New Zealand, and must be bottled in NZ. Grapes must also be cropped at or below AMW-set parameters, which have been established according to soil type and vine density

variability (and if a proposed AMW-wine contains any portion exceeding that level it must be approved by an independent panel of qualified and experienced local producers). Chair of Appellation Marlborough Wine, Ivan Sutherland, says with Marlborough sauvignon blanc representing 85 per cent of NZ's wine, the AMW mark gives consumers confidence in its provenance, noting that "Appellation Marlborough Wine is about protecting the reputation this region has worked hard to build. It provides the wine buying public of the world with an assurance they can see and trust."

HOSPICE THE BIG WINNER

THE annual Hawke's Bay Wine Auction celebrated its 28th year with another wildly successful event, raising over \$240,000 for Cranford Hospice, bringing the total to over \$5m. Hawke's Bay wineries donate one-off lots, including large formats (if you've ever wanted a barrel of your favourite Hawke's Bay red, this is your chance), old, rare and specially blended wines, alongside a featured artist's lot - this year a vibrantly colourful painting by Mauricio Benega - and a coveted travel package. The 2020 Hawke's Bay Wine Auction sees not only a date shift to September 19 but also a new program, with the auction bookended by a series of events held at Hawke's Bay wineries. Book your tickets now for a weekend of fun and stay up to date with info via the auction's website - hawkesbaywineauction.co.nz.

GRAYDON TO LEAD YEALANDS

MARLBOROUGH'S Yealands Wine Group has appointed its former general manager of sales and marketing, Tiffany Graydon, as its new CEO. After a tumultuous few years in which Yealands was purchased by local power company The Marlborough Lines Company, and founder and former owner Peter Yealands and two winemakers were found guilty of covering up the post-ferment addition of sugar to wines destined for the European market, Graydon's focus is refining the company's business strategy and its commitment to sustainability. "From a business perspective we are going to be focusing on building brand equity for Yealands and other brands in our franchise, both in New Zealand and globally," Graydon says. "The other key thing is cementing that leadership position in sustainability, the team is always working on new initiatives in that space, it is a real and genuine thing for us and that value has been there since day one." Graydon has worked in the wine industry for 25 years, observing: "After rapid expansion over the last decade, Yealands Wine Group is now ready to enter the next phase of business growth. The future is very bright and one I'm excited to lead the team through." Graydon will be based in both Marlborough and Auckland, and succeeds the UK-based Adrian Garforth MW.

REMEMBERING AN HISTORIC MOMENT

NEW Zealand has just marked the 200th anniversary of vine establishment in Northland's Bay of Islands, with a ceremonial replanting at the historic Stone Store in Kerikeri, followed by a regional wine tasting and dinner on the Waitangi Treaty Grounds. Reverend Samuel Marsden planted that first vine, writing in his diary: "New Zealand promises to be very favourable to the vine, as far as I can judge at present of the nature of the soil and climate. Should the vine succeed, it will prove of vast importance in this part of the globe". We can all raise a glass of sauvignon blanc to that. 🍷



WORDS SALLY EASTON MW

OUTPUT SLIDES AS BIG THREE TALK UP QUALITY

WHAT'S the state of European production as the reports of the 2019 vintage (mostly September/October in the northern hemisphere) roll in? Worldwide wine production for 2019 is estimated by the OIV (the International Organisation of Vine and Wine, a scientific and technical inter-governmental body working with vine-based products, including wine, table grapes, raisins, vinegar) at about 263 million hectolitres (mhl). This is just 2 per cent lower than the 10-year global average, so 2019 production is effectively back in line with long-term global output after 2018 (the biggest vintage since 2004) and 2017 (the smallest vintage since at least 1995).

As we dig down into the European picture, crop size comparisons with 2018 are not particularly helpful because it was such a large crop, so comparisons tend to be made against the average of the previous five or 10 years which evens out those big and small anomalies.

Looking at Europe 2019, the continent, or more specifically the European Union (because the OIV sub-total data at the EU level) produced 156mhl. This is 8 per cent below the 10-year average for Europe and it means Europe has produced 13mhl less in 2019 than the average of the last 10 years. This is quite a sizeable volume - a bit more than the annual production of Australia.

The picture reflects the trend of systemic declining production in Europe as the traditional wine-producing heartland countries continue to restructure and reduce production in the face of long-term declining domestic consumption. It means that whereas a decade ago Europe accounted for 67 per cent of global

production, that production share is down to 60 per cent with the 2019 harvest.

Production in the leading three countries is down: Italy (46.6mhl) and France (41.9mhl) down 15 per cent in volume, and Spain (34.3mhl) down 24 per cent. Combined, these countries made nearly 80 per cent of all the wine made in Europe (123mhl of the 156mhl) and 47 per cent

The picture reflects the trend of systemic declining production in Europe as the traditional wine-producing heartland countries continue to restructure and reduce production in the face of long-term declining domestic consumption.

of global production in 2019. As a point of reference, in 2019, Australia made 12.5mhl. While this is less than a 5 per cent share of global production, it still makes Australia the sixth biggest wine producing country in the world (also below the US and Argentina).

Outside of the big three, countries such as Austria, Germany, Hungary and Romania were all in line with or making

more wine than their respective five-year average production figures.

Non-EU European countries such as Russia and Georgia made more wine in 2019. But the volumes are not huge. Including Switzerland (also non-EU), the combined total of these three countries' 2019 wine production (8.9mhl) is just less than that of Germany, which sits in the number 10 world top producer slot.

What did the weather do in 2019? Extreme and less localised extreme weather events were a regular feature of 2019: from frost and hail in the spring, to a chill flowering in some places, followed by drought and heatwave. Despite all of these features - in general - there is optimism about the quality of crop. The summer dry and heat helped keep disease pressure in check, so healthy fruit resulted.

France overall reflects this sequence of challenging and variable weather conditions, including harvesting fruit often of high quality, as ripening often took place in dry, though often hot, conditions.

Burgundy witnessed frost in the south (Maconnais), frost and hail in Beaujolais and Chalonais, followed by good vegetative growth, only to have the early June flowering hindered by cold and winds which caused a lot of coulure, and hen and chicken (uneven grape bunch size) in some sub-regions. More widespread summer drought and heat ensued, with temperatures often exceeding 40C. The Bourgogne Wine Board (the inter-professional trade organisation) reported that average summer temperatures were up more than 2C on the long-term averages and rainfall was half its usual amount in

the Chablis region. Fruit that survived the conditions was healthy, with some good concentration in many areas, but the pattern was far from uniform and volumes were down more than 20 per cent on the five-year average.

In Champagne spring frost and hail was followed by heatwave in June and July that damaged 10 per cent of the developing crop. The Champagne Comite (the inter-professional body) reported that the region recorded its highest temperature of 42.9C in late July. Hot, sunny weather through August and September ensured the remaining crop ripened well.

But it was in the Languedoc region of Gard that recorded the country's highest temperature on record - 45.9C - in mid-June. The previous high of 44.1C had been in the notorious heatwave year of 2003.

The Loire suffered its third April frosts in the last four years; this year the western end of the valley endured the worst. In a situation rather similar to Burgundy, frosts were followed by chill then heatwaves. A bit of rain in early August brought some relief and refreshment to the vines helping bring in a healthy, small-berried crop 10 per cent lower than the five-year average.

The situation was broadly similar in Bordeaux, further down the Atlantic coast. Spring frosts and hail were followed by a summer heatwave. Late season rain showers revitalised vines. Reports are favourable as to quality, with top producers promising freshness and aroma. Likely allied to high alcohols and tannins.

In Italy variability of weather conditions was also the name of the game. A cold, wet May slowed growth and delayed

flowering/fruit set by up to two weeks but also caused vineyard differences in development and ripening rates. June and July were typically dry but with localised rain and/or hailstorms. Then a hot August enabled healthy fruit ripening, so, as elsewhere, overall views are of good and better quality fruit.

The heatwave was particularly severe in Spain, hitting much of central (La Mancha), and northern (Rioja) Spain, reducing crop size but also causing vine damage and loss, for example, in Catalonia in the north-east of the country, where late June forest fires also claimed olive groves and vineyards. Temperatures in the low 40Cs were recorded across these parts of Spain in early July. Further west, reports from Rioja suggest quality is exuberant from healthy, small-berried fruit, even if quantity was down because of the concentration helped along by the heatwave.

The hot, dry summer extended into Germany, giving conditions for healthy, often high quality grape development, although sunburnt fruit was an issue for some. Many regions had August rainfall which helped grape ripening rather than bringing mildew. While the picture is regionally variable, the total crop came in marginally under the 10-year average.

Despite the sequence of challenging weather events in Europe, both widespread and localised, it seems quantity, down 8 per cent on the ten-year average, is notably more affected than the general, optimistic outlook on quality.

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WORDS CLIVE HARTLEY

SANGIOVESE SET TO STEAL THE SHOW

IF THERE is one grape variety destined for success in the next decade it deserves to be sangiovese. Its history in Australia might be best described as a case of 'always the bridesmaid and never the bride'. The grape never seems to have hit the popularity that it has in Italy. Considering it is regarded as the Tuscan red and that it has been growing in Australia since the 1970's the plantings still remain small. Yet it has one big Aussie tick in its favour. In the arvo, reno, smoko and Somo world we inhabit, I've noticed it has been shortened to 'Sangio' (groan).

The grape is late ripening but retains its acidity and can be successfully grown across mainland Australia. It doesn't create an alcoholic monster; but can if you want it too. It is best described as medium bodied and tannins range from medium to high, which makes it a flexible match at the dining table especially with fattier meats (slow cooked Lamb or equally Bistecca alla Fiorentina) or pan-fried dishes with tomato based sauces such as a veal scaloppini. It can be simple, fresh and fruity displaying red or black cherries, but it can also take ageing in oak for a more savoury style. It's approachable when young but can last a decade in some instances as the fruit, tannins and acidity are perfectly balanced to age gracefully. The grape has pedigree with the wines of Brunello di Montalcino commanding some of the highest prices in Italy. Recently San Giusto a Rentennano Chianti Classico was ranked the 3rd best wine out of 100 in 2019 by Wine Spectator Magazine, two points behind the No 1 wine – Chateau Leoville Barton. Incredibly, there were three Chianti's in the top twenty wines. Overall, I have described a versatile grape

variety that can make a number of different styles. Ask Pizzini in the King Valley, they produce six different styles!

There are 116 clones on the National Register of Grape Varieties in Italy, but you will be relieved to know that Sangiovese Grosso and Sangiovese Piccolo are the two major ones. Grosso being the better of the two, but it can be a vigorous plant, so hard pruning and bunch thinning might be required. Grosso is the one found mostly in Tuscany whilst Piccolo is more commonly found in Emilia Romagna. On the downside, due to a weak colour pigment, it tends to suffer from oxidation and can display an orange rim.

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The grape goes under a number of names such as Brunello, Morellino, Prugnollo Gentile and Nielluccio, the latter being the name given to it on the French island of Corsica. Sangiovese parents have

been identified via DNA as Cilieggiolo and Calabrese Montenuovo which originated from Calabria. The name sangiovese comes from the Latin Sanguis Jovis – blood of Jove (Jupiter) which might indicate its use in the Roman era.

Like every other variety sangiovese has had to cope with the effects of global warming. In Montalcino the 2017 vintage was one of the hottest on record with temperatures reaching the high thirties and rainfall was unheard of. This is after the spring frost had taken its toll earlier in the year. Hot summer weather conditions stop photosynthesis and result in green characters with unripe tannins. Oak treatment in Italy, like elsewhere, has swung full circle with new French oak barriques being once popular but some are now returning to traditional large formats Slavonian or chestnut oak botti.

Unlike Italy, the practise of blending other grapes with sangiovese has not caught on in Australia. Regions such as Chianti and Carmignano allow between 10 and 20% cabernet sauvignon or merlot. Chianti uses native grapes as well, namely canaiolo and colorino. In the past white grapes were added to Chianti at the detriment to the quality of the wine, but this has been outlawed since 2006.

Australia's first commercial crop was produced at the Montrose Winery in Mudgee by legendary winemaker Carlo Corino. At the time the Montrose Winery was owned by the Transfield group but after a few changes of ownership it disappeared as a winery and is a label only belonging to the Oatley Family. Carlo Corino was a graduate from the Institute of Oenology

at Alba in Piemonte and served some time working for Noilly Prat, the Vermouth makers. He also worked in a local winery in Alba and was associated with the 're-birth' of Arneis. Upon his arrival in Australia in 1976 he set to work managing the local varieties as well as planting Italian varieties. Legend has it that Carlo brought vine cuttings of sangiovese, nebbiolo and barbera back from Italy hidden in his suitcase. He established a hectare of each variety at Stony Creek, 20km north-east of Mudgee at an elevation of some 560 metres. Under the Australian sun the vines flourished, and he successfully launched two brands. Monticello was a blend of nebbiolo and barbera, while San Marco used pinot noir and sangiovese. Twenty years ago, I tasted the 1985 Monticello and as a fifteen-year-old wine it was still youthful. Unfortunately, no San Marco survived so that blend is consigned to the pages of history. When Carlo left in 1989, he went on to assist the resurgence of Sicilian wines with Planeta. Sadly, Carlo died in Italy in 2017, but he is remembered fondly by the Mudgee community and there is a trophy awarded in his honour for the best red wine at the annual Mudgee Wine Show.

In South Australia, Mark Lloyd from Coriole established a sangiovese vineyard in 1985 from vines imported from UCL Davis in California in the 1970s. It's here in the McLaren Vale that the variety has consistently produced good wines, but other outposts such as the Hunter Valley, Orange and Beechworth also have great examples. 

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WORDS ELISABETH KING

SINGAPORE SWINGS - FROM THE REVAMPED RAFFLES TO THE BEST BARS

CUT-PRICE deals on plush hotels in Singapore have become one of the mainstays of Luxury Escapes, the hugely popular travel website with more than two million subscribers. Hardly surprising as the island city state can be a pricey destination. Last year's bicentennial celebrating the 200th anniversary of the arrival of Sir Stamford Raffles was aimed at showcasing how far Singapore has transitioned from a colonial port on the crucial China-India trade route to the glittering metropolis of today. A transformation rubberstamped by the fact that the global smash hit movie, Crazy Rich Asians, was shot in its literary setting unlike many other film tie-ins.

One of the major highlights of 2019 was the re-opening of Raffles hotel in October. The venerable 132-year-old property is so synonymous with Singapore that it could afford to close its doors for over two years to complete a multi-million renovation. The revamped heritage grande dame now boasts 113 suites - up from 103 - and the coveted Personality Suites are named after former celebrity guests, including John Wayne, Rudyard Kipling and Elizabeth Taylor. The introduction of 24/7 butler assistance means that check-in and check-out formalities are conducted in the rooms, bypassing the need for a front desk in the lobby.

The new La Dame de Pic restaurant, under the aegis of celebrated French chef Anne-Sophie Pic, the fourth woman to gain Michelin 3 star status, is a crowd-pulling addition. Alain Ducasse, another highly decorated Michelin-

starred chef, is behind the re-birth of The Bar and Billiard Room and is his first Mediterranean sharing and grill restaurant. And there's no better place to enjoy a Singapore Sling than in its exact place of origin - the Long Bar.

With so many skyscrapers dotting the skyline, rooftop bars have become a mega-trend in Singapore. One of the best is called Vue, French for view, on the 19th floor of the OUE Bayfront building with floor-to-ceiling windows and overlooking

Singapore's reputation as one of the world's leading foodie destinations dates back decades. There are at least 20,000 eateries from hawker stalls to Michelin-starred restaurants.

the Civic District. Drop by during Happy Hour from 5pm to 7pm for a Basil Spritz - a refreshing combo of dry gin, basil and lemon.

Located in Faber Peak and accessed by cable car, the Dusk Restaurant and Bar is another must-visit for a sundowner. With water views across to Sentosa Island, nitro drinks are the most dramatic cocktails to order from the smoking nitro

margarita to the nitro-frost caviar martini.

Smoke & Mirrors in the spectacular National Gallery, with its unmatched views from the Padang to Marina Bay, is rightly considered an institution. The Illusions of Flavour drinks menu blends artistic licence and chemistry, showcasing distillation, preservation and fermentation in standout drinks such as the Heart of Vincent, a marine-flavoured, agave-based cocktail, and the Japanese Gang is Still Alive, an Asian twist on the whisky sour.

LeVeL33 is a microbrewery with an outdoor terrace in the Marina Bay Financial Centre. Wing by before 8pm to sample the craft beers brewed in-house for S\$9.50 or check out the "flight" of beers, including blond lager, IPA, house porter and wheat beers.

Singapore's artisanal cocktail boom took off 10 years ago and there are plenty of bars without a view to slake your thirst and fend off the sultry heat. Five of them are listed in the annual World's 50 Best Bars, compiled by Drinks International. One of the most adventurous is Native, located behind a plain-looking facade, which specialises in cocktails made from locally-produced spirits and ingredients. Owner Vijay Mudaliar forages for much of the greenery and other flavourings to reduce the bar's carbon footprint and the cocktail menu is printed on recycled paper.

Atlas, with 15 metre-high ceilings, claims to offer the world's largest collection of gins. There's no official dress code, but it's best to glam up if you don't want to

stand out for the wrong reasons. A martini is almost de rigueur amidst the Art Deco-inspired surroundings.

Spago Dining Room, overseen by American/Austrian super-chef, Wolfgang Puck, has been a raging success. Perched on top of the Marina Bay Sands Resort, the prices are exy but the gorgeousness of the decor and surroundings is worth every cent. A glass of the best Champagne you can afford will create the right impression.

Singapore's reputation as one of the world's leading foodie destinations dates back decades. There are at least 20,000 eateries from hawker stalls to Michelin-starred restaurants. Peranakan cuisine, the creation of Chinese immigrants who inter-married with the locals in Malaysia and Singapore, is the place to start. Candlenut is the first Peranakan restaurant in the world to receive a Michelin star. Chef Malcolm Lee has dipped into the family recipe book for contemporary takes on grandfather's curry and chicken soup packed with crab and pork balls and sliced bamboo shoots.

Leaving Singapore without eating a laksa or three is not an option. Two places vie for the title of best in the city-state - 328 Katong Laksa on East Coast Road and Janggut Laksa, only a stone's throw away. Warong Nasi Pariaman is Singapore's oldest nasi padang restaurant, and has been dishing up the Indonesian rice speciality for over 60 years. Samy's Curry also dates back six decades and third generation family

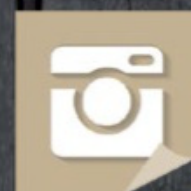
members are in charge. All the dishes on the menu are served on banana leaves and there's a sink in the back to wash your hands - the best "utensils" to use. Singapore's best claypot pot liver can be found at the equally venerable Keng Eng Kee Seafood, a Michelin-starred traditional cze char eatery famed for its reasonable prices and fast service.

Newton Food Centre is very much on the hawker centre trail, but there's plenty on offer even for food snobs. Chinatown Complex Food Centre is the largest hawker centre in Singapore with 260 stalls, selling everything from chilli crab to BBQ stingray for low prices. Other hawker centres worth the trip are: Old Airport Road Centre, one of the oldest, Maxwell hawker centre, Tiong Bahru Market and Chomp Chomp Food Centre, operating from 6pm to late and specialising in satay.

Jumbo Seafood has been serving chilli crab, the national dish, for over 30 years and is listed on the Singapore Stock Exchange. With five locations, the Riverside Point outlet offers great water views and crabs weighing at least 800g. The secret sauce balances on the knife edge of sweet and sour and is truly finger-licking good. 

WINESTATE MAGAZINE

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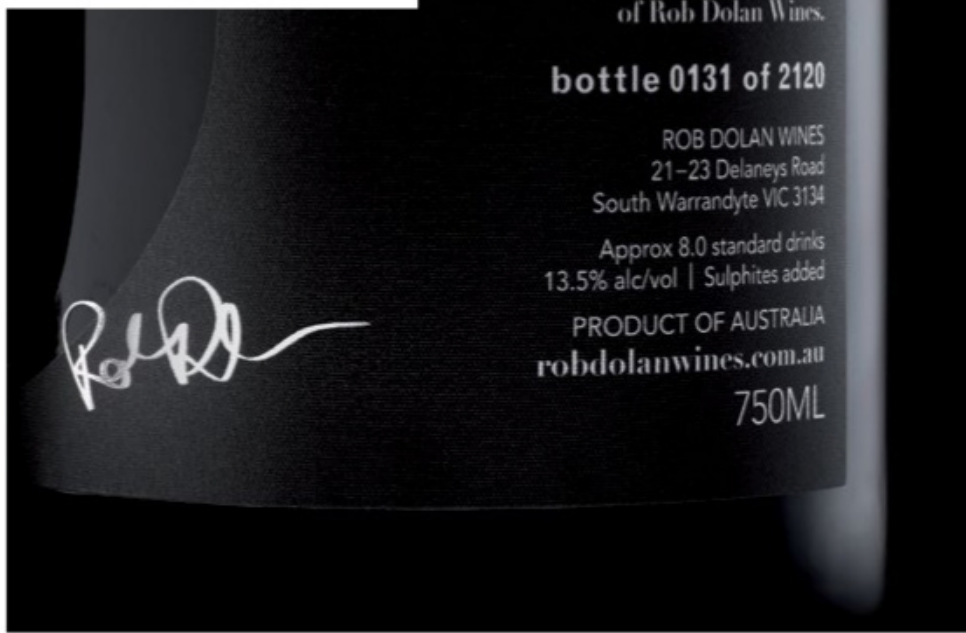


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“ Making wine is a team effort, it's not a ‘one-man band’. It’s a relationship business with everyone working together and contributing - grape growers, contractors, winemakers, cellar staff, sales, marketing, logistics, distributors. ”



DOLAN KICKING GOALS WITH HIS PINOT

It's been a long journey from the sports field to the vineyard but former footballer Rob Dolan now scores with his vinous skills.

WINSOR DOBBIN

ROB Dolan is one of the sages of the Australian wine industry. A big man with a big personality, Dolan has seen it all and done it all over 35 vintages as a winemaker.

Known as “Sticks” during his days as a ruckman for South Australia's Port Adelaide football club where he was a two-time SANFL champion, Dolan is today a leading light in Victoria's Yarra Valley, with a focus on pinot noir across four different price points, from \$25 to the first of his Signature release pinots at \$80.

In the decade since he launched Ron Dolan Wines, he's had numerous successes, including the launch of the Signature series last year. The Rob Dolan 2017 Signature Series Pinot Noir was recently named Winestate's Pinot of the Year.

“The majority of fruit for the 2017 Rob Dolan Signature Series wine is from the same grower I have worked with since 1991,” he says. “Winemaking is not an overnight success story - it takes time and persistence.

“Our aim has always been to craft wines that reflect the magic of the Yarra Valley.

“The Signature Series range is a culmination of 35 years in the wine industry and is a result of utilising carefully selected vineyard sites and soils that have been lovingly tended to by our top-grape growers, and is made only in the finest vintages.”

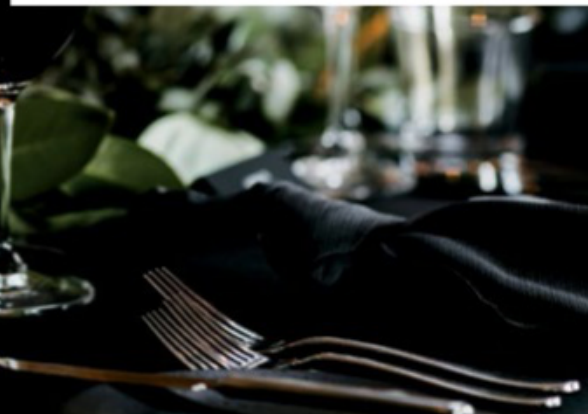
In 2011 he purchased the Hardy's Yarra Burn winery located in South Warrandyte, just 30 minutes from Melbourne's CBD. The winery came well-equipped and runs as a fully functioning state-of-the-art winemaking facility capable of processing more than 1000 tonnes each vintage.

Dolan's first experience in the Yarra Valley was as senior winemaker at Yarra Ridge Winery, a period during which he managed the entire Victorian winemaking operation for industry giant Mildara Blass (Fosters). He went on to build two more contract winemaking ventures and launched two highly successful Yarra Valley brands - Sticks and Punt Road. Nowadays he's surrounded by a highly-experienced team, along with two sons, Max and Ben, and daughter Tess.

“Extreme drinkability has always been our goal,” Dolan says. “Our team of diversely skilled winemakers ensures we balance purity of fruit expression, sophisticated balance and depth of flavour. We learn from each other on a very experienced team; and we learn from each season.”

Dolan says time has taught him to be patient when it comes to quality. “Try to be flexible, patient and listen to other opinions,” he says. “Then you back your experience and judgement, and don't always follow the crowd.

“Rob Dolan Wines is a multi-faceted winemaking business with fruit sourced from 30 vineyards across the Yarra Valley. We make wines for 15 other wine companies and have supply arrangements with other wine companies.



"Making wine is a team effort, it's not a 'one-man band'. It's a relationship business with everyone working together and contributing - grape growers, contractors, winemakers, cellar staff, sales, marketing, logistics, distributors.

"We need to ensure people grow and challenge themselves. We had half our cellar team working vintages in Burgundy, Napa Valley, Oregon, New Zealand gaining valuable experience and knowledge.

"It's a tough business and we need to let people grow and let them fly, allow them to make their own wine and find their own place in the wine world."

Dolan sources fruit from all over the Yarra – a region he has grown to love and respect. "The Yarra is unique," he says. "The grape-growing region is more than 80sq/km - soils vary and sites are diverse. It's the grape growers who are the key. We source quality grapes from passionate and dedicated growers.

"Without them we are all stuffed and this vintage will test everyone - believe me, to tell a grower that we can't pick a \$800,000 grape crop owing to smoke taint is not an easy task. We are in it together and rely on long-term relationships. In some situations as long as 30 years through the good and tough times.

Dolan has seen lots of changes in his four decades in the industry. "The days of meat and three veg are behind us - it's now the age of share plates and enormous cultural diversity," he says. "The wines and styles have needed to change and adapt, and this is occurring.

"Packaging has changed, new varieties are hitting the market from Greece/Portugal/Italy etc - this is an exciting time to be in the winemaking game.

"There's a place in the market for everything and this is happening - so I guess it's 'whatever rocks your boat', and obviously Yarra pinot noir is at the forefront.

"The variety that has performed the best in the Yarra Valley over the past five vintages has been cabernet sauvignon - perhaps a comeback is possible.

"We are processing more fruit in a shorter time span each vintage. Climatic change is occurring and we need to adjust quickly and change our winemaking techniques to suit the market.

"Grape varieties planted will change to adjust - barbera, gamay and sangiovese look like interesting options."



ENJOY A GLASS ON THE DECK

THE Rob Dolan Wines cellar door is set on over 60ha of rolling farmland and vineyard at South Warrandyte.

Visitors are welcome to taste, purchase wine to take away or enjoy on the deck - or in the gardens over a game of bocce.

A selection of local produce, including Stone and Crow cheese is available seven days a week, along with accompaniments such as City Larder pate and terrine, Mount Zero olives, crackers by The Farm Yarra Valley and an in-house range of Rob Dolan pickles, pastes, relishes and jellies. Tea, coffee and non-alcoholic drinks are also available.

Rob Dolan Wines, 21-23 Delaneys Rd, Warrandyte South; phone (03) 9876 5885 or visit www.rob-dolan-wines.com.au.



HONG KONG COURTS THE WINE WORLD

**AFTER CELEBRATING ITS 12TH
INTERNATIONAL WINE AND
SPIRITS FAIR, HONG KONG'S
ASIAN WINE HUB IS
BIGGER THAN EVER.**

DENIS GASTIN

DESPITE the ongoing political turmoil on the streets in Hong Kong, the global wine and spirits industry turned up in big numbers with lots of enthusiasm for the 12th edition of the Hong Kong Trade Development Council's International Wine & Spirits Fair - over three days last November.

The presentation of awards for the annual Hong Kong International Wine & Spirits Competition (HK IWSC) was also held during the fair, and there were 60 other related events this year, including industry forums, workshops and tastings. Among the drawcard presenters at these events were Asia's two Hong Kong-based Masters of Wine, Debra Meiburg and Jeannie Cho Lee, plus China's first Master Sommelier, Lu Yang.

The fair attracted 1075 exhibitors from 30 countries and around 15,000 buyers, and was open to the public on the final day with over 21,000 people attending.

Hong Kong attracts wine producers because it has the highest per capita wine consumption in Asia, at 5 litres per person per annum - almost double the level in Japan and five times the level of China. With much larger populations, the total volume of consumption is greater in these neighbouring countries. Over the past decade the government has moved to position Hong Kong as the wine trade hub for the broader Asian region.

To give this initiative practical momentum it halved the hefty 80 per cent import tariff on wine in 2007, then abolished it completely in 2008. It has also progressively committed to a range of other initiatives to encourage wine producers, wine traders and wine agencies to set up bases in Hong Kong and now has MOUs with 18 wine producing regions. The Regional Council of Burgundy, for example, moved its office from Singapore to Hong Kong after signing a development partnership agreement with the Hong Kong government.

To further support the hub functions it introduced the world's first accreditation scheme for wine storage facilities. And a major attraction for regional distributors has been the collaborative customs facilitation system progressively implemented for re-exports into mainland China. It started in 2010 and has been progressively extended and now applies in all mainland customs districts. In 2018 just over 30 per cent of wine imported in to Hong Kong was re-exported, with most going to China. Smaller proportions are re-exported to Macau, Taiwan and Southeast Asia.

Hong Kong is also now a draw card for regional wine and spirits collectors, and for global collection sellers. Leading global auction house, Sotheby's, started local operations in 2009 and by 2018 Hong Kong accounted for 53 per cent of its worldwide

live auction sales. Including its on-line retail sales, Asian buyers now represent 63 per cent of Sotheby's worldwide sales.

The region is certainly a strong growing market, but there are lots of changes happening and it is vital for exporters not to be complacent. In this context the session moderated by Debra Meiburg focused on the practicalities in promoting and selling wine to the region's younger generations. Tommy Keeling, IWSR's regional market specialist, presented a very thought-provoking analysis of contemporary consumption patterns in China. Felicity Carter, Editor-in-Chief of *Meninger's Wine Business International*, broke down consumption trends and marketing practicalities by gender, and Treasury's Asia PR director, Tommy Tse, addressed the use of augmented reality technology on wine labels to protect authenticity in the market place, especially in counterfeit-prone China.

European countries were the major fair participants. France was the largest exhibiting country, with 82 producers participating in their 500sq/m National Pavilion, followed by Spain, with 42 participants and Italy, with 33.

“ In 2018 just over 30 per cent of wine imported in to Hong Kong was re-exported, with most going to China. ”

And where was Australasia? It was a low turnout. There were only 12 exhibitors on the Australian stand and no New Zealand stand. Some producers would have been participating on distributor stands, but that doesn't make a statement about the nation.

It was a big contrast in the wine competition, though. Founder and on-going chair, Debra Meiburg, brings together each year a large group of influential Asian wine experts to assess entries from an Asian palate perspective and pass judgement - this fair 74 judges from 10 Asian cities.

She said that Australia was, by a big margin, the country that stood out in the results - winning 12 trophies and 450 medals, of which 30 were Gold, 191 Silver and 228 Bronze, and one was a Green Award. She said that this “proved once again it is on top of the wine world in Asia, and a key choice for Asian consumers and trade”. She added that Australia's cool-climate wines performed particularly well.

One winery she emphasised as a stand-out performer was Pegeric Vineyards, a tiny producer in Victoria's Macedon region. It won three of Australia's 12 trophies - two for its 2018 riesling (as Best Match with Shrimp Tempura and with Hai Nan Chicken-Rice) and one for its 2008 Pinot Noir Late Picked Sweet Style, best with Banh Da lo'n (Vietnamese Coconut Layer Cake).

It was also a strong performance by New Zealand - winning 4 trophies. Three were pinot noirs, one a rosé, and one a sweet riesling.



ONE of the most anticipated Adelaide restaurants of 2019, it scraped in just a few days before Christmas, is **Fino Vino** the latest venture by co-owners chef **David Swain** and front of house maven **Sharon Romeo**.

While they retain ownership of celebrated regional restaurant Fino Seppeltsfield in the Barossa Valley as reported last issue, Fino Vino follows more as an extension of the vision they had at their original Fino at Willunga, which they opened in 2006 and ran for eight years before the move to Seppeltsfield.

With head chef **Joe Carey**, formerly at l'Italy after a previously lengthy stint at top Victorian restaurant Brae, in charge of the kitchen, Fino Vino is very much a celebration of all things local. That starts with the design by Adelaide design firm **Studio-Gram** who has packed banquette seating, booths and a long communal table into a long space that ends with a very open kitchen, almost like a brightly-lit culinary stage, with kitchen bar seating providing front row views of the kitchen team at work.

Chef Carey is obviously totally in tune with Swain's credo of taking the best, freshest and most seasonal produce available, doing as little as possible to it and letting natural flavours and textures do the work. Swain is noted for working with small producers, with an open kitchen back door through which locally-grown produce can, and does, flow.

The menu is as minimal as most of the dishes, just listings of core ingredients, such as "mulloway, green tomato", which brings shavings of raw mulloway cured in kelp, in a puddle of lemon verbena flavoured oil with burnt tomato juice. "Capsicum, onion, garlic", brings a tangle of rich red grilled capsicum with charred onion juice and garlic slivers.

These are typical of the smaller dishes that dominate the menu, all designed for sharing, such as the chargrilled sourdough flatbread topped with oyster cream, peas, zucchini flower and sea blight, as colourful as it is delicious. As visually striking as it is minimal



is the whole baby octopus, skewered and chargrilled with a chocolate and miso glaze.

It's a style of cooking that brings out the best natural flavours, intensifies them and presents them without superfluous decoration. There is also a handful of larger dishes, including a pork belly chop from Barossa grower Michael Wohlstadt, served with cabbage and desert lime.

Sharon Romeo is the mistress of the small wine list, but here she has some 100 labels, mostly small and interesting producers, with a special nod to sherry – which goes marvellously well with most of the dishes. Open for lunch Tuesday-Friday, dinner Monday-Saturday, Fino Vino, 82 Flinders Street, Adelaide, phone (08) 8232 7919.

It's perhaps a sign of the times, where all things minimalist and modern reign, that a restaurant such as the Mayfair Hotel's **Mayflower** restaurant is not as celebrated as it surely deserves to be.

Executive chef **Bethany Finn** is probably the only chef in Adelaide who might be found reading Escoffier at bedtime, but her interpretation of that style of classic French cooking is impeccable, and served with all the panache and ceremony it deserves by a highly skilled wait staff – sometimes involving the use of gorgeous antique gueridons, elaborate antique serving trolleys that Finn managed to salvage from another hotel that regarded them as redundant. They'll bring the 600g chateaubriand for two or the sumptuous spread of desserts direct to your table.

This sort of cooking, so labour intensive, can't be cheap but at Mayflower it's not outrageous and, all things considered, is extraordinarily good value for money. This is seen immediately if you choose a plate of freshly made canapés to start the meal, intricate morsels such as truffle gougeres with a creamy cheese filling, steak tartare sandwiched between crisp potato wafers, or a tiny pastry cornet filled with smoked salmon.

Entrée dishes include a classic Caesar salad, even an old-style prawn cocktail, while a tart tartin is given a more contemporary interpretation with slow roasted heritage tomatoes, goat's curd and olive tapenade. There are no gimmicks or culinary tricks here just old-fashioned skills and quality given a very modern airing.

You'd probably want to be in celebratory mood to splash out on the iced seafood platter for two (a magnificent sight that might



include seared tuna loin and lobster tail), or the chateaubriand, which is also designed for two diners. This is presented, as already mentioned, on the gueridon, sliced at the table and served with a selection of vegetables and a selection of sauces, including a perfectly made béarnaise and rich, earthy mushroom forestiere sauce.

By now you may just want to look at the dessert trolley rather than partake, but it's definitely worth close inspection as a work of culinary art. Napkins rolled inside old-fashioned napkin rings, lots of crisp white napery, an experienced sommelier in charge of a very good wine list – this is a place that respects its customers and deserves respect in return. Open for breakfast daily and lunch Saturday, with dinner Tuesday-Saturday. Mayflower Restaurant, 45 King William St, Adelaide; phone (08) 8210 8899.

McLaren Vale's Mitolo winery opened its Bocca di Lupo ("mouth of the wolf") restaurant around two years ago as a very sophisticated and elegant addition to the region's already impressive array of restaurants. Now it's been reinvented as **Little Wolf**, with a change in direction to more traditional Italian dishes.

New head chef **Vincenzo La Montagna**, who impressed when he owned fine dining restaurant Vincenzo's Cucina Vera in Adelaide several years ago, has brought a wealth of Italian tradition to the table, which is a perfect match for Mitolo's wines.

Built around several jet-black former shipping containers, this is a superbly styled \$3.5m restaurant now adorned with bold script that spells the words "Endless Journey" and artwork from Mexican artist Ricardo Gonzalez.

There's a terrific range of small dishes to start with, including salumi and formaggi dishes such as wagu bresaola, sheep's milk ricotta and caciocavallo, fried gnocchi, arrosticini lamb or chicken skewers, and pizza mortazza made with wood-fired Roman pita and mortadella. Hero dishes include bistecca Fiorentina and lamb tomahawk steaks cooked on an Argentinian-style assado grill. Little Wolf, 141 McMurtrie Rd, McLaren Vale. Open for lunch Friday to Monday, dinner Saturday; phone (08) 8323 9304.

Top: Tomato Tarte Tartin from Mayflower restaurant.
Left: Flatbread from Fino Vino restaurant.



AS Hong Kong welcomes the new year of the Metal Rat, the newly opened **Ming Court** in Wan Chai springs into view. Offering fine dining and traditional flavours with modern cooking techniques, the space is helmed by Culinary Director, Tsang Chiu King, the same chef who ran Ming Court at Langham Place Hotel and won two Michelin stars.

Standout dishes include sautéed tiger prawn slices with asparagus; steamed scallops stuffed with minced shrimp and crab roe; and braised winter melon, carrot and white fungus in superior broth.

For visitors, dates or anyone suitably impressive, diners can also book the Chef's Table, where up to 10 people will look directly into the kitchen and have chefs explain more about different ingredients.

Ming Court, Wan Chai, Level 2, Great Eagle Centre, 23 Harbour Road, Wan Chai, Hong Kong; phone +852 2878 1212.

Everyone became very excited when **Fortnum & Mason** was rumoured to be opening in Hong Kong late last year and now it has. Located inside K11 Musea - Hong Kong's newest art-focused destination - **Fortnum's 181** offers spectacular views over Victoria Harbour in an extremely decadent setting. Enjoy lunch, dinner or traditional afternoon tea here, with a seasonal menu offering classic dishes such as beef Wellington, Welsh rarebit and Knickerbocker Glory.

The enormous 7,000sq-ft space is split over two levels, with a shop on the ground floor so you can pretend that you too live in an English manor house and deck it out accordingly with fine bone china and tea sets. Humour aside, it's superb for specially blended teas, and freshly baked biscuits and staple deli items including salmon and cheese for one's next dinner party.

Fortnum's 181, Shop 022, G/F, K11 Atelier, Victoria Dockside 18 Salisbury Road, Tsim Sha Tsui, Kowloon, Hong Kong.

Pirata Group and masterminds behind Pici – the incredibly simple but delicious pasta joint - have thrown themselves into the new year with the launch of their latest Italian restaurant, **The Pizza Project**. Livening up Peel Street in SoHo, it has the same no-nonsense one-page menu concept of Pici — this time with a focus on authentic, homemade pizzas made with simple but fresh ingredients.

Expect a fun, contemporary interior, an affordable beverages list, and a handful of well-thought-out starters and desserts to complement the provincial pizzas.

The Pizza Project, G/F, 26 Peel Street, Central, Hong Kong.



Top: Delicious scallops from Ming Court restaurant.
Bottom Left: High tea at Fortnum & Mason.
Bottom Right: Traditional pizza from the Pizza Project.

brisbane grapevine

LIZZIE LOEL

RESTAURATEUR, **Simon Gloftis** has had a seriously busy couple of years. The brains behind the Gold Coast seafood powerhouse, **The Fish House** at Burleigh, multi-awarded, lauded and universally loved even by non-seafood eaters, has put him on the Queensland radar for all the right reasons. Add to that his other success juggernaut **Hellenika**, which draws provenance and inspiration (as well as family recipes) from his Greek heritage, and you have enough of a story right there.

But Gloftis had his sights set on Brisbane opening **Hellenika** in the **Calile Hotel** in Fortitude Valley, to much acclaim. The lovely light-filled dining room opens onto a poolside terrace and you can also book Palm Springs style cabanas by the pool and dine while taking dips in the crystalline waters under swaying palms. It's an idyllic location and quite literally the jewel in the fashionable James Street's crown.

The venue became so popular it drew much of Gloftis' time away from the Gold Coast and in 2018 he sold **The Fish House**, and later announced the closure of the much loved original bolthole, **Hellenika** and its rooftop bar in Nobby's Beach.

The Gold Coast's loss was Brisbane's gain and he and partners **Calile** and **Michael Malouf** (the dynamic duo behind the **Calile Hotel** and much of the notable part of the James Street precinct), announced the commencement of their latest venture, **SK Steak & Oyster**, to be located in Ada Lane, opposite the equally popular **Same Same** and **Beaux Rumble**.

The doors swung open just before Christmas and brought a new level of sophistication, not to mention glowingly fresh oysters and well-aged beef, to town.



Channelling the American style upmarket bar and grill's of the '80's, resplendent with luxurious interiors, star-studded wine lists and formally-clad, traditional service, the new venue is plush and monotoned, a product of renowned architects **Richards and Spence**. The palette is largely neutral with concrete pillars, pillowy, soft furnished banquettes and double clothed linen topped tables that are starched to perfection.

There's a baby grand piano (a piece from Simon's family) tinkling away near the entry and a meat cellar for dry aging on display that will make a carnivores day. G12, The Calile Hotel, 48 James St, Fortitude Valley. Phone (07) 3252 1857.

Also in Fortitude Valley there's a casual, salty vibe blowing in at **Baja**, a brand new Cali-Mex diner at the new **FV** residential and hotel development, just off Brunswick Street.

It's the brainchild of **Daniel Quinn** who has **Milkbox Cafe** and a couple of decades experience in Sydney and London. He has brought in bright young North American chef **Julio Aguilera**, who has michelin starred experience under his belt and, more pertinently, is fresh from a stint at **El Destilado** in Oaxano, Mexico, to consult on the menu. Needless to say the results are colourful and anything but classic.

Burrata with a smoked cashew salsa macha, served with charred red onion and coriander garlic toast, twice cooked octopus tentacles with citrus, chile oil and a squid ink burnt jalapeño soy sauce, slow

cooked pork neck served with spicy green salsa, red onion escabeche and coriander give you an idea of the fresh take on sophisticated Mexican fare, a far cry for the hackneyed taco joints down the road in the Valley.

Everyone knows Cali-mex is punchy, char-grilled and fresh salsa topped with lashings of lime and chilli but here's what you may not know, forget the flabby old flans, there's finally a reason to save room for dessert - salted milk panna cotta with cucumber granita, melon, mint and a pineapple jam and tajin salt, it's as refreshing and delicious as it sounds. Start with a Day of the Dead cocktail (mezcal, tequila and grenadine) or a house pale ale and move into the mostly Australian wine list and graze the night away in this atmospheric bunker. 211 Brunswick Street, Fortitude Valley. Phone (07) 3625 0069.

In late 2019, restaurateur, **Simon Barakat** (Il Verde, The Defiant Duck, Gino's Italian) took over the **London Fields** site adjacent to **The Stores**, a gourmet grocer and butchery on Montague Road at West End in Brisbane's inner south.

He named this latest venture **Ehden** after the picturesque mountain village in the southwestern slopes of Mount Makmal in northern Lebanon.

Drawing on his heritage and with stories of his father's childhood summers spent in the village with family and friends, Barakat has sought to evoke these simple but generous times with recipes and dishes all designed to share with a drink. It's all about the mezze for starters, think smoky baba ganoush, cauliflower and beetroot hummus, pumpkin kibbeh and grilled saganaki drizzled with honey followed by share plates, Taste of Ehden - Lebanese sausage, jamon, chermoula prawns and warm pita or grilled whole chicken with spiced potatoes, heirloom tomatoes and cucumber fattoush, charry pita and coleslaw.

You can choose to dine in the airy bar and dining room or in the sunken outdoor terrace lined with lush tropical plants and if live music and moody lighting is your thing, head downstairs to the speak-easy gin bar which is set to open in autumn. Ehden, 400 Montague Road West End. Phone (07) 3844 2346.



Left: Food from SK Steak & Oyster restaurant.
Top right: Interior of restaurant SK Steak & Oyster.





melbourne grapevine

HILARY McNEVIN

WHAT do you do when the restaurant's bricks-and-mortar aren't ready but the chef, his team and the front-of-house staff are? Create a pop-up to start warming up, is what.

The Capitol Grand, an exclusive apartment development on South Yarra's Chapel Street that opened at the end of 2019 was still under construction when just up the street, on Toorak Road, **Omnia Bistro** opened its doors in mid-2019. Omnia was pegged as part of the development, but the team opened up a popup which was a professional setup from day one. The temporary space gave chef **Steve Nairn** and his team a chance to hone skills and cohesion before taking on the much larger space in the development.



Nairn has held several high-profile postings, including stints at Matilda, Vue de Monde and New York's Eleven Madison Park and at Omnia, he's created a produce-driven menu founded in European flavours and technique.

Snacks include ocean trout cigars; brik pastry wrapped around a mix of crème

fraiche and cured ocean trout, sprinkled with fresh chives. There's a steak tartare where Nairn uses beef tenderloin, dried capsicum and smoked egg yolk, and gives the dish some old-school love with a garnish of pomme gaufrettes. And, the whole flounder is a mainstay, simply grilled with brown butter and lemon and capers, the beauty is in its simplicity.

The new home, in the Capitol Grand is designed by Architects **EAT** in association with **Curious by Design** and there's a large central bar which is focussed around the bespoke mural by Capitol Grand artists in residence, **Bromley & Co.**

The wine list with up to 150 labels bends towards lean, subtle and fresh styles and the cocktail list by award-winning bartender **Orlando Marzo**, 2018's World Class Bartender of the Year, covers both classic and contemporary mixes with a good nod to non-alcoholic drinks for grownups. 625 Chapel Street, South Yarra; phone (03) 8080 8080.

Third-generation restaurateurs **Nathalie, Edouard and Antoine Reymond** (owners and operators of Bistro Gitan, L'Hotel Gitan and the children of much-lauded chef Jacques Reymond) opened the doors to **Frederic** and **Fred's Bar** introducing an all-day European dining precinct to inner-city Cremorn, both of which have already charmed locals and destination diners with the hospitality for which the family are renowned. The two adjacent venues - relaxed bar concept Fred's Bar and refined restaurant offering Frederic - serve separate menus, each a collaboration between the Reymonds and Head Chef **Nick Deligiannis** (formerly Petit Tracteur).

Frederic, offers a menu with a strong European influence with dishes from the Reymonds' native France, along with neighbouring Spain and Italy. Try the cheeky morsel that is the sweet corn Madeleine with Blue Swimmer crab and espelette pepper or a Gippsland Veal Tartare with pine nut cream, pickled shallots served against the crunch of

squid ink mushroom tapioca cracker. There's much focus on steaks in various cuts and an ever-changing specials board embracing the seasons. The wine list features a selection of European and Australian drops along with a curated selection of bottled craft beers.

The room designed by Melbourne design firm **SJB Interiors** is framed with exposed concrete interior walls, softened with touches such as rattan chairs and antique mirrors, warm timber joinery and maroon and pale green leather upholstery. 9-11 Cremorne St, Cremorne; phone (03) 9089 7224.

Lobster, champagne and pink neon signs in the middle of Melbourne's Bourke Street? Absolutely. **Pinchy's** has had a few popups over the years, selling their luscious combination of lobsters and champagne at different events and festivals and now, they have their own permanent home overlooking Bourke Street in the heart of the city where there's a large terrace area - with seating for 60 - and 75 more seats inside.

Bright pinks and greens and kitsch terrazzo give a playful buzz to the room and executive Chef **Pierre Khodja** (Camus, Canvas, Terminus) has a menu almost completely dedicated to seafood - with some vegetarian and vegan options in there, too.

There are the signature lobster rolls, packed with buttery lobster from Alaska and Maine in the USA but there's also list of snacks including crab tacos, salt cod sangas, prawn head rolls with sea urchin aioli and mussels in a rich chowder-style sauce. There are plenty of bubbles on the drinks list, sparklings and Champagnes as well as craft beers, ciders, cocktails and non-alcoholic choices. Level 1, 200 Bourke Street, Melbourne; phone 0420 783 719. 🍷

Top left: Interior of Omnia restaurant.

Middle left: Food from Omnia restaurant, including steak tartare.

Bottom: Entrance to Omnia restaurant.



sydney grapevine

ELISABETH KING

THINGS change fast in Stanley Street, Darlinghurst, even in the same building. Over the past few years, four restaurants have filled the two-storey terrace at number 77 in the city-fringe eat street - **Johnny Fontane**, **Rabbit Hole**, **Wood and Smoke Bar** and now **The Big Easy**. The name is a giveaway that the latest iteration takes its cue from New Orleans from the extensive cocktail list to the Cajun and Creole-inspired food.

The brainchild of co-owners, **Doug Laming** and **Merlin Kibe**, The Big Easy's bar is the heart of the action. Laming is a gifted mixologist (ex-The Smoking Panda and Brix Distillers) and is in his element amid the burnished timber and lush greenery surrounding his workstation. But the decor changes throughout the multi-level space, starting from the colour-drenched outside courtyard punctuated by a New Orleans-style mural by Sydney artist, **Kentaro Yoshida**. Natty B takes credit for the equally eye-catching artwork upstairs in the hoodoo lounge with its dusky strip lighting and hanging ferns reminiscent of the bayous.

Laming is justifiably proud of the cocktail offerings, which have proved a major hit with the Millennial crowd. We chose the Rum Yo Mouth - a blend of Chairman's Reserve Spiced Rum, Campari, Chairman's Gold Rum, passionfruit, pomegranate and lime - which is tailor-made for humid climates from Louisiana to Sydney. Other Twisted New Orleans classics, as Laming describes his liquid riffs, are The Big Easy Fizz, Sazerwhack and Vodkray.

There's also a strong wine focus from Fat Bastard chardonnay from California to biodynamic Loimer Lois gruner veltliner from Austria. Aussie highlights include Dufte Punk, an inspired blend of riesling, gewurtztraminer and kerner from the Adelaide Hills and Two Hands Gnarly Dudes shiraz from WA.

Beers receive a lot of attention too from a quartet of draught brews such as Arrogant Consortia Enter Night Pilsner, a collaboration

between heavy metal band Metallica and Stone Brewing, the largest brewery in Southern California. In fact, American suds are well to the fore in the tin and bottle lineup from Deschutes Mirror Pond Pale Ale to Three Weavers Seafarer kolsch.

The food menu may be tightly edited, but it's not an afterthought. The listings are divided into headings - Get Snacky and Get Big. For starters, the charred giant shrimp with coconut cream, lime and chilli oil was one of the best prawn dishes I have enjoyed in a long time. The crustaceans were fat and juicy and played off the condiments in texture and flavour. The grilled andouille sausage, pickled tomatillos and Tabasco Original Red was suitably spicy and best with an ice-cold beer.

The Big Easy jambalaya is the star of the main dish menu. But I have always had a penchant for blackened fish Cajun-style. If the chef doesn't get it right, it can be a disaster. The Big Easy's blackened Atlantic cod, Creole rub, creamed corn, toasted buckwheat and corn shoots is a contemporary take on the Louisiana classic. Sticking with seafood, we ordered the stuffed squid, filled with spicy sobrassada sausage and pepperonata. For the health-conscious, each dish has a calorie count and micronutrients info, but after a few cocktails, beers or wines only the truly obsessive would want to know or care.

A smart addition to the Stanley Street scene. Laming and Kibe are the ultimate knowledgeable yet laidback hosts and service is sharp and customer centric. You feel relaxed from the moment you enter The Big Easy and stay that way.

The Big Easy, 77 Stanley St, Darlinghurst; www.thebigeasysydney.com.

Heading south of the border, **Nikkei Bar & Restaurant** shines the spotlight on Japanese/Peruvian cuisine. The trend is nothing new and dates back over a century. Nikkei is the name for Japanese immigrants living overseas and mainly Japanese men headed to the sugar plantations in Peru at the end of the 19th century because the pay was better. Hard to believe now when Japan is the richest country in Asia. Many married local women and became traders and businessmen, spawning a unique cuisine that blended the flavours of both cultures similar to Peranakan cooking in Malaysia and Singapore.

Nikkei "inherited" its location from Bodega and is run by the same team behind popular Japanese bar/diners, Tokyo Bird, Bancho Bar



and Osaka Trading Co. The manager, **Marco Oshiro Giron**, has a Peruvian/Japanese heritage and Brazilian chef, **Lucas Cerullo David**, holds sway in the kitchen.

The menu clearly illustrates that Lima has become a foodie mecca, thanks to globally-recognised restaurants such as Central and Astrid y Gaston. **Phil McElroy** (ex-Mona and Firedoor) puts the emphasis on coastal wines, whose origins span the globe from Chile to WA. There's an open kitchen and the long communal dining table juxtaposes against the curved marble bar.

Fusion at its finest is the rule - think hokkaido scallops, capsicum salsa, edamame, chilli, cilantro, lime and wasabi and beef short rib, miso garlic corn puree, pickled red cabbage and anticucho jus. The desserts are few and just as surprising. The dulce de leche pudding, sake kasu cream, guava and coconut is a great palate cleanser after the spiced pork sausage, kale, canellini beans and daikon criolla.

Nikkei Bar & Restaurant, 216-224, Commonwealth St, Surry Hills; phone (02) 8880 9942.

Another venue with notable stablemates, **Ragazzi** is the latest venture for **Scott Williams**, **Nathaniel Hatwell** and **Matthew Swieboda**, the trio behind Love Tilly Devine and Dear Sainte Eloise. Williams is not only the chef at Ragazzi - Italian for boys - he is also the co-owner which should be a major incentive.

Not that any was needed. Ragazzi has been packing them in since the first week. Ex-MoVida and Bacco Osteria, Williams and his brigade dish up a menu dedicated to zero-waste, nose-to-tail meat dishes such as pork belly croquettes. But hand-made pasta is the major magnet for this 38-seater, laneway gem in the central CBD. I couldn't go past the Jerusalem artichoke ravioli and pecorino and my fellow diner felt the same about the sea urchin spaghetti. A 300-plus wine list with a leaning towards natural and biodynamic bottlings principally from Italy seals the deal.

Ragazzi, Shop 3, 2-12 Angel Place, Sydney; phone (02) 8964 3062.

Top: Food and drinks from The Big Easy.
Left: Exterior of The Big Easy.





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Prices listed are exceptional auction highs and do not include buyer's premium.

AUSTRALIAN WINES	
BASS PHILLIP Premium Pinot Noir	
1990	\$75
1991	\$90
1992	\$95
1993	\$80
1994	\$110
1995	\$80
1996	\$110
1997	\$140
1998	\$140
1999	\$120
2000	\$120
2001	\$160
2002	\$145
2003	\$110
2004	\$140
2005	\$80
2007	\$130
2008	\$85
2009	\$85
2010	\$90
2011	\$100
BINDI Block 5 Pinot Noir	
1997	\$80
1998	\$95
1999	Not Released
2000	\$150
2001	\$120
2002	\$110
2003	\$85
2004	\$110
2005	\$140
2006	\$100
2007	\$120
2008	\$120
2009	\$90
2010	\$95
2011	\$85
2012	\$95
BROKENWOOD Graveyard Shiraz	
1990	\$90
1991	\$110
1992	Not Released
1993	\$80
1994	\$80
1995	\$85 ▲
1996	\$95
1997	\$85
1998	\$140 ▲
1999	\$90
2000	\$140 ▲
2001	\$85 ▲
2002	\$75
2003	\$80
2004	\$85 ▲
2005	\$85
2006	\$110
2007	\$90
2008	Not Released
2009	\$85
CLARENDON HILLS Astralis Shiraz	
1994	\$200
1995	\$200
1996	\$250 ▼
1997	\$200
1998	\$260
1999	\$260

2000	\$270
2001	\$290
2002	\$300
2003	\$200
2004	\$350
2005	\$230
2006	\$250
2007	Not Released
2008	Not Released
2009	Not Released
2010	\$200
2011	Not Released
2012	\$210
CLONAKILLA Shiraz Viognier	
1990	\$65
1993	\$65
1994	\$85
1995	\$65
1996	\$100
1997	\$130
1998	\$150
1999	\$55
2000	\$90
2001	\$130
2002	\$130
2003	\$100 ▼
2004	\$120
2005	\$110
2006	\$120 ▲
2007	\$190 ▲
2008	\$90
2009	\$95 ▼
2010	\$90 ▼
2011	\$75
2012	\$70
CULLEN Cabernet Merlot	
1999	\$95
2000	\$65
2001	\$110 ▼
2002	\$90
2003	\$90
2004	\$110 ▲
2005	\$85
2006	\$70
2007	\$100
2008	\$95 ▲
2009	\$95 ▲
2010	\$100 ▲
2011	\$75
ELDERTON Command Shiraz	
1990	\$90 ▼
1991	Not Released
1992	\$100
1993	\$65
1994	\$85 ▲
1995	\$75
1996	\$95
1997	\$70
1998	\$95
1999	\$70
2000	\$65
2001	\$65
2002	\$85
2003	\$65
2004	\$75 ▲
2005	\$65
2006	\$70
2007	\$65 ▲

2008	\$55
2009	\$70
GIACONDA Chardonnay	
1990	\$110
1991	\$60
1992	\$85
1993	\$90
1994	\$100
1995	\$85
1996	\$140
1997	\$95
1998	\$110 ▼
1999	\$120
2000	\$110
2001	\$110
2002	\$160
2004	\$190
2005	\$120
2006	\$110 ▼
2007	\$120 ▲
2008	\$130 ▼
2009	Not Released
2010	\$130
2011	\$130
2012	\$130
GRANT BURGE Meshach	
1990	\$100
1991	\$85
1992	\$80
1993	\$70
1994	\$90
1995	\$70
1996	\$90
1997	Not Released
1998	\$110
1999	\$90
2000	\$70
2001	\$110
2002	\$95
2003	\$60
2004	\$70
2005	\$65
2006	\$65
2007	Not Released
2008	\$85
GREENOCK CREEK Roennfeldt Rd Shiraz	
1995	\$280
1996	\$260
1997	\$160
1998	\$350
1999	\$200 ▲
2000	\$220
2001	\$250
2002	\$320 ▲
2003	\$210
2004	\$210
2005	\$230
2006	\$260
HENSCHKE Hill of Grace	
1980	\$280 ▲
1981	\$220
1982	\$250 ▲

1983	\$220
1984	\$220
1985	\$280
1986	\$330
1987	\$250 ▲
1988	\$330 ▲
1989	\$280 ▲
1990	\$460
1991	\$400
1992	\$350 ▲
1993	\$300 ▲
1994	\$360 ▲
1995	\$320 ▲
1996	\$480
1997	\$300 ▼
1998	\$420
1999	\$380
2001	\$380 ▲
2002	\$420
2004	\$380
2005	\$390 ▲
2006	\$180 ▼
2007	Not Released
2008	\$540
JIM BARRY Armagh Shiraz	
1990	\$200
1991	\$120 ▼
1992	\$140 ▲
1993	\$110
1994	\$130
1995	\$130
1996	\$190 ▲
1997	\$140 ▼
1998	\$250 ▲
1999	\$180 ▲
2000	\$120
2001	\$140
2002	\$200
2004	\$160 ▲
2005	\$120
2006	\$160
2007	\$95
2008	\$160
LEEUEWIN ESTATE Chardonnay Art Series	
1990	\$60
1991	\$60
1992	\$70
1993	\$65
1994	\$85
1995	\$100
1996	\$65
1997	\$90
1998	\$70
1999	\$75
2000	\$75
2001	\$80
2002	\$80 ▲
2003	\$80
2004	\$90
2005	\$75
2006	\$70
2007	\$85
2008	\$70
2009	\$75
2010	\$70

MOSS WOOD Cab Sauv	
1990	\$130
1991	\$150
1992	\$120
1993	\$100
1994	\$100
1995	\$130
1996	\$120
1997	\$100
1998	\$130 ▼
1999	\$130
2000	\$130 ▲
2001	\$130
2002	\$120 ▲
2003	\$90
2004	\$100
2005	\$100
2006	\$70 ▲
2007	\$95 ▲
2008	\$90
2009	\$85
2010	\$80 ▲
2011	\$90
MOUNT MARY Quintet	
1990	\$150
1991	\$120
1992	\$110
1993	\$95
1994	\$110
1995	\$100
1996	\$120
1997	\$120
1998	\$160
1999	\$130
2000	\$120
2001	\$110
2002	\$130
2003	\$110
2004	\$140
2005	\$120
2006	\$120
2007	\$90
2008	\$95
2009	Not Released
2010	\$85
2011	\$120
PENFOLD'S Bin 95 Grange	
1951	\$46,000
1952	\$17,000
1953	\$14,000
1954	\$11,000 ▲
1955	\$4,000
1956	\$14,000
1957	\$12,000
1958	\$4,100
1959	\$2,000
1960	\$1,500
1961	\$1,600
1962	\$1,600
1963	\$1,200 ▲
1964	\$1,200 ▲
1965	\$600 ▲

1966	\$1,000 ▲
1967	\$600
1968	\$600 ▲
1969	\$560
1970	\$400
1971	\$720
1972	\$400
1973	\$450 ▲
1974	\$480 ▲
1975	\$460 ▲
1976	\$850 ▲
1977	\$450 ▲
1978	\$380 ▼
1979	\$400
1980	\$380 ▲
1981	\$400
1982	\$380
1983	\$480 ▲
1984	\$350
1985	\$380
1986	\$520
1987	\$350
1988	\$380 ▲
1989	\$360
1990	\$540
1991	\$460
1992	\$380 ▲
1993	\$380 ▲
1994	\$380
1995	\$370
1996	\$500
1997	\$380 ▲
1998	\$580
1999	\$400
2000	\$420
2001	\$380
2002	\$450
2003	\$420
2004	\$460
2005	\$430
2006	\$520
2007	\$420
2008	\$620
PENFOLD'S Bin 707	
1990	\$250 ▲
1991	\$250 ▲
1992	\$210 ▲
1993	\$220 ▲
1994	\$220 ▲
1995	Not Released
1996	\$230
1997	\$190
1998	\$260
1999	\$200
2000	Not Released
2001	\$210 ▲
2002	\$220 ▲
2003	Not Released
2004	\$200
2005	\$230 ▲
2006	\$220 ▲
2007	\$200 ▲
2008	\$210 ▲
2009	\$200 ▲
2010	\$280
PENFOLD'S Bin 60A	
1962	\$4,000
2004	\$550 ▲
2006	\$400

Peter LEHMANN Stonewell Shiraz	
1990	\$90
1991	\$70
1992	\$60
1993	\$65
1994	\$55
1995	\$55
1996	\$70
1997	\$55
1998	\$85 ▲
1999	\$75
2000	\$70
2001	\$65
2002	\$70
2003	\$55
2004	\$85
2005	\$60
2006	\$60
2007	\$55
2008	\$60
ROCKFORD Basket Press Shiraz	
1990	\$150
1991	\$140
1992	\$95
1993	\$110 ▲
1994	\$95 ▲
1995	\$100 ▲
1996	\$180 ▲
1997	\$90 ▼
1998	\$190
1999	\$110
2000	\$90
2001	\$95
2002	\$120
2003	\$100
2004	\$110 ▲
2005	\$110 ▲
2006	\$110
2007	\$85 ▼
2008	\$85 ▼
2009	\$85 ▲
2010	\$100 ▲
THREE RIVERS/ Chris Ringland Wines Shiraz	
1990	\$520
1991	\$690
1992	\$600
1993	\$700
1994	\$650
1995	\$450
1996	\$830
1997	Not Released
1998	\$850
1999	\$600
2000	\$450
2001	\$800
2002	\$800
2003	\$500

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Shiraz

1990	\$150	
1991	\$130	
1992	\$80	
1993	\$90	
1994	\$120	
1995	\$110	▲
1996	\$160	
1997	\$85	▼
1998	\$160	▲
1999	\$100	
2000	\$80	▲
2001	\$100	
2002	\$150	
2003	\$100	
2004	\$120	
2005	\$130	
2006	\$130	
2008	\$120	▲
2009	\$130	
2010	\$140	▲
2011	\$110	



Para Liqueur

1878	\$2,200	▲
1879	\$2,500	▲
1880	\$1,800	▲
1881	\$1,800	▲
1882	\$1,800	▲
1887	\$1,200	▲
1893	\$1,200	▲
1899	\$1,200	▲
1901	\$700	▲
1908	\$600	▲
1910	\$500	▲
1922	\$350	
1925	\$600	
1927	\$290	
1930	\$140	
1933	\$140	▲
1939	\$90	▲
1944	\$80	▲
1947	\$75	▲

IMPORTED WINES



Moët et Chandon Cuvée Dom Perignon

1980	\$180	▼
1982	\$280	▲
1983	\$190	▲
1985	\$200	
1988	\$260	
1990	\$320	▼
1992	\$240	
1993	\$260	
1995	\$220	
1996	\$370	▲
1998	\$260	
1999	\$190	
2000	\$190	▲
2002	\$200	
2003	\$190	
2004	\$170	



Louis Roederer Cristal

1990	\$550	
1993	\$220	
1994	\$340	
1995	\$300	
1996	\$440	
1997	\$450	
1999	\$340	
2000	\$340	
2002	\$300	
2004	\$240	

Chateau Mouton Rothschild

1990	\$650	▲
1991	\$550	
1992	\$230	
1993	\$550	▼
1994	\$340	
1995	\$520	
1996	\$800	▲
1997	\$280	
1998	\$420	
1999	\$750	▲
2000	\$1,150	
2001	\$450	
2002	\$500	
2003	\$600	
2004	\$850	▲
2005	\$1,200	
2006	\$950	▲
2008	Not Released	
2009	\$2,000	

Chateau Latour

1990	\$1,250	
1991	\$600	
1992	\$350	
1993	\$440	
1994	\$460	
1995	\$1,200	▲
1996	\$1,400	▲
1997	\$650	▲
1998	\$520	
1999	\$600	
2000	\$1,600	
2001	\$700	
2002	\$600	
2003	\$1,700	
2004	\$600	
2005	\$1,300	
2006	\$1,100	
2007	\$750	
2008	\$1,100	

Chateau Petrus

1990	\$5,500	
1991	Not Released	
1992	\$1,300	
1993	\$1,000	
1994	\$2,800	
1995	\$4,000	▲
1996	\$2,400	
1997	\$1,000	
1998	\$4,800	▲
1999	\$1,250	
2000	\$6,000	
2001	\$4,500	▲

2002	\$2,000	
2003	Not Released	
2004	\$2,000	
2005	\$5,700	
2006	\$2,100	
2007	\$3,200	▲
2008	\$3,000	

Chateau d'Yquem Sauternes

1990	\$800	
1991	\$450	
1993	\$340	
1994	\$360	
1995	\$500	▼
1996	\$540	
1997	\$490	
1998	\$400	
1999	\$520	
2000	\$600	
2001	\$900	
2002	\$500	
2003	\$600	
2004	\$500	
2005	\$650	
2008	\$600	

Domaine de la Romanee Conti La Tache

1990	\$7,400	
1991	\$1,900	
1992	\$1,250	
1993	\$2,200	
1994	\$1,600	
1995	\$3,500	▲
1996	\$3,100	▲
1997	\$1,900	
1998	\$2,200	
1999	\$5,000	
2000	\$1,500	
2001	\$2,000	
2002	\$3,800	▲
2003	\$2,800	
2004	\$2,500	
2005	\$5,500	▲
2006	\$1,700	
2007	\$1,200	
2008	\$2,400	
2009	\$5,000	

Domaine Armand Rousseau Chambertin Clos de Beze

1990	\$2,500	▲
1991	\$200	
1992	\$220	
1993	\$700	▲
1994	\$500	
1995	\$560	
1996	\$650	
1997	\$280	
1998	\$400	
1999	\$800	
2000	\$320	
2001	\$700	▲
2002	\$680	
2003	\$600	
2004	\$440	
2005	\$1,200	▲
2006	\$600	
2007	Not Released	
2009	\$1,100	
2010	\$1,100	

E. GUIGAL

E. Guigal La Turque Hermitage

1990	\$800	
1991	\$850	▲
1992	\$270	
1993	\$240	
1994	\$300	
1995	\$500	
1996	\$260	
1997	\$450	▲
1998	\$700	
1999	\$850	▲
2000	\$420	
2001	\$520	
2002	\$450	
2003	\$850	
2004	\$560	
2005	\$600	
2006	\$750	

Gaja Barbaresco

1990	\$330	
1991	\$220	
1992	Not Released	
1993	\$210	
1994	\$260	
1995	\$210	
1996	\$300	
1997	\$380	▼
1998	\$300	
1999	\$300	▲
2000	\$250	▼
2001	\$250	
2002	Not Released	
2003	Not Released	
2004	\$310	
2005	Not Released	
2007	\$240	

Tenuta Dell'Ornellaia Ornellaia

1991	\$320	
1992	\$105	
1993	\$125	
1994	\$130	
1995	\$130	
1996	\$180	
1997	\$350	▲
1998	\$350	▲
1999	\$200	
2000	\$450	▲
2001	\$260	
2002	\$280	
2003	\$150	
2004	\$280	▲
2005	\$200	
2006	\$220	▲
2007	\$220	
2008	\$150	
2009	\$190	

Vega Sicilia Unico Gran Reserva

1990	\$560	
1991	\$420	
1994	\$550	
1995	\$420	
1996	\$360	
1998	\$420	
1999	\$550	▲
2000	\$360	
2002	\$420	
2003	\$294	

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CENTRAL & WESTERN VICTORIA



LUNCH IN THE CLOUDS

LONG lunches at Passing Clouds winery in the Macedon Ranges have become so popular that the country chic meals in the atmospheric Dining Room are now being served five days a week. The expansion is a tribute to the work owners Cameron and Marion Leith have put into the Passing Clouds venture at Musk, just outside Daylesford, along with chef Cameron McKenzie. Now also available on Thursdays, the “feed me” menu is on offer for just \$60 per head, or individual share plates can be ordered from the menu for parties of fewer than six. Minimal intervention is the watchword here, where cooking is done over hot coals and the wines from Macedon and Bendigo reflect their terroir. The constantly changing menu reflects both the seasons and what is being grown in the on-site vegetable patch. The cellar door and dining room boast views over the vineyard and winery and the cellar door is open seven days from 10am-5pm. For bookings phone (03) 5348 5550 or see www.passingclouds.com.au

SMALL & CHIC

RESTAURANTS do not come much smaller, chic and on-trend than Ballarat’s pint-sized Underbar, the brainchild of chef Derek Boath. Boath, once of Thomas Keller’s Per

Se eatery in New York, has been cooking up a storm at a tiny fine diner that serves just 16 patrons a couple of times a week – on Friday and Saturday nights. You’ll need to plan ahead, however, as the \$150-a-head degustations can be booked out months in advance. In a minimalist space with Scandi and Asian vibes, the menu changes according to what is seasonal and good. The wine list is hip, with a range of minimal intervention and natural wines. The bill? \$150 a head plus \$40 for optional wine matchings. Private dinners are also available. See www.underbar.com.au/



CHANGING TITLES

THE former Quest Schaller Hotel Bendigo has been rebranded to Mercure Bendigo Schaller, and joined Accor’s growing network of mid-scale regional Victorian hotels in December. With 118 boutique-style guestrooms spanning over four levels,

Mercure Bendigo Schaller will cater to both business and leisure guests, offering 99 standard rooms, eight standard twin rooms, three easy access rooms and eight superior rooms, with a café/bar, meeting room and a fitness centre. Accor Pacific COO Simon McGrath said: “With the Victorian Government focused on decentralising business outside of the CBD, Bendigo has been identified as a major growth hub, set to boost the local economy and revitalise the northern-end of the city.

“We are excited to bring the internationally recognised Mercure brand, with its warm local hospitality, to Bendigo for the first time, together with hotel owners, Bendigo Schaller Hotels, as the city makes a resurgence.”

Mercure Bendigo Schaller is located close to Bendigo Central Township with its vibrant arts hub, heritage architecture, and rich history, with Bendigo Art Gallery (1887) and La Trobe University all in close proximity. Bendigo is 150km north of Melbourne’s CBD and approximately 136km from Melbourne International Airport. Guests can book special room rates starting from \$140. Mercure Bendigo Schaller is located at 60 Lucan St, Bendigo.

GOOD GOURMET NOISE

BISTRO Terroir in Daylesford is a small neighbourhood restaurant making a whole lot of gourmet noise. Uber-talented chef-patron Matthew Carnell, who has worked in France, and his team serve up traditional French favourites using local produce. Bistro Terroir is styled on a traditional French Bistro but also serves an outstanding range of drinks.

Start, maybe, with a charcuterie platter of cured meats, terrine, onion jam, cornichons and bread, followed by snails with garlic cream, parsley and croutons. The steak frites, with Sher Wagyu rump, Café Paris butter and shoestring fries, is a triumph, while vegetarians can opt for a tomato tarte tatin. The restaurant has collected several awards, but that is not the aim.

“I wanted to create a neighbourhood



bistro that is affordable to locals and out-of-towners," says Carnell. "I'm not looking for hats but to be known as that place that is consistent and tasty."

Open for two years now, Bistro Terroir is at 6 Howe St, Daylesford and is open Wednesday from 3-11pm and Thursday-Sunday 11am-11pm. See www.bistroterroir.com.au.

CLIFFTOP SOARS

ONE of several converted shipping containers at Hepburn Springs has been named one of Australia's best rental homes. The five-star Paris Villa, part of the Clifftop at Hepburn complex, won the Stayz People's Choice awards. The villa wowed guests with its sheer glass floors offering waterfall and rock pool views, infinity daybeds and a luxurious wooden bath.

It sleeps two and comes with all mod cons including TV with Netflix and PS4, Bose sound system and fireplace. Paris is not the only game in town; the four villas comprise Paris, Vienna, Venice and Rome, all dramatic and stylistically different. Choose your villa carefully. You may prefer having your own full-sized pinball machine, a two-person day bed that doubles as a swing, or an in-house Spotify system. See www.clifftopathepburn.com.au.

SOMETHING FOR EVERYONE

THE Grampians is one of Australia's most historical and acclaimed wine regions with wineries based around Great Western, Ararat, Buangor, Moyston, Lower Norton and Halls Gap. Being some way off the beaten track, there are fewer queues to sample the dense, purple and peppery shiraz. The first vines were planted in 1859 on the Concongella Creek, followed closely by plantings in Great Western. By the 1880s the region was famous for its sparkling wines, but it was soon realised that the cool-climate viticulture, influenced by the Grampians mountain range, could also produce wines of intense varietal

definition. The Grampians also produces crisp, delicious rieslings and flavoursome chardonnays and is also known for its local produce. The region offers a wide range of accommodation to suit all groups, styles and budgets from luxurious B&Bs, boutique inns, relaxing family holiday parks and cabins through to unique camping and glamping experiences within the national park. Luxury accommodation includes the famed Royal Mail Hotel, Boroka Downs or Meringa Springs, to more affordable options like The Grampians Motel, Comfort Inn Country and Plaza Halls Gap to exquisite camping options at the Halls Gap Lakeside Tourist Park, Wimmera Lakes Caravan Resort or at various sites within the Grampians National Park.

INDIGENOUS TREASURE

BUDJ Bim Cultural Landscape has formally been recognised on the UNESCO World Heritage List. Located in south-west Victoria, along the Great Ocean Road, Budj Bim is the only Australian World Heritage property listed exclusively for its Aboriginal cultural values. The Cultural Landscape has been recognised for its highly sophisticated aquaculture systems developed over 6,600 years by the Gunditjmara people. Traditionally engineered by Gunditjmara Ancestors, the systems are connected across nearly 100 square kilometres and were used to trap eels for food. Alongside these aquaculture systems, the Gunditjmara built round houses out of basalt stones with large numbers still visible today.

Over the past five years the Gunditjmara people have worked closely with the Victorian and Australian Governments in developing Budj Bim's World Heritage nomination. The Victorian Government has shown strong support with an overall commitment of \$13 million to the Gunditj Mirring Traditional Owners Aboriginal Corporation to implement the Budj Bim Master Plan to support tourism infrastructure projects. The Budj Bim Cultural Landscape

is situated near the Great Ocean Road, where existing Aboriginal tourism businesses and experiences are among the most mature and established within regional Victoria.

SUPER BURGER

HAMBURGERS have put SuperLekker, a tiny eatery at Woodend, on the national food map. Using ethically produced meats and a couple of special ingredients from the US, Super Lekker is the brainchild of owners Janet Leung and David Morant, who boast that they only use "natural pasture-fed happy cows and free-range chicken".

In German, Dutch and Afrikaans, Super Lekker means "Super Delicious" - and the burgers I tried more than lived up to their billing. This place has deliciousness spot-on. Try a Super Lekker (\$15) with a beef patty, Istra bacon, cheese, red onion, egg, tomato, lettuce, pickles, gold mustard and ketchup, or a Burt Reynolds (also \$15) with beef patty, Istra bacon, cheese, smoky barbecue sauce, caramelised onion, pickles and American mustard. The Lillie's sauces, McClure's pickles and cheese are the secret weapons imported from the US, where they know a thing or two about burgers. The menu also features side dishes, ice creams and drinks. You can eat in, or take away. Super Lekker, 2/99 High Street, Woodend. www.superlekker.com.au



Opposite page top right: Interior and entrance of Mercure Bendigo Schaller.

Opposite page middle: Exterior of Passing Clouds Winery.

Opposite page bottom: Delicious food from Underbar restaurant.

Top left: Exterior of Paris Villa, Clifftop at Hepburn Springs.

Bottom right: Burgers from SuperLekker.

79 TASTED
58 AWARDED

CENTRAL & WESTERN VICTORIA

A great snapshot of the wines of middle and western Victoria. Here we saw excellent examples in the so-called Rhone styles of marsanne and roussanne along with new varietals like nebbiolo performing well. Meanwhile consistent results from riesling, cabernet and shiraz continue to impress.

SPARKLING

4 TASTED
4 AWARDED

An excellent small class of clean, fresh and well made vibrant wines true to their style.

Blue Pyrenees Estate Luna Pyrenees Sparkling Chardonnay Pinot Noir NV ★★★★★

Pale straw wine with lovely green tinges and a great bead. The nose is bright and fresh and citrusy with a rich creamy chardonnay driven palate and yeasty complexity. \$28

Blue Pyrenees Estate Dry Pyrenees Sparkling Pinot Noir Rosé NV ★★★★★

A fine aperitif style with a nose of strawberries and green apples with bright and lively citrus flavours and a tight line of acid. \$32

Blue Pyrenees Estate Pyrenees Sparkling Shiraz NV ★★★★★

Very fresh sparkling with inviting blackberry/blackcurrant and chocolaty aromas and super soft palate. Good fruit/oak balance. \$32

Blue Pyrenees Estate Vintage Brut Pyrenees Chardonnay Pinot Noir Pinot Meunier 2016 ★★★

Toasty nose; some earthiness. Good flavour profile. Needs food. \$32

OTHER WHITE VARIETALS & BLENDS

18 TASTED
14 AWARDED

This group covered a number of varietals with riesling excelling and the "Rhone whites" of marsanne and roussanne performing well, as expected.

Best's Wines Great Western Riesling 2019 ★★★★★

A lovely floral green apple and citrus nose with zesty lemon and lime flavours and hints of green apples. "Tastes like a riesling should," enthused one judge.

5+ \$25

Blue Pyrenees Estate Cellar Door Series Pyrenees Viognier 2019 ★★★★★

Delicate, fresh and still closed but shows plenty of potential. Great honeyed fruit bouquet and quite a tight palate with flavours described by one judge like "Golden flowers". \$24

Tahbilk Nagambie Lake Marsanne 2019 ★★★★★

"A lovely drinking wine," enthused one judge. Bright lifted floral citrus nose and floral citrus flavours that build and flow across the entire palate. Super refreshing. \$19.70

Mitchelton Wines Estate Nagambie Marsanne 2018 ★★★★★

Still a very youthful wine with great varietal definition. Citrus peel and stone-fruit aromas fill the nose and show a toasty lift. Super clean and refreshing citrus palate. Has potential. \$25

Tahbilk Nagambie Lake Roussanne Marsanne 2017 ★★★★★

A great standout white blend that is just starting to evolve and show its capabilities. A lovely fragrant and flavoursome concoction of peaches, apricots, citrus and spices. \$25.70

Clarnette & Ludvigsen Grampians Riesling 2019 ★★★★★1/2

Fragrant peach bouquet with a tropical lift and a soft "quiet achiever" of a palate tasting of orange peel and grapefruit that is enhanced by lovely acidity. \$25

Montara Wines Grampians Riesling 2018 ★★★★★1/2

A bouquet of limes laced with toasty elements. Well structured palate shows sweet lime juice-like flavours with savoury notes and refreshing acidity. \$27

Mount Avoca Estate Organic Pyrenees Chardonnay 2018 ★★★★★1/2

Delicate smoky bouquet with some melon notes evident and a soft and alluring palate with upfront buttery oak flavours layered with citrus and spice. \$37.95

Tahbilk Nagambie Lake Riesling 2019 ★★★★★

A big hit of tropical fruit fragrances. Slight smokiness on the palate with loads of flavour that lingers on and on. \$19.70

Mitchelton Wines Estate Nagambie Chardonnay 2018 ★★★★★

A nose of ripe stonefruit with matchstick-like oak and beautifully focussed citrus flavours with refreshing acidity. \$25

Tahbilk Nagambie Lake Pinot Gris 2019 ★★★★★1/2

Very delicate wine with floral/honeysuckle aromas and fresh citrus and pome fruit flavours. Needs time. \$21.45

Tahbilk Nagambie Lake Chardonnay 2017 ★★★★★1/2

Lifted melon nose with a meaty/savoury note and upfront spicy citrus flavours on a big full palate. \$19.70

Kimbarra Wines Great Western Riesling 2019 ★★★

Gentle floral fragrances but lots of lifted green apple and lime flavours. \$NA

Mount Avoca Estate Organic Pyrenees Viognier 2019 ★★★

True to the varietal. Lovely smoky stonefruit nose and refreshing flavoursome palate. \$25.95

ROSÉ

3 TASTED
2 AWARDED

A couple of excellent examples one fresh and vibrant the other textured and complex.

Tahbilk Nagambie Lake Grenache Mourvedre Rosé 2019 ★★★★★

Bright pink wine with a punchy sweet raspberry and strawberry bouquet and beautiful spicy fruit flavours with bright lively acid line. Well finished wine offering soft drinking. \$21.50

Clarnette & Ludvigsen Grampians Rosé 2019 ★★★★★

Closed tight style with delicate and refreshing rose petal fruit characters and a smoky lift. The palate is sweet yet dry. Great drink. \$25

OTHER RED VARIETALS & BLENDS

7 TASTED
6 AWARDED

A very strong nebbiolo showing future potential for this variety in the region.

Blue Pyrenees Estate Pyrenees Nebbiolo 2019 ★★★★★

Fresh spicy red fruit style – “Be great with a meat pie!” Some hints of meaty bacon characters to the nose with a soft and alluring palate. “Will live long and well.” \$24

Tahbilk Nagambie Lake Grenache Shiraz Mourvedre 2017 ★★★★★

Still fresh and great colour for its age. Subtle aromas of dried herbs, black olives and blackcurrants. Lovely long bright sweet berry fruit palate; vibrant and well balanced. \$25.70



Sedona Estate Reserve Yea Valley Merlot 2017 ★★★★★1/2

Great drink; ideal style with aromas reminiscent of fruit cake with chocolaty notes. Lifted oak flavours with spicy red berry fruit in the background. \$40

The Victorian by Sam Plunkett Strathbogie Ranges Primitivo 2018 ★★★

Smells of black olives, plums and sour cherries with some tart plum flavours and herbal notes. \$24

Blue Pyrenees Estate The Pom Pyrenees Cabernet Franc 2017 ★★★

Aromatic minty peppery blackcurrant bouquet and flavours of plums, spices and sandalwood. \$28

Mount Avoca Estate Organic Pyrenees Merlot 2018 ★★★

Lovely lifted minty menthol nose and quite a minty palate with chocolaty overtones. \$37.95

CABERNET BLENDS

4 TASTED
3 AWARDED

The judges particularly liked the cabernet/shiraz blends.

Kimbarra Wines Great Western Cabernet Shiraz 2017 ★★★★★1/2

A vibrant purple wine with a lovely lifted blackberry nose showing hints of violets. The full-on chewy palate is brimming over with zippy black fruit flavours. \$NA

Tahbilk Nagambie Lake Cabernet Shiraz 2016 ★★★★★1/2

A big rich blend – a very Aussie style. Lovely aged spicy chocolaty aromas with beetroot notes and loads of earthy beetroot and black fruit flavours. Fine tannins. \$46.20

Blue Pyrenees Estate Red Pyrenees Cabernet Sauvignon Merlot Malbec 2017 ★★★★★1/2

Quite a green style with aromatics of capsicum and red fruits and an elegant sweet oak/black fruit palate. \$45

CABERNET SAUVIGNON

9 TASTED
6 AWARDED

A mixed group with differing opinions from the judges. The best showed concentration and complexity, however there were some wines that were either green fruited or reductive.

Taltarni Vineyards Estate Pyrenees Cabernet Sauvignon 2017 ★★★★★

Complex Aussie style that's all licorice and leather with bright purple hues, subtle dark berry aromas and upfront flavours. \$40

Taltarni Vineyards Old Vine Pyrenees Cabernet Sauvignon 2017 ★★★★★

Lovely sweet nose – all blackberries, spices and mint with a chewy palate loaded with spicy oak and black fruit flavours. \$45

Blue Pyrenees Estate Richardson Pyrenees Cabernet Sauvignon 2017 ★★★★★

A lift of minty fragrances with some blackcurrant and blackberry fruit that is echoed on the chocolaty palate. \$72

Tahbilk Nagambie Lake Cabernet Sauvignon 2017 ★★★

Bright berry bouquet with a lift of spice and some tannic grip to the oaky palate. \$25.70

Maygars Hill Winery Strathbogie Ranges Cabernet Sauvignon 2017 ★★★

Berries and spices on the nose and lively primary fruit flavours. Sweet and enjoyable. \$28

Sedona Estate Yea Valley Cabernet Sauvignon 2016 ★★★

“Very classy!” with its spicy blue fruit bouquet and lovely well rounded varietal palate. \$26

SHIRAZ 2018

12 TASTED
9 AWARDED

A strong class. “Brilliant colour with vibrant concentration of primary fruit on the palate,” said one judge. “A few did suffer from being over-oaked.”

JUDGES

Brendan Freeman

Winemaker at Tahbilk Wines for 18 years. Previously with McPherson Wines. Has vintaged in Willamette Valley, Oregon. Has been an associate judge with the Victoria and Melbourne wine shows.



Peter Simic

Editor/publisher Winestate Magazine. More than 40 years' experience in the wine industry. Formerly founding publisher of the first US colour wine magazine, manager of the SA Wine Information Bureau, and wine educator with Regency College, in SA.



Leigh Clarnette

Chief winemaker for Montara Wines for the past ten years. Formerly winemaker at Taltarni at both their Pyrenees and Heathcote vineyards, with prior stints at McPherson Wines and Seppelt Great Western Vineyards.

**McPherson Wines
'Don't Tell Gary'
Victoria Shiraz
2018 ★★★★★**

Vibrant purple wine with super sweet vibrant fruit fragrances and excellent length and concentration of primary fruit flavours with well integrated oak and great tannin structure. \$23.99

**Mount Avoca Estate
Organic Old Vine
Pyrenees Shiraz
2018 ★★★★★**

A big, sweet and very well made shiraz that has loads of oak with plenty of classy velvety blue fruit to match. Lovely tannin structure and excellent palate length. \$37.95

**Best's Wines
Bin No. 1 Great
Western Shiraz
2018 ★★★★★1/2**

Lovely floral lift to the sweet and spicy berry bouquet with a soft and gentle creamy palate that has a subtlety of varietal fruit flavours and stalky tannins. \$25

**GilGraves Wines
Field Blend Central
Victoria Shiraz
2018 ★★★★★**

Spiced plum and oak nose with earthy elements. Nice concentration of spicy peppery dark berry fruit with firm tannins. \$35

**Mount Avoca Estate
Organic Pyrenees
Shiraz 2018 ★★★★★**

Deep dark purple in colour with a mixed berry bouquet and some delicious bright berry flavours on the very classy palate. \$37.95

**Forest Hut Vineyard
Single Vineyard
Series by Sam
Plunkett Pyrenees
Shiraz 2018 ★★★★★**

A big rich blockbuster of a shiraz that is loaded with sweet oak and attractive blue fruit varietal characters. \$38

**Grampians Estate
Arawatta Single
Vineyard Grampians
Shiraz 2018 ★★★★★**

Sweet and chocolaty with buttery vanillin elements, masses of spiciness and lovely mixed dark berry fruit characters. \$30

**Preece Heathcote
Shiraz 2018 ★★★★★1/2**

An attractive melange of mixed berries, sweet plums and warm spices with good oak/fruit/tannin balance. \$20 

**The Victorian by
Sam Plunkett
Heathcote Shiraz
2018 ★★★★★**

"A class act," with its sweet blue berry fruit, chocolaty notes, mint and gravelly tannins. \$24

SHIRAZ 2017 & OLDER

21 TASTED
13 AWARDED

An excellent class of strong well structured shiraz. The top wines showed extra fruit concentration and seamless integration between the fruit and oak.

**Mitchelton Wines
Toolleen Heathcote
Shiraz 2017 ★★★★★**

A very attractive bright purple shiraz with lovely ripe berry fruit sweetness and lifted spicy oak. It has an alluring palate that has loads of flavour and some delicate tannins. \$50

**Turners Crossing
Vineyard Mr Turner
Bendigo Shiraz
2016 ★★★★★**

A rich, chocolaty deep purple monster. "Full of love," according to one judge! There is masses of dark blue-like varietal fruits with some very grippy drying tannins. \$19.99 



HUSKY

Husky Double-Door Wine Cabinet and Drinks Chiller. \$1995

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Boroka The 'Pinnacle' Great Western Shiraz 2015 ★★★★★
A massive tarry and chocolaty shiraz, still quite closed; needs air. The nose is heavy with spicy oak and the palate is soft, warm and complex with great flavour length. \$42

Blue Pyrenees Estate Richardson Pyrenees Shiraz 2017 ★★★★★1/2
Bright purple wine. Lovely lively sweet primary fruit nose with more of the same on a palate that is well integrated with the oak and is laced with crisp acid. \$72

Taltarni Vineyards Estate Pyrenees Shiraz 2017 ★★★★★
A ripe spicy plum nose with a chewy choc mint and blueberry palate that has lifted oak and quite a tannic grip. \$45

Mitchelton Wines Heathcote Shiraz 2017 ★★★★★
A classic style with big bright berry fruit, warm spicy elements, lifted cedary oak and a good tannin profile. \$40

Mitchelton Wines Estate Nagambie Shiraz 2017 ★★★★★
An inviting spice driven wine with warm spicy aromas and complex spicy varietal fruit flavours with a nice tannic grip. \$25

Clarnette & Ludvigsen Grampians Shiraz 2017 ★★★★★
Chocolaty/vanillin oak nose with a sweet oak palate that has some lovely blue fruits tucked away underneath. \$35

Blue Pyrenees Estate Section One Pyrenees Shiraz 2017 ★★★★★
Nose is a warm spicy/black olive complexity with a classy oak palate and great lingering finish of spices and berries. \$45

Grampians Estate St Ethels 1878 Vines Grampians Shiraz 2017 ★★★★★
Smells of beetroot and chocolate with a herbal lift and has more of the herbal elements on the fine tannin palate. \$150

Blue Pyrenees Estate Pyrenees Shiraz 2017 ★★★★★1/2
Nice sweet red fruits, some chocolate and some licorice and some vanillin oak with chewy tannins. \$28

Trentham Estate Reserve Heathcote Shiraz 2016 ★★★★★1/2
A classic shiraz with plush juicy peppery fruit nicely integrated with spicy elements and the tannins. \$28

Montara Wines Grampians Shiraz 2017 ★★★
Savoury red berry fruit edged with rhubarb and with some very big oak characters. \$30

SWEET & FORTIFIEDS

I TASTED
I AWARDED

Only one example here but clearly it's a winner!

Wine by Sam The Halo Effect Strathbogie Ranges Late Harvest Viognier 2017 ★★★★★
Rich and delicious with honeyed/botrytis apricot fruit fragrances and lovely upfront sweet stonefruit flavours but perfectly balanced by the acid. Drinking beautifully now. \$32

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170 TASTED
79 AWARDED

GRÜNER VELTLINER

This is our second designated Global Grüner Challenge exploring the great nuances that this variety can offer. This time the judging was held in Vienna with Austrian judges and guest Australian judge, Shane Harris.

CLASSIC GRÜNER VELTLINER 2019 VINTAGE

**The Pawn Wine
The Austrian Attack
Adelaide Hills
Grüner Veltliner
2019 ★★★1/2**
Delicate aromas of apples and quinces with a touch of spice. Velvety smooth in the mouth with lively citrus flavours. \$26

**Wangolina
Mount Benson
Limestone Coast
Grüner Veltliner
2019 ★★★1/2**
A pleasant spicy nose with herbal notes and a refreshing berry jelly-like flavour profile with crisp lively acidity. \$28

**Wines by Geoff
Hardy K1
Adelaide Hills
Grüner Veltliner
2019 ★★★**
Quite a classic fresh fragrant style with elegant fruit characters and a somewhat tangy finish. \$25

CLASSIC GRÜNER VELTLINER 2018 VINTAGE

**Helenental
vom Urgestein
Himmelweit
Niederösterreich
Grüner Veltliner
2018 ★★★★★**
Rich fragrances of candied apples and citrus blossoms. The nicely maturing palate is accessible, elegant and smooth with good depth and balance of ripe pear flavours and a compact finish. \$N/A

**Forstreiter Ried
Kremser Kogl
Kremstal DAC
Grüner Veltliner
2018 ★★★★★1/2**
A refreshing, elegantly built and beautifully dry wine that exhibits fullness of melon, ripe pear and red apple fruit characters with plenty of citrus bite and remarkable length. \$N/A

**Lisa McGuigan
Wines Hunter Valley
Grüner Veltliner
2018 ★★★★★**
Powerful green melon and pear fragrances with an exotic floral touch. Delicate and spicy on the palate with pretty fruit flavours. \$30

**Weingut
Bründlmayer Ried
Langenloiser
Loiserberg Kamptal
DAC 1ÖTW
Grüner Veltliner
2018 ★★★★★**
Dense fruity bouquet with green notes and some spiciness. Substantial, well balanced palate rich with citrus and ripe pome fruit. \$54 AU

**Weinwurms
Ried Kugelberg
Niederösterreich
Grüner Veltliner
2018 ★★★★★**
Slight smokiness to the ripe fruit nose with an elegant and compact palate that has a good hit of beautiful bright fresh fruit. €8.30 EU

**Laurenz V Singing
Qualitätswein
Niederösterreich
Grüner Veltliner
2018 ★★★★★**
Cool green herbal notes to the nose with hints of lime blossom. Medium-weight palate with an harmonious mix of refreshing fruit. \$20

**Pike & Joyce Séparé
Single Vineyard
Adelaide Hills
Grüner Veltliner
2018 ★★★★★**
Pleasantly fragrant style with nice expression of passionfruit and citrus oil aromas and charming racy lime flavours with a delicate finish. \$N/A

**Weinwurms
Ried Schilling
Niederösterreich
Grüner Veltliner
2018 ★★★★★**
Lush and mature with full aromatic fragrances reminiscent of banana peel, walnuts and yellow fruit and a lively, pleasantly dry, palate. €9.30 EU

**Zantho Burgenland
Grüner Veltliner
2018 ★★★★★**
Subtle floral fragrances with a savoury nuance. A firm lightweight palate with nice spiciness and a medium finish. \$N/A

**Weingut Etz
Kamptal DAC
Grüner Veltliner
2018 ★★★★★**
The nose shouts ripe apples with a hint of peach. Medium weight, well structured palate, juicy in the middle with some spritzig. \$N/A

**Weegmüller vom
Balkon der Pfalz
Germany Grüner
Veltliner
2018 ★★★★★**
Subdued apple-like bouquet with a hint of honey. Hints of creaminess on the palate with well matured fruit showing a touch of sweetness. \$N/A

JUDGES



Shane Harris
Winemaker for Wines by Geoff Hardy including, Pertaringa Wines, K1 and Handcrafted by Geoff Hardy Wines. Has also completed vintages in Queensland and Victoria. Completed the AWRI advanced sensory course and has associate judged at McLaren Vale Wine Show.



Peter Schleimer
Editor in Chief of Vinaria Magazine, Austria's leading wine buying guide magazine. Austria is the home of gruner veltliner, and Peter is a regular reporter on the varietal both at home and abroad.



Adolf Schmid
Sommelier legend, four decades in restaurant Steirereck in Vienna, amongst the top 20 in the world for many years according to San Pellegrino rankings.

**Hahndorf Hill Winery
White Mischief
Adelaide Hills
Grüner Veltliner
2018 ★★1/2**

Perfectly balanced, super-fresh style with elegantly perfumed aromas and flavours and loads of tempting fruit characters. \$24

**Am Berg - Ludwig
Gruber Ried
Loiserberg
Kamptal DAC
Grüner Veltliner
2018 ★★1/2**

Smoky nose with hints of green beans and black pepper. Medium-weight palate shows some restrained citrus fruit. \$N/A

**Baumgartner
Baumhausweine
Ried Zöbinger
Heiligenstein
Kamptal DAC
Grüner Veltliner
2018 ★★1/2**

Pears and herbs on the nose with a green-tropical fruit accent. Smooth and creamy in the mouth with hints of bananas. \$N/A

**Domäne
Baumgartner
Weinviertel DAC
Grüner Veltliner
2018 ★★1/2**

A lightweight style that is crisp and very quaffable with lots of spicy apple characters showing subtle floral notes. \$N/A

**Weingut Jamek
Ried Achleiten
Federspiel Wachau
Grüner Veltliner
2018 ★★1/2**

The nose is spicy with a smoky note and has a long, juicy and refreshing stone fruit/green apple palate. \$N/A

**Laurenz V Friendly
Kamptal DAC
Grüner Veltliner
2018 ★★1/2**

A big ripe yellow fruit bouquet and a nicely structured full-bodied palate with flavours of stonefruits. \$30

**Gottfried Mittelbach
Riede Rosshimmel
Kremstal DAC
Grüner Veltliner
2018 ★★1/2**

A green apple nose with a hint of quince and a refreshing palate underlaid with sweet fruit and leesy notes. \$N/A

**Weingut Müller
Ried Neuberg
Kremstal DAC
Grüner Veltliner
2018 ★★1/2**

A fresh light fruity style with captivating green apple aromas and well balanced sweet, juicy fruit, palate. \$N/A

**Hahndorf Hill Winery
Gru Adelaide Hills
Grüner Veltliner
2018 ★★**

Spicy citrus nose with herbaceous nuances and a pretty crunchy citrus palate. \$29

**Saint Clair Family
Estate Origin
Marlborough Grüner
Veltliner 2018 ★★**

Floral fragrances with subtle spiciness and softly textured spicy pear palate. \$26.90 NZ

**Am Berg - Ludwig
Gruber Ried
Kellerberg Kamptal
DAC Grüner
Veltliner 2018 ★★**

Citrus nose with peppery elements. Slightly creamy in the mouth with herbal notes. \$N/A

**Gottfried Mittelbach
Riede Kremser
Sandgrube Kremstal
DAC Grüner
Veltliner 2018 ★★**

An appealing uncomplicated style with pleasant fruit characters and moderate acidity. \$N/A

**Rudolf Rabl
Langenlois Kamptal
DAC Grüner
Veltliner 2018 ★★**

Exotic passionfruit fragrances with a slightly tart, creamy textured palate. \$N/A

**Winzerhof Sax
Zwillingslauser
Kamptal DAC
Grüner Veltliner
2018 ★★**

Shy aromas with hints of pears and lychees. Lots of citrus flavours with a tannic grip. €7.50 EU

**Weingut
Schwarzböck
Weinviertel DAC
Grüner Veltliner
2018 ★★**

A dry, medium weight wine with an ethereal lift of apples and fresh herbs and nice acid line. \$N/A

**Weingut Stift
Klosterneuburg
Niederösterreich
Grüner Veltliner
2018 ★★**

Nose reminiscent of ripe pears and moss with nice pome fruit sweetness to the palate. €8 EU

**Winzerkeller Andau
Burgenland Grüner
Veltliner 2018 ★★**

Classic spiciness obvious here blending with fresh legume and lemon balm characters. €6.50 EU

**CLASSIC
GRÜNER
VELTLINER
2017 VINTAGE**

**Cape Barren Wines
Adelaide Hills
Grüner Veltliner
2017 ★★**

Distinct nose, quite spicy, with a savoury edge and a crunchy citrus and citrus peel palate showing delicate fruit sweetness. \$28

**Wines by Geoff
Hardy K1 Adelaide
Hills Grüner
Veltliner
2017 ★★**

A fresh, vibrant and elegant mix of spices, white pepper, lychees and strawberries with some lovely crunchy acidity. \$25

**Weinwurms
Ried Schilling
Niederösterreich
Grüner Veltliner
2017 ★★1/2**

Fresh and racy stone fruit characters on both nose and palate with subtle spiciness. A lovely quaffer. €11.50 EU

**Domäne
Baumgartner KTI
Niederösterreich
Grüner Veltliner
2017 ★★**

A full-bodied veltliner with an oily-like texture, some creaminess and firm tannins. \$N/A

**CLASSIC
GRÜNER
VELTLINER
2016 VINTAGE**

**Krauß Weingut
Lukas Krauß Pfalz
Germany Grüner
Veltliner 2016 ★★**

Mature, dense and creamy with a nutty nose and lots of slightly toasty, fruit flavours. \$N/A

JUDGES



Viktor Siegl

Wine writer doyen (top Austrian wine journalist). "Over-father" amongst (still active) Austrian wine writers, has been with Vinaria for 35 years. In real life he was a (now retired) high government official for waterways in Austria.



Hans Pleininger

Wine writer and journalist specialising in economics and wine and is a core member of Vinaria team.



Rüdiger Pröll

Wine writer. Formerly in the Champagne trade then worked for Vinaria for many years, stepped back into the second row two years ago for family reasons and a career in social work.

RESERVE GRÜNER VELTLINER 2018 VINTAGE

**Gerhard Deim
Ried Schönberger
Kalvarienberg
Kamptal DAC
Grüner Veltliner
2018 ★★★★★**

A fresh, fragrant and elegant style with refined spiciness on the nose and showing some oak. Pure lychee and lime fruit flavours with a slight candied character and good acid bite. \$N/A

**Gerhard Deim
Ried Schönberger
Bernthal Kamptal
DAC Grüner
Veltliner
2018 ★★★★★**

Discreet yet powerful banana pulp, white melon and pear bouquet. Delicate toasty notes to the creamy palate that's rich with pome and citrus fruit flavours and has firm acidity. \$N/A

**Schmelz Ried
Steinertal Smaragd
Wachau Grüner
Veltliner
2018 ★★★★★**

Rich powerful nose with lots of white blossoms and sweet white pears. The voluptuous well balanced palate offers a big mouthful of savoury peppery flavours with a long finish. \$N/A

**Domäne
Baumgartner
Weinviertel DAC
Reserve Grüner
Veltliner
2018 ★★★★★**

Ethereal aromas with hints of apples, melons, and candied lychees. The oak driven palate is brimming over with juicy varietal fruit flavours and has a firm and lingering finish. \$N/A

**Weingut Keller
Wormser
Nonnenwingert
Rheinhessen
Germany
Gruner Veltliner
2018 ★★★★★1/2**

Fresh apple fragrances with piquant spiciness and delicate smokiness. A very well put together palate that's vibrant with juicy fruit and fresh herbal characters. \$N/A

**Schloss Gobelsburg
Ried Renner 1ÖTW
Kamptal DAC
Grüner Veltliner
2018 ★★★★★1/2**

Opulent ripe fruit aromas reminiscent of honey, melons and apples. Velvety smooth in the mouth with powerful candied citrus fruit characters and racy acidity. \$N/A



**Weingut Durnberg
Alte Reben
Weinviertel DAC
Grüner Veltliner
2018 ★★★★★1/2**

Refreshing aromas of kiwi fruit and green apples with a leesy touch. Creamy in the mouth with a balance of floral citrus fruit, tannic grip and very crisp acidity. \$N/A

**Weingut Türk Obere
Kremser Sandgrube
Kremstal DAC
Reserve Grüner
Veltliner
2018 ★★★★★**

Powerful fresh herbal aromas with lots of apples and citrus flavours on the slightly creamy, very youthful and powerful palate. \$57

**Jäger Ried Achleiten
Smaragd Wachau
Grüner Veltliner
2018 ★★★★★**

A powerful fruit driven wine packed with great apple, pear and green melon fruit characters with good acidity and a long finish. \$N/A

**Allram Renner
1ÖTW Kamptal DAC
Grüner Veltliner
2018 ★★★★★**

Nose opens up to rich honeyed apples. Well structured, full bodied, palate has many layers of sweet apples, spices and vanilla. \$N/A

**Rabl Ried
Käferberg Kamptal
DAC Reserve
Grüner Veltliner
2018 ★★★★★**

Opulent, almost velvety, fruit nose with a roasted character. Powerful harmony of creamy fruit flavours on the full-bodied palate. \$N/A

**Forstreiter Ried
Schiefer Kremstal
DAC Grüner
Veltliner
2018 ★★★★★**

Dense pome fruit fragrances with nice spiciness and a velvety smooth palate with good volume of creamy flavours and firm finish. \$N/A

**Donabaum Johann
Limitierte Edition
Smaragd Wachau
Grüner Veltliner
2018 ★★★★★**

Baked apple nose with a pepperoni-like savouriness. Palate still a little closed with restrained fruit on the front palate. Has potential. \$N/A

**Nigl Ried
Kirchenberg
Herzstück Kremstal
DAC Grüner
Veltliner
2018 ★★★★★**

Fruity nose reminiscent of green pears and limes with exotic notes. Good juicy fruit-sweetness on the palate with drying finish. \$N/A

**Vinarství
Baláž Veltlínské
Cervené Barrique
Mikulov Czech
Republic Gruner
Veltliner
2018 ★★★★★1/2**

A bouquet of candied citrus fruit and showing some oak. Very youthful racy palate. An individual style. \$N/A

**Ebner-Ebenauer
Sauberg Reserve
Niederösterreich
Grüner Veltliner
2018 ★★★★★1/2**

Quite a spicy/peppery nose with a robust ripe varietal fruit palate. Creamy texture with citrus underneath. \$N/A

**Weingut Schloss
Dürnstein Ried
Rothenhof
Smaragd Wachau
Grüner Veltliner
2018 ★★★★★1/2**

Good volume of spicy stone fruit aromas and lovely creamy fullness to the juicy fruit palate. Nice tannin structure. \$N/A

**Weingut Leth
Ried Scheiben
1ÖTW Wagram
Grüner Veltliner
2018 ★★★★★1/2**

Quite a crunchy style with lots of fruit and an abundance of spiciness with some good phenolic characters. \$N/A

**Piálek & Jäger
Vinarství Grand
Veltlín No. 9 Znojmo
Czech Republic
Grüner Veltliner
2018 ★★★★★**

Very spicy on the nose and plump on the palate with slightly caramelised fruit flavours. \$N/A

**Leindl Ried Seeberg
Kamptal DAC
Grüner Veltliner
2018 ★★★★★**

A creamy character to the nose with a velvety smooth palate full of good fruit sweetness. \$N/A

**Centennial
Vineyards Reserve
Southern Highlands
Grüner Veltliner
2018 ★★★★★**

Still closed, needs air to open up to gooseberries and green peppers. Give it more time. \$28.99

**Schloss Gobelsburg
Ried Lamm 1ÖTW
Kamptal DAC
Grüner Veltliner
2018 ★★★★★**

Traditional style rich and ripe with characters reminiscent of marzipan and biscuits. Cellar it! \$N/A

**Prager Ried
Zwerithaler
Kammergut
Smaragd Wachau
Grüner Veltliner
2018 ★★★★★**

Beautiful characters of pears and herbs with a fresh, youthful and elegant palate. Needs time. \$N/A

**Nigl Ried Pellingen
Privat Kremstal DAC
Grüner Veltliner
2018 ★★★★★**

A mature yet lively nose and full-bodied palate juicy with crunchy citrus notes. \$N/A

**Weingut Durnberg
Tradition
Weinviertel DAC
Reserve Grüner
Veltliner 2018 ★★★★★**

Nose is a youthful hit of apples, citrus and spices with a long and delicate creamy palate. \$N/A

**Donabaum Johann
Spitzer Point
Smaragd Wachau
Grüner Veltliner
2018 ★★★★★**

Powerful yet still youthful style with a richness of creamy pungent fruit. Needs air to open up. \$N/A

**Klein Reserve Pfalz
Germany Grüner
Veltliner 2018 ★★★**

A charming wine that is a delicate, elegantly woven, balance of fruit, herbs and some tartness. \$N/A

**Ott Ried
Engabrunner Stein
1ÖTW Kamptal DAC
Grüner Veltliner
2018 ★★★**

Nose reminiscent of sponge cake with a fresh and graceful varietal palate with crunchy acidity. \$N/A

**Weingut Stift
Klosterneuburg
Reserve
Niederösterreich
Grüner Veltliner
2018 ★★★**

Very creamy style with a plump nose and rich, mature, mouth-filling sweet fruit flavours. €17 EU

RESERVE GRÜNER VELTLINER 2017 VINTAGE

**Weingut Türk
Ried Kremser
Thurnerberg
1ÖTW Kremstal
DAC Reserve
Grüner Veltliner
2017 ★★★★★**

A long lively wine with a youthful fresh spicy bouquet showing slight smokiness and tasting of baked apples and candied honey melons. Great palate texture with lovely crunchy acidity. \$77



**Weingut
Bründlmayer Ried
Kammerner Lamm
1ÖTW Kamptal
DAC Reserve
Grüner Veltliner
2017 ★★★★★**

Long, firm and refreshing style with a sandalwood-like smokiness to the fruity nose. The rich well structured palate has oodles of rich yellow fruit, baked apple and marzipan-like flavours. \$140 AU

**Winzerhof Sax Ried
Panzaun Kamptal
DAC Reserve
Grüner Veltliner
2017 ★★★★★**

Classic varietal aromas; hints of pears and white melons and a charming expression of refreshing apple and pear flavours underscored by a good line of crisp acidity. €10 EU 

**Weingut Jamek Ried
Achleiten Smaragd
Wachau Grüner
Veltliner
2017 ★★★★★**

Lots of classic black pepper characters to the citrussy nose with the palate showing rich fruit texture and a very good amount of apple, white peach and grapefruit flavours. \$N/A



**Hahndorf Hill Winery
Gru Adelaide Hills
Grüner Veltliner
2017 ★★★★★1/2**

Very fruity nose with a vanilla-like backing. A light to medium bodied palate juicy with elegant, lemon and lime zest fruit characters with a subtle finish. \$29

**Schmelz Ried
Pichl Point
Smaragd Wachau
Grüner Veltliner
2017 ★★★★★ 1/2**

Nose has some leafiness, some citrus and some savouriness. The palate is crunchy and refreshing with slightly tangy crispy fruit and a delicately tart aftertaste. \$N/A

**Leth Ried Scheiben
1ÖTW Wagram
Grüner Veltliner
2017 ★★★★★**

Powerful spicy nose with lots of citrus and pome fruit flavours on the well-structured palate with a long firm backbone. \$N/A

**Birgit Eichinger
Ried Lamm 1ÖTW
Kamptal DAC
Grüner Veltliner
2017 ★★★★★**

Very quaffable wine with a lovely balance of sweet and sour apples, lemon zest, spiciness, peppery notes and some nuttiness. \$N/A

**Baumgartner
Baumhausweine
Ried Gaisberg
Kamptal DAC
Grüner Veltliner
2017 ★★★★★**

Long, well rounded and powerful style with loads of ripe citrus, a slight exotic gingery character and some malty notes. \$N/A

**Weingut Müller Ried
Eichbühel Kremstal
DAC Reserve
Grüner Veltliner
2017 ★★★★★**

Some smokiness to the lush caramel-like aromas. Rich and fleshy in the mouth with lots of fruit. Patience will reward! \$N/A

**Domäne
Baumgartner
KTI Weinviertel
DAC Reserve
Grüner Veltliner
2017 ★★★★★1/2**

Quite a spicy nose with a ripe, rounded and juicy palate showing lots of fruit flavours, especially citrus. \$N/A

**Am Berg - Ludwig
Gruber Ried
Käferberg
Kamptal DAC
Grüner Veltliner
2017 ★★★★★1/2**

A somewhat old-fashioned style with dense smoky aromas; lots of spice and broad full-bodied sweet-sour palate. \$N/A

**Villa Tolnay Borhaz
Kft Panorama
CSOBANCZ Balatoni
Hungary Grüner
Veltliner 2017 ★★★**

Smoky and spicy on the nose with a rather discreet varietal fruit expression to the palate. \$N/A

RESERVE GRÜNER VELTLINER 2016 VINTAGE

**Nichta Víno
Nitrianska Slovakia
Grüner Veltliner
2016 ★★★★★**

Somewhat smoky nose but with elegant rhubarb and citrus fruit characters and a refreshing citrus palate with a fine tannin structure. \$N/A

STAR RATINGS ★★★★★

Three-, four- and five-star ratings are signs of excellence in fruit quality and winemaking skill. All wines are judged 'blind' by wine industry professionals and are compared in peer classes by three judges.

CM Wine is exclusive to Cellarmasters, a major mail-order business.

CD Cellar door price.

CDO Cellar door only.

SO Sold out.

\$N/A Price not available at time of printing.

 Contact information pg 89.

 RECOMMENDED cellaring (years).

24 TASTED
17 AWARDED

BRANDY, COGNAC & ARMAGNAC

Often called the "Spirit of the Grape" these amazing high spirited products offer the contradiction of high proof alcohol yet smooth and balanced characters through the benefit of oak maturation and aging.

AUSTRALIAN BRANDY

4 TASTED
2 AWARDED

A mixed result here there were a couple of brandies showing a good standard of quality but the others were too sweet with added tannins rather than aged oak.

Sullivan Cove Single Cask XO Tasmania Brandy NV ★★★★★1/2

A big complex oak driven brandy with a rich sweet woody bouquet and incredible depth and length of flavours with slightly drying oak tannins. \$285

Twenty Third Street Distillery Renmark Riverland Brandy NV ★★★★★

Quite a sweet and youthful fruit driven style. Fresh oak on the nose with light and lingering brandy flavours. \$54.99

FRENCH BRANDY

3 TASTED
2 AWARDED

Two brandies here worth trying; one is a mixer, the other would make a good sipper!

Bardinet XO France Brandy NV ★★★★★

Dried fruit bouquet with lightly smoky oak notes and some age. The palate is soft and warm with sweet plum flavours. \$44.99

Sainte Louise Napoleon France Brandy NV ★★★★★

Deep amber hues, attractive fruit driven nose and pleasant dried fruit/oak flavours. \$35

ARMAGNAC

8 TASTED
6 AWARDED

The judges found this a consistent group with nice broad flavours along with age and structure. These offer a quality product as an alternative to Cognacs.

Janneau Grand XO Armagnac NV ★★★★★1/2

A rich complex Armagnac with a big sweet complex bouquet and very powerful, slightly peppery, flavours on the long well-structured palate. \$102.99

Delord XO Bas Armagnac Armagnac NV ★★★★★

Quite youthful yet complex and well-balanced product with sweet caramel, good oak and underlying fruit characters. \$39

Domaine Tariquet Bas-Armagnac VSOP ★★★★★

A slightly broader style with an oaky nose and sweet caramel flavours. \$59

Domaine Tariquet Bas-Armagnac Pure Folle Blanche 15 Ans ★★★★★

Nose has sweet lifted brandy notes with sweet, complex and spiritous flavours. \$159

Gelas Single Cast 16 Ans Double Matured Bas Armagnac Armagnac NV ★★★★★

Lovely coffee complexity to the nose with good age complexity on the palate. \$170

COGNAC

9 TASTED
7 AWARDED

A mixed bag with the VS and VSOPs "A good spirit but not showing what Cognac is all about," said one judge. "The barrel ageing is critical in adding complexity to the product and we see this in the XO quality brands. Ultimately you get what you pay for."



Domaine Tariquet Bas-Armagnac XO ★★★★★1/2

A pleasant, soft and elegant style with very good oak/spirit balance and lovely lingering fruit flavours. \$99

JUDGES



Tim Gneil
Product Manager, Alcohol, Tarac Technologies. Responsibility for blending brandies and neutral spirits. Fortified judge at Melbourne and Rutherglen wine shows.



Russell Johnson
CEO of Russell Johnson Consulting, for wine & spirit research and development. Formerly wine division technical manager of Beringer Blass Wine Estates. Eight years' experience as production manager with Seagram Spirits. Adelaide Wine Show judge in the brandy class.



Stephen Matthews
Former lecturer in hospitality studies at Regency College of TAFE and the Adelaide Institute of TAFE. Also a former general manager of the Earl of Zetland Hotel, and malt specialist.

**Remy Martin XO
Excellence Cognac
NV ★★★★★**

Very attractive fruit cake-like aromas with a beautifully elegant palate that is incredibly rich and fantastically flavoursome with a long lingering finish. \$210

**Hennessey XO
Cognac NV ★★★★★**

A great Cognac style – deep amber hues and full, rich nutty, dried fruit fragrances. “Could smell it all day!” said one judge. Excellent depth and complexity of rich sweet flavours. \$225

**Martell XO Extra
Old Cognac
NV ★★★★★1/2**

Another rich fuller style with intense age and complexity. The nose has lovely aromas of vanillin-like oak and fruit with lingering dried fruit flavours. Good oak sweetness. \$224.99

**Camus XO
Borderies Cognac
NV ★★★★★1/2**

Rich golden Cognac with a complexity of oak and brandy aromas with coffee-nuances. Strong Cognac presence on the palate with complex fruit characters. \$275

**Hennessy VSOP
Cognac NV ★★★**

A complex style with subtle brandy bouquet. Warm and sweet in the mouth. Good age. \$79.99

**Frapin VS Grande
Champagne Cognac
NV ★★★**

Nice age complexity on the dried fruit nose with spicy oak prominent on the palate. \$85

**Courvoisier VSOP
Fine Cognac
NV ★★★**

Attractive spicy/dried fruit aromas and elegant palate with sweet Cognac flavours. \$105

STAR RATINGS ★★★★★

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🍷 RECOMMENDED cellaring (years).

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AMERICAS



ASIA



AUSTRALIA



EUROPE



NEW ZEALAND

93 TASTED
51 AWARDED

ITALIAN & SPANISH

Always a pleasure! It is great to see the diversity of styles and flavours in this tasting with Aussie examples taking on the occasional old world iconic example along with the occasional Kiwi. It does make for a lot of discussion and most of these are worthy drinks ranging from quaffers to serious contenders.

PROSECCO

3 TASTED
3 AWARDED

Good fresh drinks across the board that are reflective of the variety.

Vallate Venica Prosecco NV ★★★1/2

Delicate floral on the nose with a rich and creamy fruity palate with slightly honeyed notes and lively bubbles. \$22.90

McPherson Wines Bella Luna Victoria Prosecco 2019 ★★★1/2

Fruit driven style with fresh fragrances of rose petals and white flowers with a very pleasant, balanced, palate. \$18.99

Botter Veneto Italy Prosecco NV ★★★

Persistent bead, zesty fruit palate with a touch of sweetness and zingy finish. \$13

OTHER SPARKLING

2 TASTED
1 AWARDED

Gapsted Wines Limited Release King Valley Sparkling Pinot Grigio Rosé NV ★★★

Pretty pink wine with a rose petal nose and pleasant and refreshing red fruit palate. \$25

FIANO

10 TASTED
6 AWARDED

Mixed results. "The best wines here were balanced and showed a lot of care in their making with bright fruit characters," said one judge. "A couple of the older wines just lacked freshness."

Hand Crafted by Geoff Hardy Adelaide Hills Fiano 2019 ★★★★★1/2

A very pleasant example of the variety with its fruity floral fragrances and balanced palate with "charming" fruit, zesty acidity and nice minerality. \$25

Haselgrove Wines Alternative Series McLaren Vale Fiano 2019 ★★★1/2

Nose is noticeably spicy with honeyed/ginger notes and super savoury palate has more of the ginger notes. \$24

Gapsted Wines Limited Release King Valley Fiano 2019 ★★★

Nutty nose with a spicy lift and dry savoury palate with an acidic citrus line. \$25

Shingleback Wine Davey Estate McLaren Vale Fiano 2019 ★★★

A nutty profile to the nose and super savoury palate. Chill and drink now! \$25

Briar Ridge Vineyard Limited Release Hunter Valley Fiano 2019 ★★★

A generous wine that has green varietal fruit characters with an herbaceous lift. \$28

McPherson Wines Bella Luna Central Victoria Fiano 2018 ★★★

Yellow stonefruit characters with a spicy lift and starting to show some bottle age. \$18.99

PINOT GRIS/ GRIGIO

7 TASTED
5 AWARDED

Easy drinking light varietal wines.



Zonte's Footstep Shades of Gris Adelaide Hills Pinot Grigio 2019 ★★★★★1/2

Fresh, vibrant, fruit driven style. Lifted fruit fragrances with floral notes and hints of spices. Good palate length with flavours of stone fruits and floral nuances. \$22

Tussock Jumper Veneto Italy Pinot Grigio 2018 ★★★1/2

A pleasant dry savoury style with apple and pear fruit characters edged with a spicy lift. Drink soon! \$16

Singlefile Wines Run Free Great Southern Pinot Grigio 2019 ★★★

A hint of spice to the cooked apple aromas and a "charming" citrusy palate. \$25

Portone Veneto Italy Pinot Grigio 2018 ★★★

Cantelope and apples on the nose with an upfront spicy fruit palate. Very refreshing. \$7

Castello Banfi Le Rime Tuscany Italy Pinot Grigio 2018 ★★★

Primary green fruit fragrances with lovely varietal fruit flavours showing a spicy lift. \$21.90

OTHER WHITES

6 TASTED
3 AWARDED

The best showed good varietal fruit expression but there were a few with acid balance issues.

Inner City Winemakers Hunter Valley Verdejo 2019 ★★★★★

A pungent varietal nose with generous fruit salad-like flavours and a nutty texture to the palate. Drinking well now. \$25



**Briar Ridge
Vineyard Hunter
Valley Albarino
2019 ★★1/2**

Herbal/green bean nose opening up to white florals with a delicious floral fruit palate and generous acidity. \$28

**Trentham Estate
The Family Murray
Darling Vermentino
2019 ★★★**

A delicate wine with good line of green citrus fruit, savoury notes and lovely minerality. \$18

ROSÉ

1 TASTED
0 AWARDED

Just one developed example that didn't make the grade.

SANGIOVESE & TOURIGA & BLENDS

11 TASTED
3 AWARDED

"Not a lot of joy to be had here!" declared the judges. "There were too many tired or overworked wines," said one judge.

**Haselgrove Wines
Alternative Series
McLaren Vale
Sangiovese
2018 ★★★★★**

Nice intensity of red currant/cherry cola aromas and lingering confectionery sweet strawberry/cherry flavours. \$26

**Foster e Rocco
Riserva Heathcote
Sangiovese
2012 ★★★★★**

Fully developed wine with earthy/leathery notes mixing with the cooked fruit characters. Still has plenty of acid. Drink now. \$55

**Foster e Rocco
Heathcote
Sangiovese
2016 ★★★**

Aromas of cherries and dark plums with ripe sweet fruit flavours and upfront tannins. \$37

3 TASTED
2 AWARDED

A great variety. Worth seeking out these examples.

**Stonehorse by
Kaesler Barossa
Valley Touriga
2016 ★★★★★**

A huge nose with a sweet floral lift and a lengthy vibrant and warming palate with an intense concentration of varietal fruit and spices with an oaky finish. \$25

**Casa Santos
Lima Quinta De
Bons Ventos
Beiras Portugal
Touriga Blend
2014 ★★★★★1/2**

A well-made, youthful, vibrant and modern style with a nose of sweet fruit and spicy oak and a very rich and intense core of crunchy fruit flavours. 3-5 \$10

**GRENACHE
& BLENDS
(GARNACHA)**

4 TASTED
2 AWARDED

Two easy drinking wines here.



**Zonte's Footstep
Love Symbol
McLaren Vale
Grenache
2018 ★★★★★**

A light bodied style; balanced and focussed with spicy red fruit characters on the nose and palate and fine tannins. Needs chilling. \$27.50

**Cellar Cecilio
Negre Priorat Spain
Garnacha 2016 ★★★**

Menthol lift to the dark fruit nose and residual sweetness to the palate with some drying tannins. \$57

MONTEPULCIANO

5 TASTED
3 AWARDED

Mixed group of easy drinking and youthful wines.

**Paulmara
Estates Brasco's
Barossa Valley
Montepulciano
Graciano
2018 ★★1/2**

An intense inky profile. Great concentration of cherry, plum and licorice characters and well integrated tannins. \$21

**Haselgrove Wines
Alternative Series
McLaren Vale
Montepulciano
2018 ★★★**

Brooding spicy licorice bouquet and a lightweight palate with super concentration of fruit. \$26

**After Five Wine
Co Barossa Valley
Montepulciano
2018 ★★★**

A nose of cherry cola and spices with a beautifully poised, youthful, blue fruit palate. \$35

NEBBIOLO

3 TASTED
1 AWARDED

Just one good version with the others lacking both varietal definition and tannins.

**Vineyard 28
Geographe Nebbiolo
2018 ★★★★★**

A bright nose of tar and rose petals with a well focussed, long and vibrant palate of dried herbs, oak spices and rose petals. \$28

JUDGES



Sarah Andrew

Business Development Manager for the Wine & Spirit Education Trust (WSET) for Australia & New Zealand and Co/Chair Sommeliers Australia. She has 15 years' extensive experience in the wine and hospitality industries in both Australia and New Zealand. Judged regularly at capital city wine shows and was judge/chair at the Cool Climate show and Panel Chair at Orange.



Sandrine Gimon

Rymill Coonawarra Senior Winemaker since 2008. Previously travelled extensively, working in Romania, Swan Valley Western Australia, Languedoc Roussillon and Pomerol. Completed her wine making internship at Veuve Clicquot Ponsardin in Champagne.



Adam Foster

Owner/winemaker of Syrahmi and Foster e Rocca Wines. Also has a French label called L'imposteur, which he works on. Formerly sommelier and chef at Lake House Resort at Daylesford. Judge at Macedon and Daylesford wine shows.

LAGREIN

2 TASTED
1 AWARDED

Good varietal concentration here.

Hand Crafted by Geoff Hardy Limestone Coast & Adelaide Hills Lagrein 2017 ★★★

Inky colour with a deep core of blue fruits, overt oak and high level of tannins. \$30

NERO D'AVOLA

6 TASTED
1 AWARDED

The judges were disappointed with these because of excessive confectionery characters and lack of balance.

Trentham Estate The Family Murray Darling Nero D'Avola 2018 ★★★

Dense dark confectionery cherry bouquet with intense fruit and sweet oak flavours. \$18 

TEMPRANILLO

24 TASTED
14 AWARDED

"Those wines that had varietal definition, judicious use of oak and showed balance were rewarded," noted one judge. However, the judges were disappointed with some that showed poor winemaking and microbial issues. "Some new amateur winemakers are not aware of these faults," said one judge.



Gapsted Wines High Country King Valley Tempranillo 2018 ★★★★★1/2

A wine with drive and focus that has prominent spicy oak aromas with dark berries underneath. Palate has a lovely core of sweet varietal fruit flavours. \$20 

Biurko Gorri Joven Rioja (Bargota) Tempranillo 2017 ★★★★★1/2

Vibrant red fruit nose with a floral lift. Super dry on the palate with lovely fruit concentration and slight "blocky" tannins with acidity kept nicely in check. \$28

Handcrafted by Geoff Hardy Adelaide Hills Tempranillo 2018 ★★★★★

A dense dark and brooding wine with opulent plum and cherry-like varietal fruit, spicy oak and well focussed tannins.  3-5 \$30

Tussock Jumper Castilla Spain Tempranillo 2017 ★★★★★

Nose suggests dried herbs with leathery/earthy undertones. Tannins drive the palate with developing fruit flavours. \$16 

Hemera Estate Single Vineyard Barossa Valley Tempranillo 2017 ★★★★★

Spicy cooked fruit aromas with leathery/earthy notes. Palate is dry, savoury and developing. High level of tannins. Needs food. \$35

RiverBank Estate Rebellious Swan Valley Tempranillo 2018 ★★★1/2

Juicy plum fruit characters – very varietal with a big tannin structure and subtle complexity. \$25

Briar Ridge Vineyard Limited Release Hilltops & Hunter Valley Tempranillo 2018 ★★★1/2

An elegant light-bodied wine with youthful sweet and spicy cherry fruit and fine well integrated tannins. \$35



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**Peacock's Tail
South Australia
Tempranillo
2017 ★★1/2**
Brooding developing fruit fragrances and good concentration of fruit flavours with strong line of acidity. \$25

**Zonte's Footstep
Madrugador Fleurieu
Tempranillo
2019 ★★★**
A cherry bomb of a nose and a dry palate with lovely fruit tucked away underneath. \$35

**Aradon Rioja Spain
Tempranillo
2018 ★★★**
Bright and youthful with lolly-like primary fruit sweetness and some savoury elements. \$8.88

**Trinity Hill Gimblett
Gravels Hawkes Bay
Tempranillo
2018 ★★★**
Bright youthful fruit driven style with nice oak spiciness and powerful tannins. \$39.99

**RiverBank Estate
Rebellious Perth
Hills & Swan Valley
Tempranillo
2017 ★★★**
A pretty red. On the lighter side, with developing savoury fruit and herbal undertones. \$25

**Telmo Rodriguez
'Dehesa Gago' Toro
Spain Tinta de Toro
2018 ★★★**
The nose is bright with fruit and oak and has dense and brooding inky flavours. "More-ish!"
3-5 \$35

**Telmo Rodriguez
'Corriente' Rioja
(Lantziego)
Tempranillo
2016 ★★★**
Intense colour, dusty herbal nose and flavoursome palate with vibrant mouthfeel. \$42

OTHER REDS

4 TASTED
4 AWARDED



**After Five Wine
Co Barossa Valley
Aglianico
2018 ★★★★★**

A dense dark wine with great varietal definition from start to finish. Smells of cherries, leather and licorice with great concentration of fruit flavours, high acid and balancing tannins. \$35

**Kaesler Barossa
Valley Barbera
2017 ★★★★★**
Intense youthful fruit fragrances with new oak. Palate is juicy, fresh and vibrant with lovely interplay of tannins, acid and oak. \$35

**Syrahmi Heathcote
Mourvedre
2017 ★★1/2**
Toasty charry oak driven nose with a sweet fruit core to the palate and a generous amount of oak. \$NA

**Heathvale Wines
'The Belief' Eden
Valley Sagrantino
2018 ★★★**
An inky nose and big tannic palate supported by opulent varietal fruit intensity. \$45

FORTIFIEDS

2 TASTED
2 AWARDED

Two good examples.

**Gonzales Byass Tio
Pepe Sherry Jerez
Spain Palamino
NV ★★★★★**
Straw yellow with thick 'legs' and a nutty flor bouquet. Delightful text-book sherry palate that is savoury and nutty. \$38

**Gonzales Byass
Nectar Jerez Spain
Pedro Ximenez
NV ★★1/2**
Fully developed raisined, date, prune aromas and luscious flavours of cooked fruit and Christmas spices. A classic! \$38


**OAKOVER
WINES**
- EST 1929 -

Saviour the moment...

Oakover Wines is a WA owned family operated winery located in the heart of the Swan Valley.

The historic estate was one of the original properties established in the Swan Valley in the 1830's and has been continuously used for grape growing since it was first cleared by convict labour. Some of the Swan Valley's first grapevines were planted on Oakover land by Samuel Moore in the early 1850's.

Today, Oakover Wines reflects a synergy between past and present. Mark Yukich and sons Graeme and Kim have continued the proud family tradition of growing quality grapes and producing premium wines reflecting the 'terroir' of the region.

True varietal character, depth of flavour and approachability, guide the philosophy of the winemaking team.

In turn, the future for Oakover Wines lies in its ability to continue to produce quality wines that offer customers exceptional quality value for money.

Of recent times in 2019, the Yukich family acquired the Houghton Estate. Realising a long-held dream by returning the heritage listed grounds and winery of Swan Location 11 (originally listed in 1829 and renamed Houghton in 1836), back to Western Australian hands. This winery is now known as Nikola Estate, named in tribute after the owners great grandfather Nikola who ploughed the Swan Valley lands all those years ago.

14 Yukich Close, Middle Swan
Tel 08 9374 8000 Email info@oakover.com
www.oakoverwines.com.au



BAROSSA VALLEY & EDEN VALLEY



REDHEADS STRIKES A CHORD

ONE of the Barossa's newest cellar doors, RedHeads Wine, located in Angaston, has taken out the top award for Water Management in Wine at the 2019 Drinks Business Green Awards in London.

The RedHeads Village comprises of a new 500-tonne winery – built in 2018 by local production company, Ahrens, an eight-hectare vineyard and Studio Bar cellar door which opened to the public in November. Throughout the building process, sustainability was a major focus with water management and power at the forefront throughout the entire build and renovation process. Being located in a region that experiences little to no 'meaningful' rain throughout summer and autumn, water management needed to be forward-thinking and effective. Water collection, reducing waste water and water recycling are key focus areas RedHeads has worked towards, capturing all of the water from its winery roof and dam, collecting 2.7 million litres of extra water that can be reused around the winery and site, while the dam, with a storage capacity of 3.8 megalitres is used to supply water for irrigation.

"We are elated to be recognised for our water management," says former Nepenthe winemaker Alex Trescowthick, who is RedHeads Wine operations manager, "although it is just one aspect of what we are doing at RedHeads to ensure we make minimal impact on our environment.

"We installed large solar panels atop the winery roof with accompanying battery and re-wired the winery and cellar door so that everything is run from solar and battery.

"From what we understand, we are one

of the first commercial-size wineries in South Australia with its own off-grid power generation and storage."

RedHeads Wine is the Australian Winemaking arm of UK-owned wine merchant, Direct Wines (which also trades under the banner Laithwaites Wine). RedHeads Cellar Door Studio Bar is located at 258 Angaston Rd, Angaston. Opening hours are Fridays noon-7pm and weekends 11am-5pm. www.redheadswine.com.

PERFECT PLACE TO STAY

I'VE been hearing very positive reports about Lanzerac Country Estate, a boutique bed and breakfast in the heart of the Barossa at Tanunda. With Turkey Flat on one side and Chateau Tanunda on the other, Lanzerac is set on two and a half hectares and has five large suites, all refurbished with modern bedrooms and bathrooms but hidden inside the original family homestead overlooking the beautiful Barossa Ranges. Hosts Casey and Justin Carter also serve breakfasts in the Barn, which can also be used as a small meeting and conference facility. Standard features across all five suites include king beds (which can split for twin share), private bathrooms (with complimentary toiletries), bath robes, TV/DVD, air conditioning, ceiling fan, full-length hanging wardrobes, mini bar, bluetooth iPhone/Android music player, in-room wifi and tea/coffee facilities. There are several restaurants, wineries and attractions within walking distance. For details see www.lanzerac.com.au.



DOING THINGS IN STYLE

IT IS now over 20 years since entrepreneur John Geber and his family took control of derelict Barossa Valley wine icon Chateau Tanunda. The Gebers have spent millions of dollars on refurbishing the buildings, creating a showpiece winery and cellar door.

Established in 1890, Chateau Tanunda has had only three owners in its history: Chateau Tanunda 1890-1916; the Seppelt family and Southcorp 1916-1998; and the Geber family 1998-present. South African-born Geber, whose daughter Michelle now runs the wine business, likes to do things in style. They are currently celebrating the 130th birthday of Chateau Tanunda with a series of tastings and held a dinner and cricket match on the winery oval late last year for trade and media guests.

"Chateau Tanunda was established in 1890 by Barossans for the Barossa as a place to make the highest-quality wines to bring to the world," John Geber said. "Some 130 years later, my family is lucky enough to continue that legacy as the custodians of this amazing icon.

"This is one of the most iconic wine stories of Australia, and it also happens to be one of the most picturesque cricket grounds in Australia. 130 years' proud history, combining with our vision for the future, gives us great cause for celebration."

Michelle Geber said: "Our history speaks for itself. Now we are building on that with a strong vision for the future. Our focus is always on quality with our Grand Barossa range at the core, complemented by the unique characters of our Old Vines Expression range, with wines from 50-, 100- and 150-year-old vines. "

Coming up is a new super-premium cabernet-led Eden Valley red from the family's Matthews Road property.

"We have identified an east-facing contoured site on our Eden Valley Matthews Road property, to plant a selection of the latest clones of all six Bordeaux varieties (cabernet sauvignon, cabernet franc, merlot, malbec, petit verdot and carménère) in a project we call The Amphitheatre," says John Geber. See www.chateautanunda.com.au.



GOOD KOMBI-NATION

ONE of the newer wine producers in the Barossa region is Arno Wine Co at Vine Vale, a small-batch, boutique wine producer owned and run by husband-and-wife team Ruby Stobart and Craig Viney. Stobart formerly worked at Appellation and The Louise, while Viney was at Two Hands before joining Murray Street Wines and has also worked in Washington state.

"We source our fruit from growers who farm in a thoughtful, sustainable way and gently coax them into the bottle without a heavy winemaking thumbprint on the finished wine," says Stobart.

"Our home in the Barossa Valley is a constant inspiration for us. It's beautiful scenery, the sense of community, the produce and of course, the amazing resource of old vines farmed by families that have generations of experience in the vineyards."

Semillon, mataro, cabernet sauvignon, grenache and shiraz form the backbone of Arno Wine Co's portfolio. The couple offers tastings by appointment from the back of their 1973 VW Kombi. Contact Ruby on 0421 750 200, ruby@arnowineco.com.au or see www.arnowineco.com.au.

RENOVATED GEM

GREENOCK is one of the most charming villages in the Barossa and is home to The Clyde – a beautifully renovated village home that now offers accommodation for between two and six people. Guests get a complimentary bottle of Barossa wine on arrival and find a pantry stocked with artisan-made, local breakfast provisions. Spots to relax include the front verandah, the poolside deck, dining area or comfy lounge. The Western ridge, iconic palm tree-lined

route of Seppeltsfield Road and Tanunda are all within 10 minutes-drive.

A complimentary inclusion in packages is a transfer to either Hentley Farm, Fino or Appellation restaurant. The village of Greenock itself has five cellar doors, micro-brewery, tavern, shopping and El Estanco eatery. See www.theclydegreenock.com

GET CHARRED

CHAR Barossa is a recently opened bar and grill restaurant in the heart of the Barossa Valley. The family-owned business is located on the main street of Tanunda, directly opposite the Barossa Visitor Information Centre. Guests can dine indoors in air-conditioned comfort or enjoy the fresh air on the front verandah. Over the summer months, the rear Char Garden is open for dining or drinks. Much of the cooking here is done on the char grill, using fresh seasonal produce sourced locally wherever possible. Menu choices range from char-grilled steaks to a ginger crème brûlée and there is a wine list showcasing Barossa producers.

Think Coffin Bay oysters served with a choice of ginger and shallot dressing, gazpacho salsa or Kilpatrick and starters like chilli salt squid, mint, coriander and lime salad, or roasted pork belly, kohlrabi and fennel slaw with black garlic aoli. Mains range from grilled Atlantic salmon fillet with beetroot and ginger salsa and aged balsamic, to grain-fed Black Angus eye fillet. Set menus are available for groups. For details visit www.charbarossa.com.au.

GERMAN COTTAGE REVAMP

ONE of the more recent arrivals on the Barossa vineyard accommodation scene is Cambourne Boutique Accommodation, run by talented young Barossa couple Andrew and Skye Quin. This self-contained accommodation is located in an authentic mid-19th-century German settler's cottage, although the interior is contemporary. There are three carpeted bedrooms each with an en-suite bathroom, although the property

can be configured for just one couple. All bedrooms feature custom-made vanities constructed from old wine barrels, underfloor bathroom heating, ducted heating and cooling with in-room climate control, fresh linen, with luxurious pillows, Sheridan towels and hairdryers. There are stunning Barossa views from all rooms and Cambourne's guests can walk down to Hentley Farm restaurant – an easy 10-minute stroll - or across the road to Seppeltsfield Winery and Fino restaurant. Andrew Quin is also the winemaker at Hentley Farm. See www.cambourne.net.au

SOUTH AMERICAN FLAIR

EL ESTANCO, which opened in Greenock in 2016, brings a touch of South America to the Barossa Valley. Cooking on wood fires using South American techniques is chef Julian Velasquez's forte. He grew up in Bogotá, Colombia, landing in Australia in 2001. His partner Abby Osborne is an English-born viticulturist and trained pastry chef.

El Estanco is open for coffees, cakes, long lazy lunches or Friday night fiestas and uses local produce. There are several cosy rooms with log fires in cold weather, a long room for dining, and a sheltered courtyard for outdoor dining. A lot of the produce comes from the eateries own garden. El Estanco is fully licensed but offers BYO with a \$20 corkage fee. For details see www.elestanco.com.au.



Opposite page top right: Helicopter at Chateau Tanunda.
Opposite page top left: Interior of Redheads.
Opposite page bottom: Lanzerac Country Estate.
Top right & left: Arno Co Kombi van & Ruby and Craig.
Bottom left: Exterior of The Clyde.
Bottom right: El Estanco pizzas.



125 TASTED
91 AWARDED

BAROSSA VALLEY & EDEN VALLEY

Internationally Australia's most recognised region which offers a lot of bang for your buck. Here we see lots of flavour across the board with a contrast between the bigger wines from the valley floor to the cooler climate Eden Valley above.

RIESLING

11 TASTED
6 AWARDED

"Amazing colours overall," noted one judge. "Generally good flavours here with the high scoring wines showing freshness, structure and vibrant acidity."

Peter Lehmann Wigan Eden Valley Riesling 2013 ★★★★★

This beautifully aging wine has vibrant deep hues with green highlights and a toasty brown lime and lemon rind bouquet. Rich in flavours and texture with toasty complexity. \$35

Cat Amongst the Pigeons Eden Valley Riesling 2019 ★★★★★1/2

Very attractive delicate floral aromatics lift off the nose and has a fresh, crisp and well balanced lemony palate. Offers good ageing potential. \$20 

Cat Amongst the Pigeons 'Fat Cat' Eden Valley Riesling 2019 ★★★★★1/2

Citrus fragrances dominate the steely flinty nose. Lively and crunchy in the mouth with an abundance of citrus flavours, hints of guavas and good acidity. \$29

Jacob's Creek Barossa Signature Barossa Valley Riesling 2018 ★★★★★1/2

Subdued floral aromas with a slight lift of lemon. Perfectly balanced palate; sweet upfront with candied lemon flavour richness. \$19.99 

Gomersal Wines Premium Eden Valley Riesling 2018 ★★★★★

A classic riesling that has character and style. Nice toastiness, good citrus fruit and very good acid drive. \$20 

St Hugo Eden Valley Riesling 2019 ★★★★★1/2

Subtle violet notes to the nose with some lemon sherbet aromas. Nicely textured crisp lemony palate. \$39.99

PINOT GRIS

2 TASTED
2 AWARDED

Two solid examples here.

Kellermeister The Rambling Ruins Eden Valley Pinot Gris 2019 ★★★★★

Aromas of almond meal and pears. Not overly complex palate but great structure and subtle syrupy pear flavours. \$24.99

Sorby Adams Wines Margret Eden Valley Pinot Gris 2019 ★★★★★

An aromatic mix of tropical and stonefruit with floral flavours. Easy summer drinking. \$35

SEMILLON

4 TASTED
3 AWARDED

Solid interesting class with good textural components. One benchmark semillon.

Peter Lehmann Margaret Barossa Valley Semillon 2012 ★★★★★

This is a beautifully balanced benchmark semillon with its attractive toasty lemon aromas jumping out the glass. Creamy in the mouth with lingering citrus flavours. \$35

Bethany Wines First Village Barossa Valley Semillon 2017 ★★★★★1/2

Grassy and fresh green herb-like bouquet with a flavoursome tropical and peach fruit profile. \$25

Moppa Hills Vineyard Barossa Valley Semillon 2017 ★★★★★

An elegant restrained style with good varietal fruit characters and crunchy acid. \$16 

CHARDONNAY

3 TASTED
1 AWARDED

One great example showing it can be done in this region.

St Hugo Eden Valley Chardonnay 2018 ★★★★★

A well made wine with loads of personality! Inviting flinty stonefruit aromas with figgy/toasty nuances and delicious flavours of smoked walnuts, cashews and white peaches. \$39.99

ROSÉ

4 TASTED
3 AWARDED

Some nice examples here – true to style and as one judge said, "Consistent from nose to palate."



Sorby Adams Wines Jazz Eden Valley Pinot Rosé 2019 ★★★★★1/2

A savoury style with restrained herbal/fruit aromas and delightful lingering biscuity/almond meal palate. "Be great with cheese," suggested one judge. \$35

Dewey Station Wines Moonglow Barossa Valley Grenache Rosé 2019 ★★★★★

Candied floral fruit fragrances and a "fairy floss" of a palate but balanced by good crisp line of acid. Great quaffing. \$20 

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Rosenvale Vineyards Barossa Valley Rosé 2017 ★★★

Strawberry nose with nettle-like notes and complexity of strawberry and cranberry flavours. \$24

OTHER RED VARIETALS

9 TASTED
6 AWARDED

A solid class of exciting and different varieties. "Great respect for varietal character evident here," noted one judge.



Dewey Station Wines Off the Beaten Track Barossa Valley Graciano 2019 ★★★★★

Inky purple wine with clean lifted blackcurrant aromas laced with violets that is echoed on the lovely easy drinking palate. Soft tannins and great acid line. \$25



After Five Wine Co. Barossa Valley Montepulciano 2018 ★★★★★

Deep purple hues, nice lifted fruit fragrances showing a lolly-like edge and a flavoursome balance of bitter chocolate and black cherries with mouth-coating tannins. \$35

Schwarz Wine Co. Meta Barossa Valley Mataro 2019 ★★★★★

Classic umami-like savoury aromas with a youthful mix of chocolate and dark fruit flavours and balancing tannins. \$35

After Five Wine Co. Barossa Valley Aglianico 2018 ★★★★★

"A fascinating wine." Lifted black fruit bouquet with a dash of pepper and youthful spicy/peppery blackberry flavours. \$35

McGuigan The Shortlist Barossa Valley Montepulciano 2018 ★★★

Plum jam nose with cola notes and very moreish savoury fruit flavours. Drink now. \$30

Kaesler Barossa Valley Barbera 2017 ★★★

Lovely straightforward aromas and flavours reminiscent of Cherry Ripe. \$35

GRENACHE

14 TASTED
10 AWARDED

A consistent class with brightness and balance of flavour and texture rather than overripeness.

Schwarz Wine Co. Meta Barossa Valley Grenache 2019 ★★★★★1/2

A delicious perfectly balanced wine with lingering fleshy flavours. Smells of crushed strawberries and white pepper and tastes of lolly-like red fruits. \$35

Bethany Wines First Village Barossa Valley Grenache 2018 ★★★★★1/2

Aromas of strawberries, raspberries and violets with musky notes and flavours in the plum-like spectrum. Strong acid line. "Improves with air," said one judge. \$30

Rosenvale Vineyards Estate Barossa Valley Grenache 2017 ★★★★★1/2

An elegant wine with powerful acidity and lingering strawberry jam and sour cherry fruit characters with hints of cola and a dash of pepper. \$24

Purple Hands Wines Old Vine Barossa Valley Grenache 2018 ★★★★★1/2

A rich, warm and powerful wine with strawberry jam-like fruit characters dominating the nose and palate. \$30

Rusty Bike The Penny-Farthing Barossa Valley Grenache 2017 ★★★★★1/2

Big generous raspberry, licorice and leathery characters on the nose and following through to the palate. \$25

Kalleske Wines Parallax Barossa Valley Grenache 2019 ★★★

Raspberry coulis of a nose with raspberry flavours and savoury elements. \$28

Kalleske Wines Old Vine Barossa Valley Grenache 2018 ★★★

Big rich and savoury with loads of cherry and chocolaty flavours. \$50

Peter Lehmann The Barossan Barossa Valley Grenache 2017 ★★★

Cherry bouquet with herbal notes and upfront strawberry flavours with some sweet oak. \$25

Bethany Wines Blue Quarry Barossa Valley Grenache 2017 ★★★

Strawberry nose with gamey elements that follows through to the savoury palate. \$45

Chateau Yaldara 1928 Barossa Valley Grenache 2017 (500ml) ★★★

Lifted red/blue fruit bouquet and sweet and spicy red fruit flavours. \$45

GRENACHE BLENDS

11 TASTED
8 AWARDED

A strong class with these blends offering, as one judge put it, "Power, finesse, beauty and depth. The next wave for the Barossa!"

Schwarz Wine Co. GSM Barossa Valley Grenache Shiraz Mataro 2018 ★★★★★

The vibrant nose is stalky, floral and perfumed with lovely rich up-front strawberry based flavours balanced by herbal complexity. Drinking well now. \$30

Bethany Wines First Village GSM Barossa Valley Grenache Shiraz Mataro 2017 ★★★★★

Lovely depth of purple tones with fragrant lifted fruit aromas and a dash of pepper. Elegant medium bodied palate with good length of spicy peppery fruit flavours. \$25

Dewey Station Wines Venus Express Barossa Valley Grenache Shiraz Mataro 2018 ★★★★★

Bramble fruit with stalky complexity and mouth-filling flavours of black fruits of the forest on a perfectly structured palate. \$25

Moppa Hills Vineyard Barossa Valley Grenache Shiraz 2017 ★★★★★

Cloves and cinnamon on the nose with very well balanced and nicely structured spicy/savoury palate. "Great personality." \$26



Barossa Boy Little Tacker Barossa Valley Grenache Shiraz Mataro 2017 ★★★★★

Pretty floral bouquet and well balanced palate. Tasting of Turkish Delight, rose petals and strawberries with nice spiciness. \$30

Kalleske Wines Clarry's Barossa Valley Grenache Shiraz Mataro 2019 ★★★★★1/2

A lovely sweetness of red and black fruit aromas and flavours with some "stunning" tannins! \$23

Rosenvale Vineyards GSM Barossa Valley Grenache Shiraz Mataro 2017 ★★★★★

Spicy red fruit bouquet and beetroot/red fruit palate. Good acid and tannins. \$24

Krondorf 'The Growers' Barossa Valley Grenache Shiraz Mataro 2017 ★★★★★

Aromas of red fruits and black tea with attractive sweet and sour fruit flavours. \$26.99

CABERNET SAUVIGNON & BLENDS

14 TASTED
11 AWARDED

Consistent group of very solid wines. "These are in the solid darker black olive/blackcurrant Barossa styles; true to the region," commented one judge.

Krondorf 'The Growers' Barossa Valley Cabernet Sauvignon 2017 ★★★★★1/2

An impressive wine with, "Loads of personality." Excellent red hues, black olive aromas and upfront sweet blue fruit flavours. Fine tannins and good acidity. \$26.99



Haan Estate Wilhelmus Barossa Valley Cabernet Sauvignon Merlot Cabernet Franc Malbec Petit Verdot 2017 ★★★★★1/2

A spicy lifted varietal with capsicum/black olive aromas and intense sweet blackcurrant flavours edged with smoky meaty notes. Excellent length and structure. \$65

Pirathon Wines Silver Label Barossa Valley Cabernet Sauvignon 2018 ★★★★★

A light lift of blackcurrants, spices and herbal fragrances with rich, warm and generous blackcurrant and black olive flavours.

Jacob's Creek Barossa Signature Barossa Valley Cabernet Sauvignon 2018 ★★★★★

Black tea characters on the nose and ripe and youthful red fruit pastille-like palate profile wrapped in soft tannins. \$19.99

Peter Lehmann The Barossan Barossa Valley Cabernet Sauvignon 2018 ★★★★★

Youthful confectionery blackcurrant aromas with good length of rich jubey fruit flavours and good line of acid. \$25

Rileys of Eden Valley Maximus Eden Valley Cabernet Sauvignon 2017 ★★★★★

Nice depth of varietal fruit on the nose and a powerful palate rich with flavours of earthy black fruits and licorice. \$60

Lou Miranda Estate Golden Lion Barossa Valley Cabernet Sauvignon 2016 ★★★★★

A minty chocolaty nose with secondary characters developing and plum fruit flavours mixed with mint and chocolate. \$50

Gomersal Wines Premium Barossa Valley Cabernet Sauvignon 2017 ★★★★★1/2

Smells of blackcurrants with hints of mint with soft varietal fruit flavours on a complex maturing palate. \$20

Sorby Adams Wines Isolde Barossa Valley Cabernet Sauvignon 2016 ★★★★★1/2

A rich powerful wine with good mature leathery-like characters mingling with olive-like fruit. \$55

Garden & Field Barossa Valley Cabernet Refosco 2017 ★★★★★

Ripe blue fruit and cedar nose with attractive blueberry flavours, ripe tannins and subtle oak. \$55

Sorby Adams Wines The Reverend Canon Barossa Valley Cabernet Shiraz 2016 ★★★★★

Nice secondary characters developing here with an oaky nose and sweet oak flavours. \$75

SHIRAZ & BLENDS 2019 & 2018

16 TASTED
14 AWARDED

Excellent line-up with lots of discussion regarding judges' preferences of style.

"These will live for a long time," said one judge. "A premium variety from a premium region."

JUDGES



Adam Clay

Winemaker for Pirathon Wines. Previously winemaker for Penfolds, Lindemans and Taylors. Has completed vintages at Marchesi de Frescobaldi in Chianti and Pellegrin in California. Judge at the Alternative Varieties show Cairns, Queensland Wine Awards and Clare Valley wine show.



Gabriel Morgan

Winemaker for 1847 Wines and Chateau Yaldara. Has a bachelor of viticulture and oenology from Adelaide University. Has previously vintaged with Hardys Tintara and Penfolds Magill Estate.



Janelle Zerk

Owner/operator and winemaker at Z Wines in the Barossa Valley. Associate judge, Hunter Valley wine show and Adelaide wine show. WSET level 3 and advanced wine assessment course. Vintages in Hunter Valley, Sonoma, Tuscany and Puligny Montrachet (Burgundy).



Avon Brae 'Moculta' Eden Valley Shiraz 2018 ★★★★★

A classy, rich, purple wine with an aromatic red plum bouquet and great depth and length of inviting fresh varietal fruit flavours with nice spine of granular tannins. \$29.99

Schwarz Wine Co. Meta Barossa Valley Shiraz 2018 ★★★★★

Enticing depth of forest fruit fragrances with subtle hints of cola and lovely expression of varietal fruit flavours with some roast meat-like savoury elements. \$35

Kalleske Wines Zeitgeist Barossa Valley Shiraz 2019 ★★★★★1/2

Inky purple wine; aromas of raspberries, blackberries and licorice. A youthful and well-structured palate, impeccable balance with rich fruit pastille flavours. \$28

Dewey Station Wines Mars Express Barossa Valley Shiraz 2018 ★★★★★1/2

Great colour and attractive berry fruit fragrances with a well balanced, beautifully structured varietal fruit palate of blackberries and finishing firm and tannic. \$25



Gumpara Mader Reserve Barossa Valley Shiraz 2018 ★★★★★1/2

Big, generous and youthful style – all warming and chocolaty with a fragrant lift of fruit on the nose and long lingering plum-like flavours. \$60



Head 'The Brunette' Barossa Valley Shiraz 2018 ★★★★★1/2

Inviting aromas of raspberries with meaty elements and star anise-like spiciness. Complex layers of fruit-cake and plum flavours. Good level of tannins and acidity. \$60

Avon Brae Eden Valley Shiraz 2018 ★★★★★

Pretty musky/floral bouquet and upfront fruit driven palate with hints of spice and some lovely silky tannins. \$36.50

Head 'The Redhead' Barossa Valley Shiraz 2018 ★★★★★

Lovely nose of dark fruits and mocha oak with an abundance of chocolaty oak on the palate and showing plenty of good ripe fruit sitting underneath. \$100

Schwarz Wine Co. Barossa Valley Shiraz 2018 ★★★★★1/2

Vibrant and youthful with quite obvious stinky characters mingling with ripe fruits and roast meat nuances. \$30

Gumpara Victor's Old Vine Barossa Valley Shiraz 2018 ★★★★★1/2

Lifted varietal aromatics and a classic palate of sweet red fruit and classy oak. Will age well. \$32

Kalleske Wines Greenock Barossa Valley Shiraz 2018 ★★★★★1/2

A powerful wine with a creamy texture, good dark fruit characters and nicely wrapped in oak. \$45

Tempus Two Pewter Barossa Valley Shiraz 2018 ★★★★★1/2

Oak tends to dominate the delicate nose. The evenly textured palate is showing plenty of interest. \$45

Kalleske Wines Moppa Barossa Valley Shiraz 2018 ★★★★★

Smoky meat-like characters mix with rhubarb aromas and savoury black fruit flavours. \$30

Head 'The Blonde' Barossa Valley Shiraz 2018 ★★★

A lovely purple wine with a good solid core of sweet dark fruit characters. \$50

SHIRAZ & BLENDS 2017

23 TASTED
15 AWARDED

A more mixed result here, representative of a wet year with mixed crops. The better wines had retained colour, brightness and freshness. "Some wines are fading or are either under ripe or over ripe," said one judge.

Bethany Wines Blue Quarry Barossa Valley Shiraz 2017 ★★★★★

"Great poise for a young wine," according to one judge. Quite a savoury style that is all earthy and meaty with an abundance of sweet ripe raspberry-like varietal fruit. \$45

Gomersal Wines Lyndoch Road Barossa Valley Shiraz 2017 ★★★★★1/2

Cherry red wine with a dark brambly nose and a rich complexity of raspberry, roast meats and walnut-like flavours. Very youthful with some great tannins. \$25

Berton Vineyards The Bonsai High Eden Shiraz 2017 ★★★★★1/2

Attractive aromas that are a mix of licorice, Christmas spices and smoked meats. Palate is complex, balanced and very flavoursome with a firm tannin backbone. \$40

Peter Lehmann The Barossan Barossa Valley Shiraz 2017 ★★★★★

Fragrant lift of chocolate, raspberries and musk and a long elegant palate with a complexity of red fruits and some maturity. \$25



Barossa Boy Double Trouble Barossa Valley & Eden Valley Shiraz Cabernet Sauvignon 2017 ★★★★★

Smells of blackcurrants, violets and cool mints with similar characters on the palate. Fine tannins and good acid line. \$30

Moppa Hills Vineyard Premium Barossa Valley Shiraz 2017 ★★★★★

The nose is fruity and spicy with savoury hints. Well balanced palate with great mix of fruit flavours. Very drinkable! \$33

Dewey Station Wines Anne-Inspired Barossa Valley Shiraz 2017 ★★★★★

Vibrant meaty, menthol and blue fruit combination of aromas with interesting sweet/sour flavour profile on a crisp palate. \$50

Langmeil House of Lindner Barossa Valley Shiraz 2017 ★★★★★

Crimson colour with musky boiled lolly bouquet and a juicy combination of rhubarb, licorice and sweet fruit flavours. \$350

Paulmara Estates Syna Barossa Valley Shiraz 2017 ★★★★★1/2

Youthful inky colour with nicely focussed raspberry and black fruit aromas and flavours with a warm finish. \$60

Schwarz Wine Co. Single Vineyard 'The Schiller' Barossa Valley Shiraz 2017 ★★★★★1/2

A mature wine with savoury/malty nose and unusual leathery plum palate with very good tannin length. \$75

Pirathon Wines Blue Label Barossa Valley Shiraz 2017 ★★★★★

Aromas of cola and vanilla with the powerful oak palate tending to dominate the fruit. \$18 

Linke Barossa Valley Shiraz 2017 ★★★★★

Intense spicy/musky bouquet with flavours of strawberries and licorice. \$20 

Pirathon Wines Silver Label Barossa Valley Shiraz 2017 ★★★★★

Ripe fruit fragrances with spicy oak dominating the sweet fruit flavours. \$25

Lou Miranda Estate Golden Lion Barossa Valley Shiraz 2017 ★★★★★

Blackcurrant aromas with a blockbuster of a black fruit palate. Excellent ageing potential. \$50

Kalleske Wines Eduard Barossa Valley Shiraz 2017 ★★★★★

Big and bold with a spicy fruit nose, powerful savoury fruit flavours and warming finish. \$90

SHIRAZ & BLENDS 2016 & OLDER

13 TASTED
11 AWARDED

Some good examples here of wines designed for aging. "This shows that Barossa reds age well and show lovely density and richness," commented one judge.

Incygnes Green's Vineyard Barossa Valley Shiraz 2016 ★★★★★

Excellent deep red hues, lifted dark fruit aromas layered with licorice and toasty cedary oak. Flavours of raspberries, licorice and black pepper in abundance. Ageing gracefully. \$45

Peter Lehmann Stonewell Barossa Valley Shiraz 2013 ★★★★★

Gorgeous chocolaty nose; some mulberries, a dash of licorice and hint of cedar oak. Silky smooth chocolaty palate with spicy plum fruit complexity and mouth-coating tannins. \$100

Incygnes Green's Vineyard Barossa Valley Shiraz Grenache Mataro 2016 ★★★★★1/2

A lifted aromatic mix of raspberries and dark chocolate aromas with a smooth brambly palate that has great texture and subtle oak background. "High enjoyment factor!" \$36

St Hugo Barossa Valley Shiraz 2016 ★★★★★1/2

Still has excellent colour with lovely spicy leathery secondary characters evolving on the nose. The rich ripe tannic palate has great length of red fruits and oak. \$57.99

Balthazar of the Barossa Marananga Barossa Valley Shiraz 2016 ★★★★★

Dark fruits and spices on the nose and well-balanced spicy blue fruit palate with coffee notes and some warming alcohol. \$46

Incygnes Green's Vineyard Reserve Barossa Valley Shiraz 2015 ★★★★★

Lifted dark fruit aromas with flavours reminiscent of a tart and supported by attractive spicy cedary oak. \$90

Rosenvale Vineyards Estate Barossa Valley Shiraz 2016 ★★★★★1/2

Dark brooding leathery/spicy nose and rich dark fruit flavours with nice aged elements and soft tannins. \$24

Barossa Boy Lifeblood Barossa Valley Shiraz 2016 ★★★★★1/2

Aromas in the inky black fruit spectrum leading on to a big warm blackberry pie of a palate. \$80

Sorby Adams Wines Tristan Barossa Valley Shiraz 2016 ★★★★★

A malty/savoury bouquet with a nicely maturing dark fruit palate. \$55

Lou Miranda Estate Barossa Valley Shiraz Mataro 2016 ★★★★★

A vanilla oak nose and lively blue/red fruit palate with good tannins. \$80

Lou Miranda Estate Single Vineyard Barossa Valley Shiraz 2015 ★★★★★

Aged caramel aromas and long lingering mature malty/leathery palate. \$80

SWEET WHITES & FORTIFIEDS

1 TASTED
1 AWARDED

A crowd-pleaser vintage fortified showing both spiciness and sweetness.

Kalleske Wines JMK Barossa Valley Shiraz VP 2017 (375ml) ★★★★★

A fragrant complexity of aniseed, herbs and plums with a maturing, well-integrated, peppery, mulberry and chocolaty palate. \$25



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129 TASTED
83 AWARDED

CHARDONNAY & BLENDS

We have said it before but chardonnay is the ultimate "pottery white", which can be moulded any which way, from crisp French chablis style, to big and ripe buttery well-worked versions and everything in between. It makes for a lot of fun deciding which style is your favourite!

CHARDONNAY UNDER \$20

17 TASTED
7 AWARDED

Those wines that made the grade showed more varietal characters and no faults whilst the others were either exhibiting green fruit or advanced characters.

Ara Single Estate Marlborough Chardonnay 2018 ★★★★★

A rich and buttery bouquet with secondary characters developing and a vibrant lemon curd of a palate with good use of oak. \$18.99 

Growers Gate South Australia Chardonnay 2019 ★★★1/2

A nose of melons and peaches with floral notes and nicely layered citrus/melon palate with plenty of length.  3-5 \$14.95 

St Andrews South Eastern Australia Chardonnay 2018 (1L) ★★★1/2

Nice mix and intensity of floral characters laced with tropical fruit and hints of citrus. Good acidity. \$7 

Big Aussie Wine Company Great White Murray Darling Chardonnay 2018 (1L) ★★★1/2

A generous balance of candied dried fruit characters, tropical fruits and peaches. Nice acid spine.  3-5 \$17 

Nick Haselgrove Clarence Hill Adelaide Hills Chardonnay 2019 ★★★

Butterscotch aromas with nice fruit poking through and attractive nutty melon flavours. \$15 

Crisp & Fresh South Eastern Australia Chardonnay 2018 ★★★

Herbaceous nose with some gooseberry nuances. Palate more in the tropical spectrum. \$5 

Jacob's Creek Barossa Signature Barossa Valley Chardonnay 2018 ★★★

Super toasty nose and attractive intensity of melon and citrus flavours. \$19.99 

CHARDONNAY \$20-\$25

19 TASTED
14 AWARDED

Although a more consistent group than the previous one the quality was similar. "These were safe wines with winemakers accentuating aromatics reflecting greener fruit and stylistically leaning towards finer rather than fuller styles," observed one judge.

Mission Estate Winery NZ VS Hawke's Bay Chardonnay 2018 ★★★★★

Honeyed notes developing on the apricot nose with generous, mouth-filling, nutty melon flavours and some fruit sweetness.  1-2 \$20 

Nepenthe Altitude Adelaide Hills Chardonnay 2018 ★★★★★

A toasty tropical bouquet with a bright and generous mix of tropical-like flavours supported by chalky tannins. \$22

Taylors Estate Clare Valley Chardonnay 2018 ★★★1/2

Smells of buttered toast and caramel with big upfront melon and citrus flavours and a good line of acid.  3-5 \$20 

Tempus Two Copper Wilde Hunter Valley Chardonnay 2018 ★★★1/2

A very interesting "dance" of herbs and spices and citrusy fruit with some well managed oak. \$22

Ella Semmler's Orchard Single Vineyard Certified Organic Riverland Chardonnay 2019 ★★★

A nose of green limes with tropical notes and a generous and complex palate.  3-5 \$22

Bowen Estate Coonawarra Chardonnay 2019 ★★★

Pretty floral fragrances and very fresh and lively citrus flavours with a lift of oak. \$24

Chain Of Ponds Millers Creek Adelaide Hills Chardonnay 2018 ★★★

A lifted and balanced wine, slightly savoury with citrusy elements and oaky notes. \$20 

JUDGES



Sam Watkins

Winemaker Boar's Rock Winery and Adelaide Winemakers. Formerly winemaker at Wynns, Philip Shaw and Seppeltsfield wineries. Has vintaged in Portugal and Napa Valley. Associate judge at the Royal Adelaide and Langhorne Creek wine shows.



Dave Matthews

Formerly Winemaker at Rosemount and Boar's Rock and Group Winemaker for Treasury Wine Estates. Vintages in Tuscany and California. Judged in Australia and overseas. Currently with Francois Freres group of cooperages.



Thomas Darmody

Assistant winemaker at Taylors Wines. Has a Bachelor of Viticulture & Oenology from the University of Adelaide. Previously a cellar door assistant at Elderton Wines and Wolf Blass. Previously a product expert at Dan Murphys. Committee member of Clare Valley wine show.

Finniss River Vineyard Chardonnay Currency Creek Chardonnay 2018 ★★★

A lean crisp un-oaked style with bright lime and lemon fruit characters. \$20 

Windowrie The Mill Cowra Chardonnay 2018 ★★★

Super lifted candied lime bouquet and good intensity of fruit flavours.  3-5 \$20 

Sandalford Margaret River Range Margaret River Chardonnay 2018 ★★★

Apricot nose with herbaceous notes and some complexity of citrus flavours. \$21.95

Mitchelton Estate Nagambie Chardonnay 2018 ★★★

Very toasty aromas with lemon coming through and a palate full of fruity flavours.  3-5 \$22

Abbey Vale Margaret River Chardonnay 2018 ★★★

Subtle floral fragrances and a tropical fruit palate with caramel-like nuances. \$24

Capel Vale Regional Margaret River Chardonnay 2018 ★★★

Spicy lemon bouquet and a firm, long and complex palate with nice mineral line. \$24.95

Giesen Small Batch Marlborough Chardonnay 2018 ★★★

Buttery apricot nose and a riper fuller style of palate with honeyed tropical notes. \$24.99

CHARDONNAY \$25-\$30

23 TASTED
14 AWARDED

A very mixed result. "We are starting to see more depth of flavour with better and riper fruit and some quality oak here," said one judge. "However, there were a few who overworked the fruit and oak and overstepped their abilities with fermentation artefacts."

McGuigan Cellar Select Tumbarumba Chardonnay 2019 ★★★★★1/2

A complex aromatic amalgam of citrus, toast and roasted characters with a powerful juicy fruit palate and liberal use of oak with a good acid backbone. \$25

Oakridge The Parish Yarra Valley Chardonnay 2018 ★★★★★

Big toasty oak nose with hints of peaches and an elegant oak driven palate with good lemon curd-like fruit underneath. \$25.54

Once & Well Margaret River Chardonnay 2018 ★★★★★

Lemon aromas lead nicely into spicy oak with a generosity of stonefruit flavours on the long creamy palate. Plenty of acid.  3-5 \$26

Vasse Felix Filius Margaret River Chardonnay 2018 ★★★★★

Stonefruit bouquet with floral elements and lively and complex juicy fruit palate with good use of oak and balancing acid. \$28

Ballewindi Mornington Peninsula Chardonnay 2016 ★★★★★

Complex mix of flinty and toasty elements on the nose and a big delicious old school style of palate. Very interesting! \$28

Cat out of the Bag Bellarine Peninsula Chardonnay 2019 ★★★1/2

Subtle melon nose and palate in the fuller riper tropical fruit spectrum with a good level of acidity. \$25

Gapsted Ballerina Canopy King Valley Chardonnay 2018 ★★★★★1/2

An aromatic complexity of floral, melon and oak with a palate loaded with intense powerful flavours.  3-5 \$25

Sew & Sew 'Sashiko' Adelaide Hills Chardonnay 2018 ★★★★★1/2

Very toasty oaky buttery style with delicate lime notes but still shows plenty of acidity. \$25

Taylors Jaraman Clare Valley & Margaret River Chardonnay 2018 ★★★★★1/2

Citrus, cashew and spices on the nose and a creamy nectarine palate with a nice "whiff" of oak. \$25

Puppet Master Margaret River Chardonnay 2018 ★★★★★1/2

Floral citrusy aromas and a classic palate that is clean and lifted with beautiful varietal fruit.  3-5 \$25.99

Howard Park Granite Ridge Great Southern Chardonnay 2018 ★★★★★1/2

Peachy/tropical fruit nose with subtle toasty oak and a tightly coiled tropical/stonefruit palate.  3-5 \$28

Bird in Hand Two in the Bush Adelaide Hills Chardonnay 2019 ★★★

Hints of gooseberry aromas and a lean elegant palate with restrained use of oak. \$25

Redgate Wines Margaret River Chardonnay 2019 ★★★

Stonefruit nose with biscuity complexity and mouth-filling varietal fruit intensity.  3-5 \$25

Riversdale Estate Tasmania Chardonnay 2018 ★★★

Delicate aromas of peaches and cashews with crunchy lemon curd-like flavours. \$25.99

CHARDONNAY \$30-\$35

9 TASTED
4 AWARDED

Some of the wines here were "overworked" with winemakers trying too hard. Nevertheless, there were some good wines here.

McGuigan Shortlist Adelaide Hills Chardonnay 2018 ★★★★★1/2

Savoury, oak dominated nose with obvious toasty oak flavours and subtle hints of citrus fruit.  3-5 \$30

O'Leary Walker Adelaide Hills Chardonnay 2018 ★★★★★1/2

Toasty oak nose with gentle lemon notes and an acid driven palate with sweet citrus fruit flavours.  3-5 \$30

Grounded Cru Inc Adelaide Hills Chardonnay 2016 ★★★★★1/2

Lifted melony aromas with floral notes and a generous melon/lemon fruit palate with savoury notes.  3-5 \$30

Allandale Winery Hunter Valley Chardonnay 2019 ★★★

A pretty floral bouquet with a vibrant and creamy lemon curd and vanillin oak palate. \$30

CHARDONNAY \$35-\$40

25 TASTED
18 AWARDED

A big jump in quality here with the best wines using appropriate oak to carry the fruit. There was some serious winemaking skill obvious here with wines offering great ageing potential.

Nepenthe Pinnacle Ithaca Adelaide Hills Chardonnay 2018 ★★★★★

The nose is a very pretty lifted mix of ripe sweet citrus fruit and oak. The palate is textured and creamy with very fine phenolics providing a good frame for the fruit and oak.  5+ \$35

Taylors St Andrews Clare Valley Chardonnay 2018 ★★★★★

Roasty, toasty oak sits on top of the canned peach-like fruit fragrances with classy oak flavours mixing with lemon-curd and citrus-like fruit on the mineral palate.  3-5 \$37

Centennial Vineyards Reserve Southern Highlands NSW Chardonnay 2018 ★★★★★1/2

Aromas of apricots and oak with other elements adding complexity. Generous pure varietal fruit palate with acid holding it all together. "Very good winemaking."  5+ \$35



Jack Rabbit Bellarine Peninsula Chardonnay 2018 ★★★★★1/2
A complexity of toasty/citrus aromas. The palate has length and intensity of delicate layers of lemon-like citrus fruit and lovely toasty oak flavours. 3-5 \$35

Sandalford Estate Margaret River Chardonnay 2018 ★★★★★1/2
Savoury secondary characters developing on the nose and a beautifully balanced palate with length and power and gorgeous varietal fruit. "Exceptional." 3-5 \$35

St Hugo Eden Valley Chardonnay 2018 ★★★★★1/2
Nose shows good mix of stonefruit and toasty oak and the palate has a racy intensity of grapefruit/citrus fruit filled out by the sweet oak. Needs more time. 5+ \$39.99

Vasse Felix Margaret River Chardonnay 2018 ★★★★★
Aromas of honeysuckle and sweet oak with a citrus edge. Palate has classy oak sitting on top of citrus fruit. Strong acidity. 3-5 \$39

Jack Rabbit Bellarine Peninsula Chardonnay 2017 ★★★★★
A big, intense and well-rounded old school style. Plenty of ripe melon and toasty oak flavours. "Sure to please!" 5+ \$35

Saddler's Creek Wines Alessandro Reserve Tumbarumba & Hunter Valley Chardonnay 2017 ★★★★★
Lots of sweet creamy oak here but there is also a generous amount of honeyed/ripe peach varietal fruit to match. 3-5 \$36



Flowstone Margaret River Chardonnay 2016 ★★★★★
Tight lemony nose with cashew notes and lovely fruit flavours supported by a framework of oak and acid. 3-5 \$36

Chain Of Ponds Corkscrew Road Adelaide Hills Chardonnay 2018 ★★★★★1/2
Buttery melon bouquet and lifted lemon fruit palate supported by vanillin oak with strong acidity. 3-5 \$35

Leura Park Estate Bellarine Peninsula Chardonnay 2018 ★★★★★1/2
The nose is quite lifted and floral with obvious oak sweetness on the palate and some "wonderful" fruit. \$35

Seville Hill Reserve Yarra Valley Chardonnay 2016 ★★★★★1/2
Bruised apple characters dominate the nose. Complex palate with smooth bottle age developing. \$35

Bird in Hand Adelaide Hills Chardonnay 2018 ★★★★★
Lovely rounded style with delicate honeyed floral characters and oak in a supporting role. \$35

K1 by Geoff Hardy Adelaide Hills Chardonnay 2018 ★★★★★
Subtle savoury aromas and interesting floral/green characters on the citrusy palate. 3-5 \$35

Saddler's Creek Wines Alessandro Reserve Tumbarumba & Hunter Valley Chardonnay 2018 ★★★★★
A lovely oak driven style with grapefruit and stonefruit characters peeking through. \$36

Foxy's Hangout Mornington Peninsula Chardonnay 2018 ★★★★★
Sweet and savoury oak dominates the lemon/citrus fruit and has some honeyed notes. \$38

Yes said the Seal Bellarine Peninsula Chardonnay 2018 ★★★★★
A subtle perfumed/floral style that has slight botrytis-like characters evident. \$38

CHARDONNAY \$40-\$50
15 TASTED
10 AWARDED

An excellent group of wines. "Winemakers are producing more austere styles for putting away," noted one judge. "But know your producers as there are some wines in this category that are well oaked and riper than others."



Bunnamagoo Estate 1827 Reserve Mudgee NSW Chardonnay 2017 ★★★★★
Pronounced savoury/toasty oak with honeyed melon and peach nuances. Powerful palate dominated by the oak, for now, with a great lift of fruit coming through. 3-5 \$40

Tempus Two Pewter Poppys Block Hunter Valley Chardonnay 2018 ★★★★★1/2
Aromas of Kaffir lime, grapefruit and cashews with a big hit of toasty oak. Lovely lifted and juicy lime characters on the palate with great oak and acid. 5+ \$40

Riversdale Estate 'Crater' Tasmania Chardonnay 2018 ★★★★★1/2
Still a very youthful wine with a high level of acid and good weight and generosity of powerful varietal fruit with just a hint of toasty oak. 5+ \$49.99

Jacob's Creek Lyndale Adelaide Hills Chardonnay 2017 ★★★★★1/2
Still a very young wine with a muted floral/citrusy nose that opens up nicely with some air and a long, lean and slightly green tight acid palate. \$49.99

Patina Reserve Orange NSW Chardonnay 2016 ★★★★★1/2
Toasty savoury/melon aromas with nice integration of primary and secondary characters. Long well-rounded sweet oak palate still showing plenty of acid. 3-5 \$45

Tempus Two Pewter Poppys Block Hunter Valley Chardonnay 2019 ★★★★★
A flinty estery bouquet with attractive mix of classy oak and grapefruit/lemon flavours with vibrant acid. Still a baby! 3-5 \$40

Paringa Estate Mornington Peninsula Chardonnay 2018 ★★★★★
Aromas of stonefruit and toasty oak lift off the nose with a very generous stonefruit and melon palate and subtle oak. 5+ \$45

McLeish Estate Reserve Hunter Valley Chardonnay 2015 ★★★★★
A beautiful mature wine that is still crisp and clean with a lovely melange of limes, grapefruit, honey and toast. 3-5 \$45

**Redemption
'Landmark Release'
Tumbarumba
Chardonnay
2018 ★★½**

Subtle floral fruit bouquet and a light and flinty melon/citrus palate with a good line of acid in support. 3-5 \$41.99

**Bunnamagoo Estate
1827 Reserve
Mudgee NSW
Chardonnay
2018 ★★★**

Good intensity of floral honeyed ripe melon fruit nicely supported by the oak. \$40

**CHARDONNAY
\$50-\$60**

8 TASTED
5 AWARDED

There were similar results here to the previous class.



**Peccavi Wines
Margaret River
Chardonnay
2018 ★★★★★**

Rich creamy oak nose with subtle chardonnay aromas. The palate is balanced and complex with intense primary fruit flavours and nice nutty oak. \$58

**McGuigan Personal
Reserve Hunter
Valley Chardonnay
2018 ★★★★★½**

A generous and complex rich fruit nose with savoury oak notes. Oak tending to dominate the smooth lifted nectarine/grapefruit palate, for now. Very strong line of acid. 5+ \$50

**Howard Park
Margaret River
Chardonnay
2018 ★★★★★**

Pretty floral fragrances with the fruit on the palate sitting in the rich ripe spectrum with some sweet oak on the mid-palate. 3-5 \$58

**Peccavi Wines
Margaret River
Chardonnay
2017 ★★★★★**

A subtle restrained style with the nose showing buttery melon aromas and has creamy lemon curd flavours. Great acidity! \$58

**Foxey's Red
Lilac Mornington
Peninsula
Chardonnay
2018 ★★½**

"A huge wine that should live for a long time!" Bright grapefruit elements, toasty oak and heaps of complexity. 5+ \$50

**CHARDONNAY
\$60-\$80**

8 TASTED
6 AWARDED

A solid class with a large variation in styles ranging from the leaner and angular to the big well worked ones. "All these wines are designed for ageing," said one judge.

**Singlefile Single
Vineyard Family
Reserve Denmark
Chardonnay
2018 ★★★★★½**

Beautifully focussed grapefruit and peach-like varietal fruit here that is perfectly balanced by the very classy oak and quite an assertive line of acid. 3-5 \$60

**Heydon Estate The
Willow Margaret
River Chardonnay
2016 ★★★★★½**

A rich and complex style of chardonnay with lovely sweet ripe melon/citrus fruit overlaid with spicy oak characters and has a great acid backbone. 5+ \$60

**Bird in Hand Nest
Egg Adelaide Hills
Chardonnay
2018 ★★★★★**

"A fine boned wine, holding its cards close and destined to age," said one judge. Lots of fruit, sweet oak and acid. 3-5 \$79

**Umamu Estate
Margaret River
Chardonnay
2016 ★★★★★**

Orange blossom and sweet oak aromas work well together. A complex palate still shows plenty of vitality drive. 5+ \$60

**Smith & Sheth CRU
Mangatahi Hawke's
Bay Chardonnay
2018 ★★★**

A full-bodied wine with ripe stonefruit characters, toasty oak and a big hit of acid. \$75

**Redgate Wines
Ullinger Reserve
Margaret River
Chardonnay
2016 ★★★**

Minerally style with slight flinty aromas and nicely balanced palate with a lean finish. 5+ \$60

**CHARDONNAY
\$80+**

5 TASTED
5 AWARDED

An excellent class of serious wines; serious quality fruit and serious quality oak. "You are getting what you pay for here with wines offering very good ageing possibilities," said one judge.



**Vasse Felix
Heytesbury
Margaret River
Chardonnay
2018 ★★★★★**

Floral citrus aromas with savoury oak and nutty complexity. Beautifully layered palate. The nicely integrated oak and acid framework will ensure this young wine has years of life. 5+ \$90

**Bird in Hand Edward
Andrew Adelaide
Hills Chardonnay
2017 ★★★★★**

A bouquet of toasty oak, stonefruit and pineapple and a generous silky smooth palate with peachy-like fruit, delicate perfumed oak and the acid providing great overall length. 3-5 \$150

**Howard Park
Allingham Margaret
River Chardonnay
2018 ★★★★★½**

Nose is a mix of citrus fruit and subtle sweet oak. The tightly coiled palate has very focussed floral/citrus fruit flavours with hints of cashews. Needs more age. 5+ \$89



**Thompson Estate
The Specialist
Margaret River
Chardonnay
2017 ★★★★★**

Still a youthful wine with exceptional length, intensity and drive of stonefruit/peach-like fruit with subtle use of oak. 5+ \$80

**Singlefile 'The
Vivienne' Denmark
Chardonnay
2017 ★★★★★**

Attractive funkiness to the minerally nose and some seriously tight acid making the palate lean and surprisingly light. 3-5 \$100

MARLBOROUGH

LOVERS OF SCOTCH

ONE of the newer arrivals in Blenheim is Scotch Wine Bar & Wine Shop, which appeals to both wine and meat lovers. The independent owner-operated restaurant, wine bar and wine shop is located in the centre of Blenheim and open Monday-Friday, 4pm-late.

The weekly dinner menu focuses on fresh and seasonal produce in a format centred around sharing, although guests can choose between smaller, entrée-sized plates or larger, main-sized dishes. Another option is the tasting menu (\$45 per head), a selection of several dishes as chosen by the chefs. Think a bistro vibe and small dishes like globe artichoke with capsicum ketchup and mint; or grilled eggplant, basil and Sichuan pepper, or maybe beef brisket with smoked oyster glaze, greens and tomato vinaigrette. There is a walk-through, temperature-controlled cellar next door to the bar with nearly 500 different wines available for purchase. Wines can be enjoyed at the bar or taken home (at a reduced price).

The wines by the glass list is updated every week along with the dinner menu while it pays to ask staff what bottles may have been recently opened. The list is promoted as "the longest drinks list in town" with a wide range of local producers, as well as imports from France, Austria, Italy, Australia and Germany, among other vinous destinations. There is also a selection of sherries and ciders.

Scotch is at 24-26 Maxwell Rd, Blenheim. +61 3 597 1176. www.scotchbar.co.nz



NOT JUST WINE

MARLBOROUGH is known for its wines and cellar doors but is also home to one of New Zealand's leading craft breweries. The brewery was founded in 2003 by winemaker Josh Scott who saw a market in Blenheim for craft beer after an overseas trip convinced him that Kiwis were missing out on some good drops.

Scott sold the company to Geoff Ross, who floated Moa on the stock exchange and turned it into a publicly listed company. The brewery now has a cellar door on Jackson's Road that draws both locals and tourists. Cellar door manager Peter Jenner says the brewery pays homage to its location with some wine-infused beers and the use of wine yeasts "so there's still a little bit of culture of wine and our roots here in Marlborough". Between a food truck serving burgers and potato chunks and craft beer on tap, Moa is a drawcard. "We have a tourism market and a real allegiance to the region - and a massive following locally, so we are constantly trying to provide excellent service - good food, good booze and a really good experience," Jenner told the Marlborough Express.

"The locals are a big part of it, without them we'd be nothing, it's paramount to us.

"I've seen a change in customers' perception of eating; people don't want to sit down in stuffy, boring environments anymore."

He said winter trade mainly involved the locals, while in summer tourists were a large part of their market. For details see www.moabeer.com

MARK OF QUALITY

VISITORS to Marlborough should look out for the Appellation Marlborough Wine logo, which has now been legally trademarked in all of the region's key global wine markets. Established in 2018, it now boasts 50

members and over 90 certified wines from some of the region's most iconic wine companies. A remarkable 85% of all wine exported from New Zealand is Marlborough sauvignon blanc. To bear the AMW brand, members have to ensure the wine is made from grapes grown entirely in Marlborough and cropped at or below set parameters, established according to soil type and vine density variability. The wines must come from grapes harvested from vineyards certified by Sustainable Winegrowing New Zealand, and must be bottled in New Zealand, under New Zealand regulations. Chair of Appellation Marlborough Wine Ivan Sutherland, owner of Dog Point Vineyards, said there were now over 90 sauvignon blanc labels wearing the quality mark, giving consumers confidence in the provenance of their wine.

"Appellation Marlborough Wine is about protecting the reputation this region has worked hard to build. It provides the wine buying public of the world with an assurance they can see and trust," he said.

Cloudy Bay estate director Yang Shen said the AMW brand was a necessary evolution for a maturing wine industry, with its increasing range of producers, wines, markets and motivations.

"Our members know that it is vital to protect the integrity of our industry, recognising that Marlborough wine is globally unique, extraordinary and 100% worth protecting."

REVIVING A FORMER GLORY

THERE have been several changes on the Blenheim hospitality scene with a cocktail bar shining in the Art Deco Hotel Durville, where the rooms have also been refurbished and updated. The Bamboo Tiger Cocktail and Jazz Bar is similar to the franchises in Auckland and Nelson, but the smallest and most intimate of all. Hotel manager Michelle Bradley told local media the bar's focus



would be delivering a delicious product but also an experience through live music, atmosphere and cocktail making.

"Ordering a cocktail is an experience, so you not only get a beautiful cocktail to drink but you're watching someone prepare and put this thing together in front of you, so you're entertained as well," she said.

"The main thing I've had from everybody, all ages, is that people are really happy to see the hotel looked after and people spending energy and time into bringing the hotel back to its former glory."

The Bamboo Tiger Cocktail and Jazz Bar will aim to feature live, local music - preferably jazz - each weekend. The Asian-themed cocktail and jazz bar is open from

Wednesday to Sunday nights. Also new in Blenheim are Teaology, a tea shop on Market Street, casual eatery Pita Pit and Eleni, a Greek café that replaces Cafe Home.

A VINOUS ESCAPE

HANS HERZOG Vineyard Cottage is an ideal accommodation choice for anyone looking for a Marlborough vineyard experience. Tucked away among the vines, the secluded cottage has an open fireplace and is delightfully appointed. There is a king-sized bed with lustrous cotton linen, an antique desk and free wifi, while hospitable touches include fresh fruit, jars filled with sweet and savoury treats, flowers, cuddly bathrobes, slippers, and toiletries, books, magazines and DVDs. There is a

Nespresso machine and a well-stocked beverage fridge for visitors wanting to taste more wines. A large veranda encourages outside living and takes in those panoramic views of the Richmond Ranges.

The adjacent Herzog winery complex is home to a gourmet restaurant, cellar door and bistro in Mediterranean-style gardens. There are 30 grape varieties in the Herzog vineyard of almost 12 hectares. The cottage is alongside the Wairau River, making it perfect for walks, cycle rides or jogging. Complimentary bikes are provided. The cottage costs \$420 per night or \$2,280 per week for a maximum of two people and is not suitable for children. It does not have cooking facilities but during the low season



from mid-May to mid-October when the bistro is closed on Mondays and Tuesdays, platters are available.

For full details and bookings see www.herzog.co.nz/vineyard-cottage

THE DOG'S BELL

THE Bell Tower on Dog Point is a boutique luxury bed and breakfast on the western hillside of the Dog Point Vineyard. The Bell Tower provides spectacular views over Marlborough's Richmond Range and Wairau Plains. Catering options include self-catering, bed and breakfast and/or dinner by arrangement. Walking tracks on the property allow guests to explore the nearby vineyards and native plantings, soak up the surrounding views and finish with a wine tasting at Dog Point organic vineyard. For details see www.thebelltower.co.nz

Opposite page top right: Exterior of Moa Brewery.

Opposite page bottom left: Food from Scotch Bar.

Top left: Aerial view of Hans Herzog.

Far left: Staff at Bamboo Tiger bar.

Middle top & bottom: Vineyards at Hans Herzog and the owners of Hans Herzog and their dogs.

Top right: Bell Tower courtyard.

Bottom right: The French Barn interior at Bell Tower.



76 TASTED
75 RECOMMENDED

MARLBOROUGH

Marlborough's international reputation for pungently aromatic, flavour-packed sauvignon blancs casts a long shadow over its often-exciting wines from other grape varieties. The good news is that this tasting uncovered not only several superb sauvignon blancs from the 2019 vintage, but also classy examples of chardonnay, pinot gris, riesling, gewürztraminer, dessert wine, bottle-fermented sparkling and pinot noir.

Prices shown are approximate New Zealand retail. Wines available in export markets are shown as (A) Australia, (UK) and (US).

JUDGED BY



Michael Cooper
Winestate's New Zealand editor is author of the internationally acclaimed Wine Atlas of New Zealand and the annual New Zealand Wines: Michael Cooper's Buyer's Guide. In the 2004 New Year Honours, Michael was appointed an Officer of the New Zealand Order of Merit for services to wine writing.

SPARKLING

1 TASTED
1 RECOMMENDED

Hunter's Miru Miru Reserve

2015 ★★★★★

This classy sparkling is a blend of pinot noir, chardonnay and pinot meunier, bottle-fermented and aged for over three years on its yeast lees. A distinctive, slightly broader style than most Champagnes, it has a fragrant, complex bouquet, leading into a crisp, dry palate with peachy, yeasty flavours, showing excellent richness, vigour and length. \$40 (A)

SAUVIGNON BLANC

21 TASTED
20 RECOMMENDED

A strong class, reflecting the quality of the warm, dry, mid-to-late summer and early autumn in 2019, which yielded weighty wines with ripe, tropical fruit flavours and moderate acidity, delicious in their youth. The line-up also included two excellent examples of age-worthy, complex, barrel-fermented Marlborough sauvignon blanc.



Greywacke Marlborough Sauvignon Blanc 2019 ★★★★★

Fleshy, ripe and rounded, this rich, sweet-fruited wine was grown in the Southern Valleys, Wairau Valley and the upper Awatere Valley. Made with some indigenous yeast fermentation in old oak barrels, it is attractively scented and weighty, with strong passionfruit/lime flavours, showing a distinct touch of complexity, and a dry, long finish. \$28 (A, UK, US)



Greywacke Marlborough Wild Sauvignon 2017 ★★★★★

This unusually elegant, complex and ageworthy sauvignon blanc was mostly fermented with indigenous yeasts in old French barriques, transferred out of oak prior to the next harvest, lees-matured for another eight months, and finally bottled in January 2019. It has a complex, still youthful bouquet, leading into a delicious, multi-layered wine, sweet-fruited and tightly structured, with highly impressive depth, complexity and harmony. \$38 (A, UK, US)

Saint Clair Pioneer Block 1 Foundation Marlborough Sauvignon Blanc 2019 ★★★★★

Full-on style, with mouthfilling body and penetrating, clearly herbaceous flavours, showing impressive delicacy, vigour and intensity. Youthful, slightly salty wine, with a crisp, dry, lasting finish. \$27 (UK)

Saint Clair Pioneer Block 3 43 Degrees Marlborough Sauvignon Blanc 2019 ★★★★★

Benchmark stuff, grown at Dillons Point, in the lower Wairau Valley. Pale lemon/green, it is intense and vibrant, with punchy, clearly herbaceous flavours, tropical fruit notes, a hint of saltiness, and a tight, dry, long finish. \$27 (A, UK)



Saint Clair Wairau Reserve Marlborough Sauvignon Blanc 2019 ★★★★★

Still very youthful, this single-vineyard wine was grown at Dillons Point. Fresh and vibrant, it has deep, delicate tropical fruit and herbaceous flavours, pure and searching, and a dry, persistent finish. Best drinking mid-2020+. \$34 (A, UK)

Villa Maria Platinum Selection Organic Marlborough Sauvignon Blanc 2019 ★★★★★

Certified organic, this lees-aged wine is freshly aromatic, weighty, crisp and dry, with ripe, tropical fruit flavours, showing excellent vigour and intensity, good complexity and a finely balanced, long finish. \$25 



Yealands Reserve Awatere Valley Marlborough Sauvignon Blanc 2019 ★★★★★1/2

Bargain-priced, this estate-grown wine is full of youthful impact. Full-bodied, it is ripe and concentrated, with passionfruit-like notes to the fore, coupled with fresh acidity and a dry, long finish. Excellent drinking through 2020. \$19 

Delta Estate Marlborough Sauvignon Blanc 2019 ★★★★★1/2

Bargain-priced, this is a single-vineyard wine, grown in the lower Wairau Valley. Aromatic and full-bodied, it has plenty of personality, with strong herbaceous and tropical fruit flavours, very good delicacy and drive, and a long finish. \$20 

Lake Chalice The Raptor Marlborough Sauvignon Blanc 2018 ★★★★★1/2

Drinking well now, this fleshy, concentrated wine was grown mostly at Dillons Point. Fresh and lively, it has strong, ripe, tropical fruit flavours to the fore, a herbal undercurrent and a dry, lingering finish. \$23 (UK)

Saint Clair Origin Marlborough Sauvignon Blanc 2019 ★★★★★1/2

Vibrant, punchy wine, grown mostly in the lower Wairau Valley. Youthful, with concentrated, tropical fruit and herbaceous flavours, a slightly salty streak and a lengthy finish. Fine value. \$20  (A)

Saint Clair Pioneer Block 20 Cash Block Marlborough Sauvignon Blanc 2019 ★★★★★1/2

Very lively, finely balanced wine, grown in the lower Wairau Valley. Mouthfilling, with good intensity of ripe, tropical fruit flavours, a herbaceous undercurrent, balanced acidity and a long, dry finish. \$27 (UK)

Wither Hills Cellar Selection Barrel Fermented Sauvignon Blanc 2018 ★★★★★1/2

This rare wine (933 bottles) was estate-grown at Rarangi. Very pale straw, with a slightly biscuity, oaky bouquet, it is full-bodied and youthful, with generous, ripe, tropical fruit flavours, showing good complexity, and a rounded finish. Well worth cellaring. \$26

Wither Hills Single Vineyard Rarangi Marlborough Sauvignon Blanc 2016 ★★★★★1/2

Still very lively and probably at its peak, this wine comes from a coastal site at the north-east edge of the Wairau Valley. Fragrant, it is mouthfilling, with very good intensity of melon/lime flavours, a slightly salty streak and a crisp, dry, long finish. (A, US) \$25

Allan Scott Marlborough Sauvignon Blanc 2019 ★★★★★

Drinking well from the start, this full-bodied, sweet-fruited wine is aromatic and ripely herbaceous, with fresh, strong flavours, dry and crisp. \$18 (A, UK, US)

Hunter's Marlborough Sauvignon Blanc 2019 ★★★★★

Full-bodied style, grown in the Wairau Valley and lees-aged for six months, with a small portion of barrel fermentation. Fresh, vibrant and youthful, with ripe, tropical fruit flavours, showing a distinct touch of complexity, and a tight, dry, lingering finish. \$20  (A)

Lake Chalice The Falcon Marlborough Sauvignon Blanc 2019 ★★★★★

Full of youthful impact, this wine was grown in the lower Wairau Valley. Fresh and lively, it is medium-bodied, with good intensity of clearly herbaceous flavours, some tropical fruit notes, a hint of saltiness and appetising acidity. \$19  (A)

Loveblock Marlborough Sauvignon Blanc 2018 ★★★★★

Certified organic, this single-vineyard, Awatere Valley wine was partly (33%) fermented in old French oak barrels. Ripely fragrant, with generous, lively, tropical fruit and herbaceous flavours, a distinct touch of complexity and a crisp, dry finish, it's drinking well now. \$22 (A, UK)

Wither Hills Marlborough Sauvignon Blanc 2018 ★★★★★

Attractive, mouthfilling, vibrantly fruity wine with strong passionfruit/lime flavours, finely balanced, lively and lingering. (A, UK, US). \$18 

Loveblock Orange Marlborough Sauvignon Blanc 2019 ★★★★★1/2

Certified organic, this estate-grown, lower Awatere Valley wine was made with "absolutely zero added sulphur", using "green tea powder as a natural antioxidant". Mouthfilling and crisp, it is very youthful, with restrained aromatics, but very good weight and depth of tropical fruit and herbaceous flavours. \$27 (A, UK)

Stoneburn Marlborough Sauvignon Blanc 2019 ★★★★★

Good value, strongly varietal wine, briefly lees-aged, with herbaceous and tropical fruit flavours, fresh, crisp and lively. (From Hunter's.) \$12  (A, UK, US)

CHARDONNAY

14 TASTED

14 RECOMMENDED

An impressive line-up, which included rich, complex, finely textured wines, with excellent complexity and aging potential. Lower-priced models were typically vibrantly fruity, with subtle use of oak and plenty of drink-young charm.



Saint Clair Pioneer Block 10 Twin Hills Marlborough Chardonnay 2018 ★★★★★

Already delicious, this wine was grown mostly in the company's Omaka Valley vineyard. Fermented and lees-aged for 10 months in French and American oak casks (50% new), it is mouthfilling and fleshy, with peachy, slightly biscuity flavours, showing excellent complexity and richness, balanced acidity and a long, rounded finish. Best drinking 2021+. \$33 (UK)

Villa Maria Single Vineyard Taylors Pass Marlborough Chardonnay 2018 ★★★★★

This classy, age-worthy wine was estate-grown in the Awatere Valley. It has a scented, citrusy bouquet, leading into a mouthfilling, vibrantly fruity wine with peachy, citrusy, slightly spicy and biscuity flavours, a subtle seasoning of oak and a long, very harmonious finish. Best drinking 2022+. \$35



Delta Hatters Hill Marlborough Chardonnay 2018 ★★★★★1/2
Still very youthful, this vibrant, concentrated wine was grown mostly in the Ure Valley and fermented in French oak barriques (50% new). It has fresh, strong, grapefruit-like aromas and flavours, seasoned with toasty oak, excellent complexity, lively acidity and obvious cellaring potential. Best drinking 2022+. \$27



Greywacke Marlborough Chardonnay 2016 ★★★★★1/2
Elegant, tightly structured, very ageworthy wine, hand-harvested and oak-aged for 18 months (French barriques, 12% new). Complex, slightly smoky bouquet. Mouthfilling, with ripe, peachy, slightly toasty flavours, strong and youthful. Best drinking 2021+. \$43 (A, UK, US)

Lake Chalice The Raptor Marlborough Chardonnay 2018 ★★★★★1/2
Offering fine value, this attractive wine was grown mostly in the central Wairau Valley, barrel-fermented with indigenous yeasts and wood-aged for 10 months. Bright, light lemon/green, it is fragrant, fresh and vibrant, with strong, citrusy, peachy, gently biscuity flavours, showing very good complexity and harmony. Drink now or cellar. \$23 (A, UK)

Saint Clair Omaka Reserve Marlborough Chardonnay 2018 ★★★★★1/2
This youthful, barrel-fermented wine was grown mostly in the Omaka Valley. Full-bodied, it has strong, peachy, slightly toasty flavours, fresh acidity and a lingering, creamy-textured, very harmonious finish. Best drinking 2021+. \$38 (A, UK)

Villa Maria Reserve Marlborough Chardonnay 2018 ★★★★★1/2
Still extremely youthful, this is a full-bodied, finely textured wine. Mouthfilling, it has strong stonefruit and spice flavours, a subtle seasoning of oak, balanced acidity and a finely textured, lingering finish. Best drinking 2022+. \$32

Wither Hills Single Vineyard Benmorven Marlborough Chardonnay 2018 ★★★★★1/2
Already delicious, this hand-picked, barrel-fermented wine is rich and well-rounded. Full-bodied, it has very good intensity of ripe stonefruit flavours, integrated oak, good complexity and a long, smooth finish. (A) \$26

Allan Scott [Black Label] Marlborough Chardonnay 2018 ★★★★★
Unfolding well, this rich, smooth wine was hand-picked in the Wairau Valley and fermented and aged for eight months in French oak puncheons. Mouthfilling, it has strong, ripe stonefruit flavours, gently seasoned with toasty oak, a hint of butterscotch and a slightly creamy texture. \$22 (A, UK)

Delta Marlborough Chardonnay 2018 ★★★★★
Full of youthful vigour, this wine was grown in the lower Wairau Valley and fermented in an even split of tanks and barrels. Fresh and full-bodied, it has grapefruit and peach flavours, gently seasoned with biscuity oak, balanced acidity, a slightly creamy texture and a smooth finish. \$20

Hunter's Marlborough Chardonnay 2018 ★★★★★
Fresh, full-bodied and dry, with complexity from fermentation and maturation for 10 months in French oak puncheons. Citrusy, peachy, gently biscuity flavours, with very good vigour and a lingering finish. Well worth cellaring. \$25 (A, UK)

Wither Hills Cellar Selection Marlborough Unoaked Chardonnay 2018 ★★★★★
This is a rare wine – only 1050 bottles were produced. Fresh and dry, it is medium to full-bodied, with citrusy, slightly peachy and leesy flavours, finely balanced acidity, a distinct touch of complexity, and very good texture, harmony and depth. \$26

Lake Chalice The Falcon Marlborough Chardonnay 2018 ★★★★★1/2
Buoyantly fruity, this partly barrel-fermented wine was grown predominantly in the Falcon Vineyard, in the central Wairau Valley, and lees-aged for 10 months. Medium-bodied, it has fresh, citrusy, peachy fruit flavours to the fore, a hint of biscuity oak, moderate complexity and lively acidity. Best drinking mid-2020+. \$19

Wither Hills Marlborough Chardonnay 2018 ★★★★★1/2
Fresh, full-bodied, slightly creamy-textured wine, with good depth of peachy, slightly toasty flavours and a smooth finish. Enjoyable young. \$18

PINOT GRIS

8 TASTED
8 RECOMMENDED

A class of highly drinkable wines, scented, full-bodied and dryish, with clear-cut varietal favours and an attractive vibrancy and roundness.



Greywacke Marlborough Pinot Gris 2017 ★★★★★
Deliciously rich, Alsace style of pinot gris, hand-picked, mostly fermented with indigenous yeasts in old French oak barriques, and lees-aged for a year. Attractively scented, weighty wine, with concentrated peach, pear and spice flavours, excellent complexity and an off-dry, very harmonious finish. \$31 (A, UK, US)

Villa Maria Platinum Selection Sur Lie Marlborough Pinot Gris 2019 ★★★★★

This delicious young wine was grown mostly in the Awatere Valley and lees aged. Richly scented, it is fleshy and vibrant, with intensely varietal flavours of pears, peaches and lychees, showing excellent delicacy and depth. \$25  (A)

Lake Chalice The Falcon Marlborough Pinot Gris 2018 ★★★★★

Showing very good vigour and depth, this wine was grown in the Southern Valleys and partly barrel-fermented. Invitingly scented, it is medium-bodied, with vibrant, ripe, stonefruit flavours, a touch of complexity, lively acidity and a dryish finish. Best drinking mid-2020+. \$19  (A)

Loveblock Marlborough Pinot Gris 2019 ★★★★★

Certified organic, this estate-grown, Awatere Valley wine is full-bodied and youthful, with strong pear and spice flavours, fresh acidity and a dryish, persistent finish. Open mid-2020+. \$22 (A, UK)

Wither Hills Cellar Selection Marlborough Pinot Gris 2018 ★★★★★

This single-vineyard, Awatere Valley wine is mouthfilling, with crisp, vibrant, pear-like flavours, showing good delicacy, gentle spicy notes, youthful drive and a crisp, dryish finish. Best drinking mid-2020+. \$26

Wither Hills Marlborough Pinot Gris 2019 ★★★★★

Freshly scented and full-bodied, this youthful wine is strongly varietal, with very good depth of pear, lychee and spice flavours, gentle sweetness, balanced acidity and a very harmonious finish. Already delicious, it should be at its best 2021+. \$18  (A)

Yealands Reserve Awatere Valley Marlborough Pinot Gris 2018 ★★★★★

Finely balanced for current drinking, this estate-grown wine is attractively scented and full-bodied, with strong, vibrant pear, lychee and spice flavours, showing clear-cut varietal characteristics, and a dryish finish. \$19 

Delta Marlborough Pinot Gris 2018 ★★★★★1/2

Attractively scented, this medium-bodied wine has vibrant pear, peach and spice flavours, fresh acidity and a finely balanced, off-dry finish. Very easy drinking. \$20 

RIESLING

6 TASTED

6 RECOMMENDED

Riesling is far more popular with winemakers (especially those in the South Island) than wine drinkers in New Zealand, but this class includes several delicious wines – scented, with strong, lemony, limey characters and sometimes a hint of honey – that deserve far wider attention.



Greywacke Marlborough Riesling 2018 ★★★★★

Scented, rich, medium style, hand-picked at Fairhall, 50% barrel-fermented and fully barrel-aged for four months. Weighty, with generous, ripe, peachy, citrusy flavours, gentle sweetness, balanced acidity, and excellent delicacy and length. Well worth cellaring, but already delicious. \$31 (A, UK)



Yealands Estate Single Vineyard Late Pick Awatere Valley Marlborough Riesling 2019 ★★★★★1/2

This highly approachable wine has a scented, gently honeyed bouquet, with peachy, slightly spicy and honeyed flavours, fresh and deep, and a well-rounded finish. A youthful, very harmonious style, it's a drink-now or cellaring proposition. \$30

Hunter's Marlborough Riesling 2019 ★★★★★

Scented, medium-bodied wine, with strong, fresh lemon/lime flavours, dryish, poised and lingering. Grown at Rapaura, it's still very youthful and well worth cellaring to 2022+. \$20  (UK)

Loveblock Marlborough Riesling 2018 ★★★★★

Weighty, medium-sweet style, estate-grown in the lower Awatere Valley. Slightly honeyed bouquet, with generous, ripe, stonefruit flavours and a distinct splash of sweetness balanced by appetising acidity. Drink now or cellar. \$22 (A)

Saint Clair Pioneer Block 9 Big John Marlborough Riesling 2018 ★★★★★

Light and lively, this wine was grown in the lower Brancott Valley and stop-fermented to make a medium-sweet style. Pale, it has strong, citrusy, peachy, slightly limey flavours and a sweetish, appetisingly crisp, very harmonious finish. Best drinking 2021+. \$27 (UK)

Lake Chalice The Falcon Marlborough Riesling 2019 ★★★★★1/2

Still very youthful, this single-vineyard wine is pale, with a scented, slightly appley bouquet. Medium-bodied, it is finely balanced, with citrusy, appley flavours, showing very good depth, slight sweetness and firm acid spine. Best drinking 2021+. \$19  (UK)

STAR RATINGS ★★★★★

Three-, four- and five-star ratings are signs of excellence in fruit quality and winemaking skill. All wines are judged 'blind' by wine industry professionals and are compared in peer classes by three judges.

CM Wine is exclusive to Cellarmasters, a major mail-order business.

CD Cellar door price.

CDO Cellar door only.

SO Sold out.

\$N/A Price not available at time of printing.

 Contact information pg 89.

 RECOMMENDED cellaring (years).

OTHER WHITES

3 TASTED
3 RECOMMENDED



Loveblock Marlborough Gewürztraminer 2018 ★★★★★

Perfumed, rich wine, estate-grown in the lower Awatere Valley. Full-bodied and intensely varietal, with concentrated, ripe, peachy, spicy flavours, gentle sweetness, a slightly oily texture and a fresh, long finish. Fine value. \$22



Yealands Estate Single Vineyard Awatere Valley P.G.R. 2019 ★★★★★

Worth cellaring, this estate-grown wine was blended from three aromatic varieties - pinot gris, riesling and gewürztraminer. It has a scented, gently spicy bouquet, leading into a full-bodied, finely balanced wine with an array of fresh fruit flavours - citrus fruits, pears and lychees - lively acidity and an off-dry, slightly spicy finish. Best drinking mid-2020+. \$25

Saint Clair Origin Marlborough Grüner Veltliner 2018 ★★★1/2

This easy-drinking wine was partly fermented in old oak barrels. Light lemon/green, it is medium-bodied, with good depth of peachy, slightly spicy and gingery flavours, fresh and smooth. \$20 (A)

ROSÉ

8 TASTED
8 RECOMMENDED

Freshness is the essence of rosé's appeal, and this class was full of drink-young charmers. Made in a dry or dryish style, most are produced from pinot noir, but others are based on pinot gris, blended with red grapes, such as malbec.

Villa Maria Single Vineyard The Attorney Marlborough Pinot Noir Rosé 2019 ★★★★★1/2

Certified organic, this bright pink wine was grown in the Southern Valleys. Invitingly floral, it is medium-bodied and sweet-fruited, with cherryish, slightly spicy flavours, balanced acidity and excellent depth. \$30

Wither Hills Marlborough Rosé 2018 ★★★★★

Drinking well now, this dry rosé was produced entirely from pinot noir. Bright pink, it is vibrantly fruity, with strawberryish, slightly peachy flavours, a hint of apricot, and a fresh, very finely balanced finish. A good buy. (US) \$18

Yealands Estate Single Vineyard Awatere Valley Marlborough Pinot Noir Rosé 2019 ★★★★★

Offering good drinking through 2020, this estate-grown wine is pink/pale red, dryish and smooth, with strong, strawberryish, slightly spicy flavours, a touch of tannin, fresh acidity and a slightly creamy finish. \$25

Allan Scott Marlborough Rosé 2019 ★★★1/2

Opening out well, this bright, light pink wine offers very easy drinking. Fresh and lively, it has good depth of peach, strawberry and spice flavours, balanced acidity and a gently sweet, smooth finish. \$18 (A, UK)

Delta Estate Marlborough Rosé 2019 ★★★1/2

Very pale pink, this is a dry rosé, blended from pinot gris (principally) and malbec, grown in the Wairau Valley. Fresh and smooth, it is medium-bodied, with peachy, strawberryish flavours, a hint of apricot and very good depth. \$20

Hunter's Pinot Noir Marlborough Rosé 2019 ★★★1/2

Pale pink, Wairau Valley wine with good depth of fresh strawberryish, slightly peachy and spicy flavours, balanced acidity and a dry, smooth finish. \$20 (A)

Lake Chalice The Falcon Marlborough Rosé 2019 ★★★1/2

"Made seriously for serious fun," this very pale pink wine is a blend of pinot gris and malbec, grown in the central Wairau Valley. Vibrantly fruity, it is medium-bodied, with fresh, peachy, slightly spicy flavours, lively acidity and a dry finish. \$19

Saint Clair Origin Marlborough Pinot Gris Rosé 2019 ★★★1/2

Bright, light pink, this dry rosé was made principally from pinot gris, blended with pinot noir. Drinking well from the start, it is fresh and vibrantly fruity, with peachy, strawberryish, slightly spicy flavours, a touch of tannin and very good depth. \$20 (UK)

PINOT NOIR

14 TASTED
14 RECOMMENDED

The striking quality of Marlborough's top pinot noirs, notably those grown on elevated, clay sites in the Southern Valleys, is not yet fully recognised. This helps to keep prices down, and this class includes some great buys.



Greywacke Marlborough Pinot Noir 2017 ★★★★★

Highly fragrant, deeply coloured red hand-picked in the Southern Valleys and matured for 16 months in French oak barriques (30% new). Full-bodied and sweet-fruited, with deep cherry, plum and spice flavours, complex, savoury and long. Very age worthy, but already delicious. \$49 (A, UK, US)

**Wither Hills
The Honourable
Marlborough Pinot
Noir 2016 ★★★★★**

This deep ruby, highly fragrant and youthful red has a powerful presence. The bouquet is savoury and complex; the palate sturdy, with concentrated, ripe cherry, plum and spice flavours, integrated oak, fresh acidity and a long finish. Best drinking 2021+. \$75



**Delta Hatters Hill
Marlborough Pinot
Noir 2018 ★★★★★1/2**

This highly attractive, single-vineyard red was grown in the Southern Valleys and matured for 10 months in French oak barriques (30% new). Ruby hued, it is fragrant, sweet-fruited and savoury, with youthful cherry, plum, spice and nut flavours, showing excellent depth and complexity, and supple tannins. Best drinking 2021+. \$35

**Saint Clair
Pioneer Block 23
Marlborough Pinot
Noir 2018 ★★★★★1/2**

Softly seductive, this ruby-hued red was grown in Benmorven Vineyard, west of Blenheim. Refined and supple, it has ripe cherry, plum, spice and nut flavours, good complexity and a well-rounded finish. Already delicious, it should be at its best 2021+. \$38

**Villa Maria Reserve
Marlborough Pinot
Noir 2018 ★★★★★1/2**

Ruby hued, this is a very graceful, medium-bodied red, with strong, vibrant plum/spice flavours, showing excellent complexity, fine-grained tannins and a smooth, harmonious finish. Best drinking 2022+. \$50

**Allan Scott [Black
Label] Marlborough
Pinot Noir
2018 ★★★★★**

Offering good value, this fragrant red was hand-picked from mature vines, fermented with indigenous yeasts and barrel-aged (20% new). Ruby hued, it is mouthfilling and savoury, with ripe fruit flavours, good complexity and a smooth, harmonious finish. Best drinking 2021+. \$22 (A, UK, US)

**Lake Chalice
The Raptor
Marlborough Pinot
Noir 2017 ★★★★★**

This powerful pinot noir was grown in the Eyrie Vineyard, in the lower Waihopai Valley, and barrique-aged for 11 months. Deeply coloured, it is fleshy, with ripe plum/spice flavours, fresh and strong. An age-worthy red, it should be at its best 2021+. \$23 (UK)

**Saint Clair Pioneer
Block 14 Doctor's
Creek Marlborough
Pinot Noir
2018 ★★★★★**

This fragrant red was estate-grown at Fairhall and matured in French oak barriques (24% new). Bright ruby, it is youthful, with very good depth of ripe, berryish, spicy flavours, savoury notes adding complexity and fine, supple tannins. Best drinking 2021+. \$38 (A, UK)

**Saint Clair Pioneer
Block 22 Barn Block
Marlborough Pinot
Noir 2018 ★★★★★**

From a relatively warm site at the base of the hills on the south side of the Wairau Valley, this age-worthy red was matured in French oak barriques (22% new). Bright ruby, it has strong, ripe cherry, plum and spice flavours, showing good complexity, fresh acidity and a smooth finish. Best drinking 2022+. \$38

**Wither Hills Single
Vineyard Taylor
River Marlborough
Pinot Noir
2016 ★★★★★**

Drinking well now, but still unfolding, this ruby hued red is mouthfilling, with ripe cherry, plum and spice flavours, showing very good depth and complexity, finely balanced tannins and a lingering finish. \$28

**Lake Chalice
The Falcon
Marlborough Pinot
Noir 2018 ★★★★★1/2**

Enjoyable young, this light ruby red was grown principally in the Eyrie Vineyard, in the lower Waihopai Valley, and matured for eight months in seasoned French oak casks. Fresh and smooth, it is sweet-fruited, with good depth of cherry, plum and spice flavours, a touch of complexity and ripe, supple tannins. \$19 (A)

**Wither Hills
Marlborough Pinot
Noir 2017 ★★★★★1/2**

Fresh, supple, ruby hued red, attractively scented, with very good depth of cherry, plum and spice flavours, lively acidity and considerable complexity. Priced right. \$22 (A, UK, US)

**Yealands Reserve
Awatere Valley
Marlborough Pinot
Noir 2018 ★★★★★1/2**

Estate-grown, this moderately youthful red is ruby hued, mouthfilling and sweet-fruited, with fresh cherry, spice and herb flavours, showing good depth, and a smooth finish. Drink 2020. \$23 (A)

**Yealands
Marlborough Pinot
Noir 2018 ★★★**

Priced right, this easy-drinking regional blend is ruby hued, fresh and smooth. Enjoyable young, it is fruity, slightly spicy and nutty, with a touch of complexity and ripe, supple tannins. \$19 (A)

**SWEET
WHITES**

I TASTED
I RECOMMENDED



**Yealands Estate
Winemaker's
Reserve Awatere
Valley Marlborough
Noble Riesling 2019
(375ml) ★★★★★**

Richly fragrant, honeyed bouquet. Already a lovely mouthful, with lush, sweet stonefruit flavours, enriched but not dominated by botrytis, an oily texture, and excellent depth and harmony. \$40

STAR RATINGS ★★★★★

Three-, four- and five-star ratings are signs of excellence in fruit quality and winemaking skill. All wines are judged 'blind' by wine industry professionals and are compared in peer classes by three judges.

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CD Cellar door price.

CDO Cellar door only.

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\$N/A Price not available at time of printing.

☎ Contact information pg 89.

RECOMMENDED cellaring (years).



MICHAEL COOPER

RECENT RELEASES

This very classy line-up included striking wines from seven different grape varieties. If you are a chardonnay fan, don't miss the five-star wines from Hawke's Bay, Martinborough and Waipara. Pinot noir also featured, with outstanding reds from Central Otago and Waipara. Lovers of pinot gris, riesling, syrah, merlot - even pinotage - will also find wines to treasure.

Prices shown are approximate New Zealand retail. Wines available in export markets are shown as (A) Australia, (UK) and (US).



Dry River Martinborough Chardonnay 2018 ★★★★★

Highly refined, ageworthy wine, fermented and lees-aged in French oak hogsheads. Full-bodied, with generous stonefruit flavours, mealy and biscuity notes adding complexity, fresh acidity, and excellent delicacy, depth and harmony. Made with a restrained winemaking touch, it should be at its best 2021+. \$65 (A)

Dry River Martinborough Pinot Gris 2018 ★★★★★

Fleshy and finely textured, with deep, peachy, slightly spicy flavours, gentle sweetness, lees-aging complexity and a very harmonious, rich, well-rounded finish. \$65 (A)

Folding Hill Bendigo Central Otago Pinot Noir 2016 ★★★★★

Classy, youthful red, hand-picked, barrel-aged, and bottled unfiltered. Bright ruby, fresh and very refined, with strong cherry, plum, spice and nut flavours, finely balanced and long, and an attractively scented bouquet. \$45

Maude Mt Maude Vineyard Wanaka Dry Riesling 2019 ★★★★★

This intense, youthful, racy wine is full of aging potential. From 25 year-old vines, it is medium-bodied, with deep, lemony, limey flavours, showing excellent delicacy and vigour, and a racy, dryish, lasting finish. Best 2022+. \$32

Maude Mt Maude Vineyard Wanaka East Block Riesling 2019 ★★★★★

Distinctly Mosel-like, this attractively scented wine was hand-harvested from mature vines and made in a medium-sweet style. Bright, light lemon/green, it is light and racy, with intense, lemony, apple flavours, lively acidity and a long finish. Best drinking 2022+. \$32

Muddy Water Waipara Chardonnay 2016 ★★★★★

Certified organic, this distinctive wine, from vines planted in 1993, was fermented and matured for 11 months in French oak puncheons. Bright, light yellow/green, it is full-bodied and sweet-fruited, with rich, vibrant stonefruit flavours, integrated oak, excellent complexity and lovely harmony. Drink now or cellar. \$39 (UK)

Muddy Water Waipara Pinot Noir 2017 ★★★★★

Finely scented, ruby hued red, hand-picked from vines planted in 1993, matured for 14 months in French oak barriques (30% new), and bottled unfiltered. Savoury, with impressive density of cherryish, plummy, spicy, nutty flavours, still fresh and youthful, good tannin backbone and strong personality. Best drinking 2021+. Certified organic. \$41

Muddy Water Waipara Pinotage 2017 ★★★★★

Powerful, robust red (15% alc/vol), matured for 14 months in French oak barrels (20% new), and bottled unfiltered. Sturdy, sweet-fruited and firm, with berryish, spicy flavours, revealing excellent ripeness, complexity and depth. Certified organic. \$65

Sacred Hill Deerstalkers Hawke's Bay Syrah 2016 ★★★★★

Mouthfilling, supple, ageworthy red, hand-harvested in the Gimblett Gravels and matured for 16 months in French oak barriques (25% new). Full-coloured, with fresh, concentrated plum and black pepper flavours, a hint of liquorice, and good density and complexity. Still youthful, it's well worth cellaring to 2022+. \$60

Sacred Hill Riflemans Hawke's Bay Chardonnay 2017 ★★★★★

Very classy, youthful wine, hand-harvested from 27-year-old vines and fermented in French oak barriques (80% new). Fragrant, slightly smoky bouquet, leading into a powerful, but refined and complex, wine with concentrated stonefruit and biscuity oak flavours, good acid spine and a sustained finish. Best drinking 2022+. \$70

Sacred Hill Wine Thief Hawke's Bay Chardonnay 2018 ★★★★★

Richly fragrant, intense wine hand-picked in the Riflemans Vineyard and fermented in French oak barrels (50% new). Finely poised, with fresh, ripe stonefruit flavours, lively acidity, and excellent complexity, vigour and harmony. Drink now or cellar. \$35

Sileni Grand Reserve Triangle Hawke's Bay Merlot 2018 ★★★★★

Deeply coloured, rich red, grown in the Bridge Pa Triangle and matured in French oak barriques. Mouthfilling, with concentrated, ripe, plummy, spicy flavours, seasoned with nutty oak, fine-grained tannins and impressive complexity. Still very fresh and youthful, it's well worth cellaring to 2022+. \$35

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George,
Founder, Owner

★★★★½

Awatere River Marlborough Sauvignon Blanc 2019 ★★★★★1/2

Offering good value, this freshly aromatic wine was grown at three sites in the Awatere Valley. Mouthfilling and lively, it has youthful melon and green capsicum flavours, showing excellent vigour and intensity, and a dry, lingering finish. \$20 (A, UK, US)

Ballasalla Central Otago Pinot Noir 2017 ★★★★★1/2

This single-vineyard Bendigo red offers fine value. Barrel-aged for 10 months, it is bright ruby, with a fragrant, savoury bouquet. Mouthfilling, it is sweet-fruited, with rich cherry, plum and spice flavours, showing very good complexity and harmony, and a smooth finish. (From Folding Hill.) \$32

Black Barn Hawke's Bay Rosé 2019 ★★★★★1/2

Delicious young, this merlot-based rosé is a "dry Provence style". Hand-picked in the Havelock North hills, it is pink/pale orange, with strong, peachy, strawberryish, spicy flavours, showing a distinct touch of complexity, finely balanced acidity and a dry finish. \$23 (A)

Dry River Martinborough Pinot Noir 2017 ★★★★★1/2

Finely scented, ruby hued red, matured for a year in French oak hogsheads (20% new). Still very youthful, with vibrant cherry, plum and spice flavours, fresh acidity and supple tannins. Elegant, savoury red, well worth cellaring to 2022+. \$98 (A)

Folding Hill Orchard Block Bendigo Central Otago Pinot Noir 2015 ★★★★★1/2

Still unfolding, this firmly structured red was estate-grown, hand-picked and barrel-aged for 20 months. Bright ruby, with ripe cherry, plum, spice and nut flavours, good tannin backbone and a perfumed bouquet, it's well worth cellaring to 2022+. \$55

Maude Central Otago Pinot Gris 2019 ★★★★★1/2

This regional blend is well worth cellaring. Partly (40%) barrel-fermented, it is scented, youthful and mouthfilling, with fresh, concentrated, pear-like flavours, revealing excellent delicacy and vibrancy, gentle spiciness, and a finely balanced finish. Best drinking 2021+. \$27 (A, UK, US)

Sileni Grand Reserve Lodge Hawke's Bay Chardonnay 2018 ★★★★★1/2

Fresh, youthful and finely balanced wine fermented and lees-aged for 10 months in French oak barriques. Fragrant, with concentrated, ripe stonefruit flavours, buttery and toasty notes adding complexity, good acid spine and obvious aging potential. \$35

Sileni Grand Reserve Straits Marlborough Sauvignon Blanc 2019 ★★★★★1/2

Punchy, very fresh and aromatic. Full-bodied and sweet-fruited, with penetrating tropical fruit and herbaceous flavours, lively acidity and a dry, lingering finish. \$25 (A, UK, US)

Wild Earth Central Otago Pinot Noir 2018 ★★★★★1/2

Fragrant, savoury, single-vineyard Bannockburn red, matured for a year in French oak barriques (25% new). Deep ruby, well-structured wine with fresh, youthful cherry, plum, spice and nut flavours, showing excellent ripeness and complexity. Best drinking 2021+. \$40 (A, UK, US)

Wild Earth Central Otago Pinot Noir Rosé 2019 ★★★★★1/2

Bright pink, this fresh, floral rosé is a single-vineyard wine, hand-harvested at Gibbston. Full of drink-young charm, it is vivacious, with strong, vibrant, strawberry and spice flavours, crisp and harmonious. \$28

★★★★

Awatere River Marlborough Chardonnay 2017 ★★★★★

This fragrant, light yellow/pale gold wine was fermented and lees-aged for nine months in French oak barriques. Full-bodied, it has strong, citrusy, slightly toasty and creamy flavours, fresh acidity and good complexity. Best drinking 2021+. \$30 (A, UK, US)

Black Barn Single Vineyard Hawke's Bay Riesling 2019 ★★★★★

Full of drink-young charm, this wine was hand-picked in the hills of Havelock North and stop-fermented in a light-bodied (8.5% alc/vol), distinctly medium style. Fresh and vibrant, it has moderate acidity, good delicacy and strong, lemony, appley, slightly peachy flavours. \$39

Church Road Gwen Hawke's Bay Pinot Gris 2019 ★★★★★

Still very youthful, this is a fresh, vibrant, medium-bodied wine with good intensity of peachy, gently spicy flavours, lively acidity and a dry finish. Best drinking 2021+. \$27

Dancing Petrel Mangonui Northland Rosé 2019 ★★★★★

Drinking well from the start, this Far North rosé was blended from syrah and cabernet franc. Bright, light pink, it is fresh and full-bodied, with strong berry and spice flavours, a sliver of sweetness and a smooth, lively finish. \$25 (A)

Dancing Petrel Northland Pinot Gris 2019 ★★★★★

Grown on Paewhenua Island, in the Far North, this lively wine has fresh, gently spicy aromas. Full of youthful vigour, it is weighty, with very good depth of pear, lychee and spice flavours and a finely textured, dryish finish. \$25 (A)

Dancing Petrel Paewhenua Island Mangonui Northland Viognier 2018 ★★★★★

Freshly scented, full-bodied wine, from a coastal vineyard in the Far North. Still youthful, it is vibrantly fruity, with strong, peachy, slightly spicy flavours and a dry finish. Best drinking 2020+. \$22 (A)

Jackson Estate Shelter Belt Single Vineyard Marlborough Chardonnay 2017 ★★★★★

Elegant, very vibrant wine, mostly (75%) barrel fermented. Fresh, citrusy, peachy flavours to the fore, with a subtle seasoning of oak, considerable complexity and a finely balanced, lingering finish. \$24 (A)

Mount Brown Estates North Canterbury Riesling 2019 ★★★★★

Delicious young, this is an attractively scented, light-bodied wine with fresh, peachy, slightly limey flavours, a gentle splash of sweetness, crisp acidity and a finely poised, lengthy finish. Great value. \$16 (A, UK)

**Rapaura Springs Reserve Marlborough Pinot Rosé 2019 ★★★★★**

Drinking well from the start, this is a blend of pinot noir and pinot gris. Pale pink/faint orange, it is full-bodied and vibrantly fruity, with generous, peachy, spicy flavours, a hint of apricot, and an off-dry, smooth finish. \$19 (A)

Sacred Hill Reserve Hawke's Bay Chardonnay 2018 ★★★★★

Finely balanced for early enjoyment, this vibrantly fruity wine was fermented and lees-aged in an even split of tanks and French oak barriques (25% new). It is fragrant and harmonious, with fresh, generous stonefruit flavours to the fore, lively acidity, and slightly toasty, buttery notes adding complexity. \$22 (A)



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**Sileni Cellar
Selection Cabernet
Franc Rosé
2019 ★★★★★**

Pale pink Hawke's Bay wine with generous peach, strawberry and spice flavours, a hint of apricot, and a fresh, basically dry, finely balanced finish. \$20 

**Sileni Estate
Selection Priestess
Hawke's Bay Pinot
Gris 2018 ★★★★★**

Full-bodied style, with good concentration of stonefruit and spice flavours, a hint of ginger, a distinct touch of barrel-ferment complexity (50%) and a dry finish. Drink now-2020. \$22 



**Summerhouse
Marlborough Pinot
Rosé 2019 ★★★★★**

Full of drink-young charm, this skilfully blended wine is dominated by pinot noir and pinot gris. Bright pink, it is full-bodied, with generous, lively watermelon, peach and spice flavours, fresh and strong, and an off-dry, seductively smooth finish. \$19  (A)

**Waimea Nelson
Sauvignon Blanc
2019 ★★★★★**

Ripely herbaceous style, grown on the Waimea Plains and briefly lees aged. Mouthfilling, crisp and lively, with tropical fruit and green capsicum flavours, showing good vigour and intensity. \$18  (UK)

★ ★ ★ 1/2

**Anchorage Family
Estate Nelson
Riesling**

2019 ★★★★★1/2
Light and lively, dryish style, with very good depth of lemony, appley flavours, fresh, crisp and full of youthful vigour. \$18  (A)

**Awatere River
Vavasour
Marlborough Pinot
Noir 2018 ★★★★★1/2**

Enjoyable young, this ruby hued, supple red is medium-bodied, with fresh, ripe cherry, plum and spice flavours, hints of herbs and nutty oak (from 11 months maturation in French oak barriques), and considerable complexity. \$30 (A, UK, US)

**Lake Chalice
The Falcon Gimblett
Gravels Hawke's
Bay Merlot**

2018 ★★★★★1/2
Enjoyable young, but also worth cellaring, this easy-drinking red was matured for 10 months in French oak barriques. Full-coloured, it is vibrantly fruity, with good depth of youthful, ripe, plummy, spicy flavours, fresh and smooth. Best drinking 2021. \$19 

**Mount Brown
Estates North
Canterbury
Sauvignon Blanc
2019 ★★★★★1/2**

Fresh, lively, medium-bodied wine with good depth of ripely herbaceous flavours, appetising acidity and a tangy finish. \$16  (A, UK)

**Sacred Hill Reserve
Marlborough Pinot
Noir Rosé**

2019 ★★★★★1/2
Bright pink, attractively scented wine with good depth of lively red berry/plum flavours, fresh acidity and an off-dry, smooth finish. \$22 

**Sacred Hill Single
Vineyard Hawke's
Bay Chardonnay**

2018 ★★★★★1/2
Upfront style, grown in the Riflemans Vineyard and fermented in French oak barriques (30% new). Full-bodied, with a slightly smoky bouquet, strong, peachy, toasty flavours, showing considerable complexity, and fresh acidity. \$25 

**Sacred Hill Single
Vineyard Hawke's
Bay Syrah**

2018 ★★★★★1/2
Strongly varietal, medium-bodied red, grown in the Gimblett Gravels and matured for 8 months in French oak barrels (20% new). Full-coloured and vibrantly fruity, with good depth of plummy, spicy flavours, a touch of complexity and gentle tannins. \$28

**Sileni Cellar
Selection
Marlborough
Sauvignon Blanc**

2019 ★★★★★1/2
Aromatic and full-bodied, with very good depth of fresh, lively, tropical fruit and herbaceous flavours, dry and crisp. \$20  (A, UK, US)

**Sileni Reserve
Hawke's Bay
Cabernet Franc
Merlot 2018 ★★★★★1/2**

Full-bodied, vibrantly fruity, briefly oak-matured red, grown mostly in the Bridge Pa Triangle. Enjoyable young, with fresh, berry and spice aromas and flavours, showing very good depth, and a smooth finish. \$20 

**Waimea Nelson
Pinot Gris**

2018 ★★★★★1/2
Full-bodied, partly barrel-fermented wine with good depth of peachy, slightly gingery, distinctly spicy flavours, fresh acidity and an off-dry finish. \$20 (UK)

**Waimea Nelson
Pinot Noir**

2017 ★★★★★1/2
Bright ruby, youthful red, barrel-aged for 11 months. Fresh, plummy, spicy, slightly nutty flavours, showing considerable complexity, and a fairly firm finish. \$25 (UK)

★ ★ ★

**Anchorage Family
Estate Nelson
Sauvignon Blanc**

2019 ★★★★★
Enjoyable young, this crisp, lively, medium-bodied wine has good depth of tropical fruit and herbaceous flavours, fresh acidity and a finely balanced finish. \$19  (A, UK, US)

**Sileni Cellar
Selection Hawke's
Bay Chardonnay**

2018 ★★★★★
Easy-drinking, lightly oaked style with fresh, ripe, peachy, slightly buttery flavours, a touch of complexity, balanced acidity and good depth. \$20 (UK, US)

**Sileni Cellar
Selection Hawke's
Bay Pinot Gris**

2019 ★★★★★
Fresh, full-bodied and lively, with stonefruit and spice flavours and a smooth, basically dry finish. A good, all-purpose wine. \$20  (A, UK, US)

**Sileni Cellar
Selection Hawke's
Bay Pinot Noir**

2019 ★★★★★
Ruby hued, drink-young style, very lightly oak-influenced. Medium-bodied, vibrantly fruity and supple, with ripe cherry, plum and spice flavours, a touch of complexity and a smooth finish. \$20 (UK, US)

**Spinyback Nelson
Chardonnay**

2018 ★★★★★
Enjoyable now, this mouthfilling wine has a fragrant, citrusy bouquet, gentle acidity and good depth of peachy, citrusy, slightly buttery flavours. Priced sharply. \$15 

**Spinyback Nelson
Pinot Gris**

2018 ★★★★★
Soft, medium-bodied, buoyantly fruity style, gently sweet, with attractive stonefruit flavours, offering very easy drinking. (From Waimea Estates.) \$15 

**Spinyback Nelson
Sauvignon Blanc**

2019 ★★★★★
Fresh, full-bodied, clearly herbaceous style with melon and green capsicum flavours, crisp and lively, and a finely balanced, tangy finish. Good value. \$15 

AUSTRALIAN & NEW ZEALAND

the wine & spirit insider

March/April 2020 Issue 166

In this issue...

New Releases &
Best Value Buys Under \$20

**BEST
VALUE
BUYS**

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**3 - 5
JUNE
2020**
BEIJING
CHINA NATIONAL
CONVENTION CENTER

118 TASTED
87 AWARDED

NEW RELEASES

Judged at the end of last year this was a very consistent class of new releases with lots to like. We had good results across the board. Of particular interest was an alternative vermentino and an unusual "fer" wine which we have not seen before and an excellent montepulciano.

SPARKLING

2 TASTED
1 AWARDED

One nice example showing good winemaking skills.

Majella Coonawarra Sparkling Shiraz 2018 ★★★★★

Lifted dark chocolaty aromas with licorice notes and vibrant blackberry flavours on the silky-smooth palate. Oaky finish. \$40

OTHER WHITE VARIETALS & BLENDS

13 TASTED
9 AWARDED

Solid class with the best showing excellent varietal characters

Hastwell & Lightfoot McLaren Vale Vermentino 2019 ★★★★★1/2

Delicate lemonade-like aromas with a perfumed lift and soft fleshy fruit flavours; very musk stick and very varietal with a long lingering finish. \$25



Singlefile Run Free Great Southern Sauvignon Blanc 2019 ★★★★★1/2

Well-made wine with lifted passionfruit varietal aromas and vibrant passionfruit and lemon citrus flavours with delicate acid giving great support. \$25

Mr Brightside by Mr Riggs Adelaide Hills Pinot Gris 2019 ★★★★★

Lighter style with elegance and freshness. Nice primary fruit nose and smooth pear/citrus palate with passionfruit notes. \$20

Hastwell & Lightfoot McLaren Vale Fiano 2019 ★★★★★

Intense slatey pear bouquet with a zesty lemon lift. Soft and creamy in the mouth with great line of lemon curd flavours. \$25

Tamburlaine Organic Wines Point 65 Hunter Valley & Orange Viognier 2019 ★★★★★

A powerful style with good viognier expression. Has a buttery apricot nose and generous varietal flavours. \$30

Silver Spoon Estate Cambrian White Heathcote Viognier 2019 ★★★★★1/2

Lifted vibrant floral apricot aromas with ripe apricot fruit flavours and a crunchy acid finish. \$27

Madfish Western Australia Pinot Gris 2019 ★★★★★

Red apple-like aromas and lean tight lychee and pear flavours. Crisp finish. \$20

Pure Vision Wines RMW Organic Adelaide Plains Pinot Gris 2019 ★★★★★

Honeysuckle notes to the lifted nose, oily mouthfeel and honeyed citrus flavours. \$25

Bream Creek Vineyard Tasmania Pinot Grigio 2019 ★★★★★

Bright fruit bouquet with musky notes and crisp fresh juicy pear flavours. \$31

RIESLING

6 TASTED
4 AWARDED

A mixed result with some wines showing riper or developed fruit characters but there were some nice drinks here.

Bream Creek Vineyard Tasmania Riesling 2018 ★★★★★1/2

Still very fresh but starting to develop nice mature notes. A nose of syrupy lime cordial with a sweet lime driven palate and tight crisp acid finish. \$31

Reillys Barking Mad Watervale Clare Valley Riesling 2019 ★★★★★1/2

Subtle lifted lemon/lime bouquet with good intensity of flavours and a good zesty line of acid. \$20

Taylor's Estate Clare Valley Riesling 2019 ★★★★★1/2

Nose has hints of orange blossom and limes with a zesty lemon sherbet-like palate and crunchy acid finish. \$20

Bream Creek Vineyard Old Vine Tasmania Riesling 2018 ★★★★★

Lime cordial of a nose with subtle varietal flavours on a slightly oily mid palate. \$31

CHARDONNAY

2 TASTED
0 AWARDED

ROSÉ

8 TASTED
4 AWARDED

Quite a mixed group of rosés. "There is a fine line here between flavour and texture and fruit vibrancy," said one judge. "Great to see winemakers looking for more texture rather than just producing lollywater!"



Son of a Bull are premium Tasmanian varietal wines. Son of a Bull is the brainchild of a bull at a gate - it's fresh frisky and impulsive. This 'live for the moment' wine is for drinking at a young age - no cellaring required.



Variety	RRP
Sauvignon Blanc	\$25.00
Riesling	\$25.00
Pinot Noir	\$28.00

“Live For
the Moment.”



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ALEX RUSSELL WINES



**Hirsch Hill Estate
Yarra Valley
Pinot Noir Rosé
2019 ★★★★★1/2**
The nose is elegant and subtle with light toffee apple nuances. The palate is interesting, complex and tasting quite tropical. "Be great with white meats!" \$22

**Mr Brightside by Mr
Riggs McLaren Vale
Grenache Rosé
2019 ★★★1/2**
A text-book bouquet of pretty lifted strawberry aromas with rich ripe confectionery fruit flavours. \$20

**Jip Jip Rocks
McLaren Vale
Grenache Rosé
2019 ★★★**
Nose open up to bright raspberries and strawberries that are echoed on the palate. \$24.95

**Munari Wines
Heathcote Grenache
Rosé 2019 ★★★**
Some delicate stewed fruit evident with the acid cutting through the palate. \$25

PINOT NOIR

6 TASTED
4 AWARDED

Good sound primary styles here with the top wines showing great varietal character.

**Jip Jip Rocks
Adelaide Hills Pinot
Noir 2018 ★★★★★**
Attractive strawberry-like fruit showing a hint of secondary characters developing and has a fine tannin finish. \$24.95

**Jo Nash Single
Vineyard Upper
Goulburn Pinot Noir
2018 ★★★★★**
"A good commercial drop," noted one judge. Has bright red fruits nicely layered with oak and grainy tannins. \$38

**Marchand & Burch
Villages Mount
Barker Pinot Noir
2018 ★★★1/2**
Quite a meaty savoury nose and a rich style of palate bright with primary fruit flavours and peppery notes. \$39

**Tamburlaine Organic
Wines Point 65
Orange Pinot Noir
2019 ★★★**
Pretty spicy raspberry nose with subtle varietal fruit flavours and fine tannins. \$30

OTHER RED VARIETALS & BLENDS

14 TASTED
10 AWARDED

The best here were true to their variety showing retained fruit and balanced use of oak. Few faults overall.



**Forester Estate
Jack out the Box
Margaret River Fer
2018 ★★★★★**
A big dense and bright wine with amazing colour – almost purple with blue hues! A savoury style, quite cabernet like, still very youthful and showing a great tannin structure. \$NA

**Mr Riggs d'Adelaide
Montepulciano
2018 ★★★★★**
Very intense deep purple wine with sweet varietal fruit aromas and a lovely touch of oak. Generous primary fruit on the palate complemented by subtle use of oak. \$30

**Singlefile Great
Southern Malbec
2018 ★★★★★**
A sweetness of blackberry and blueberry varietal fruit characters with some fresh stalky notes and lifted violet elements. \$25



**Château Tanunda
Chorus Barossa
Valley Tempranillo
Grenache Graciano
2017 ★★★★★**
Nice lifted dried herb bouquet with secondary characters developing. Fresh fruit flavours, subtle oak and soft tannins. \$18

**Hither & Yon
McLaren Vale
Carignan
2019 ★★★1/2**
Pretty confectionery fruit nose with a bright simple dark berry palate and some choc mint notes. \$29

**Fat 'n Skinny The
Red Fury McLaren
Vale Tempranillo
Garnacha
2018 ★★★1/2**
Sweet red fruit bouquet with peppery herbaceous notes and soft well-structured fruity palate. \$20

**Hofer Family Wines
Langhorne Creek
Barbera
2018 ★★★1/2**
Almost black in colour, rich earthy dark fruit nose and vibrant chocolaty cherry palate. Great tannins. \$25

**Whistling Kite
Biodynamic
Riverland Mencia
2019 ★★★**
A light bright complexity of both sweet fruit and herbaceous characters. \$30

**Andrew Peace Wines
Swan Hill Victoria
Zweigelt 2018 ★★★**
Bright fresh red currant aromas with soft and juicy red fruit flavours. \$22

**Seville Hill Yarra
Valley Tempranillo
2015 ★★★**
This is your classic mature tempranillo it is rich, raisined and ripe. \$35

GRENACHE & BLENDS

9 TASTED
7 AWARDED

These wines ranged from solid and consistent up to excellent. "They were nicely balanced, bright and vibrant with balanced oak and great integration of the different varieties in the blends whilst still retaining grenache at the forefront," said one judge.

**Hither & Yon
McLaren Vale
Grenache Touriga
2019 ★★★★★**
Brilliant crimson wine that's bright, fresh and youthful. Super fresh raspberry bouquet and well structured fresh and fleshy palate with good varietal expression. \$33

**Mr Riggs The
Magnet McLaren
Vale Grenache
2018 ★★★★★1/2**
A softly structured style with juicy varietal fruit characters and very subtle use of oak nicely complementing the fruit and supported by a good acid backbone. \$30

**Rusty Mutt
Rocky Ox McLaren
Vale Grenache
Shiraz Mataro
2018 ★★★★★1/2**
Lovely complexity to the nose with secondary notes developing. Big up-front chocolate, raspberry and plum flavours with gentle oak holding it together. \$30



**Château Tanunda
Chorus Barossa
Valley Grenache
Shiraz Mataro
2018 ★★★★★**
Smells of candied apples and raspberry lollies with juicy sweet vibrant varietal fruit flavours. Drinking well now. \$18

**Silver Spoon
Estate The Sterling
Heathcote Grenache
2018 ★★★★★1/2**
A spicy savoury style with some red fruits and blueberries and attractive savoury, earthy tannins. \$45

**Riot Wine Co 18
Rouge McLaren Vale
Grenache (250ml
Can) 2018 ★★★**
Subtle plum fruit nose with underlying pepper and pretty lifted fruit flavours. \$9

**Reillys Barking
Mad Clare Valley
Grenache Shiraz
2016 ★★★**
A meaty oak driven style with attractive raspberry-like confectionery fruit. \$20

CABERNET SAUVIGNON

16 TASTED
13 AWARDED

A really strong class.
“Great to see this consistency with excellent use of oak to balance the quality fruit,” said one judge.
“The only difference is vintage variation with more ripeness seen in 2018 vintage and the good wines of 2017 standing out.”

**Wines By Geoff
Hardy Pertaringa
Understudy McLaren
Vale Cabernet
Sauvignon
2018 ★★★★★1/2**
Cedary dusty oak aromas mixing with the blackcurrant-like varietal fruit. A palate of complexity and power with flavours sitting in the Christmas cake spectrum. \$22

**Andrew Peace
Wines Colour of
Raven Black Wine
Limestone Coast
Cabernet Sauvignon
2018 ★★★★★1/2**
Almost inky in colour with blackcurrant-like fruit aromas jumping out the glass. Huge palate – not particularly complex but offering very nice drinking. \$25



**Hirsch Hill Estate
Yarra Valley
Cabernet Sauvignon
2017 ★★★★★1/2**
Smoky oak dominates the nose with some chocolaty fruit notes and more oak obvious on the soft palate with juniper berry-like characters pushing through. \$25

**Mr Riggs The
Outpost Coonawarra
Cabernet
2018 ★★★★★**
Firm dry wine; herbaceous and leathery on the nose, good minty cabernet fruit flavours and a grippy tannic finish. \$25

**Singlefile Great
Southern Cabernet
Sauvignon Merlot
2018 ★★★★★**
Chocolaty blackcurrant aromas and a palate with a very fine tannin structure and bright blackcurrant flavours. \$25

**Jo Nash Single
Vineyard Goulburn
Valley Cabernet
Sauvignon
2018 ★★★★★**
The nose is lifted, leafy and herbaceous and is silky in the mouth with a long firm line of juicy blackcurrant flavours that carry through to the end. \$38

**Wines By Geoff
Hardy Pertaringa
Topsy Hill McLaren
Vale Cabernet
Sauvignon
2017 ★★★★★**
A complexity of chocolate and cigar box aromas. Lovely blackcurrant varietal fruit flavours with oak in the background. \$295

**Seville Hill Yarra
Valley Cabernet
Sauvignon
2014 ★★★★★**
A complex cabernet that is a seamless integration of blackcurrant fruit, menthol notes, spicy oak and fine tannins. \$30

**Stalking Horse
McLaren Vale
Cabernet Sauvignon
2018 ★★★★★1/2**
Very intense core of cabernet fruit that is well supported by the tannins and the acidity. \$20

**Taylors Reserve
Parcel Clare Valley
Cabernet Sauvignon
2018 ★★★★★1/2**
Some decent cassis and violet-like cabernet varietal characters with balancing oak and supple tannins. \$24

**Shingleback D Block
Reserve McLaren
Vale Cabernet
Sauvignon
2017 ★★★★★1/2**
Hints of olives and herbs both on the nose and the generous palate with a fine acid/tannin balance. \$55

**Château Tanunda
Matthews Road
Barossa Valley
Cabernet Sauvignon
2018 ★★★**
Well-balanced, softly structured cabernet with lovely primary fruit and tight acid. \$18

**Shingleback Davey
Estate Single
Vineyard McLaren
Vale Cabernet
Sauvignon
2018 ★★★**
Blackcurrant bouquet with subtle herbaceousness and attractive fruit driven palate. \$25

JUDGES



Rakesh Junnare
Winemaker for TWG (The Wine Group) servicing the US and China. Formerly with Kingston Estate and Ballast Stone. Vintaged in Oregon, US. Has judged at the Riverland wine show and completed AWRI Wine Assessment.



Peter Kennedy
Winemaker for Ekhidna Wines. Formerly with Foggo Wines and Brothers in Arms wineries; following ten years in liquor retail. Has vintaged in St. Emilion and judged in Perth and regional wine shows.



Brett Smith
Winemaker at Peter Lehmann wines in the Barossa Valley. Associate judge at the Barossa wine show and small winemakers shows (QLD). Has completed AWAC course. Previously a winemaker at Lindermans and Penfolds. Has vintaged in California.

SHIRAZ
BLENDS6 TASTED
5 AWARDED

Very strong class ranging from easy drinkers to complex age worthy blends.

Wines By Geoff Hardy K1 Tzimmukin Adelaide Hills Shiraz Cabernet Sauvignon 2017 ★★★★★

Pretty varietal nose of blackcurrants, menthol and spices. The shiraz gives the palate nice generosity and the oak seamlessly balances the fruit with a fine line of tannins. \$295

Thomson Estate Jetty's End South Australia Shiraz Cabernet 2018 ★★★★★

Jubey blackcurrant bouquet with peppery leathery elements and brilliant intensity of fruit flavours on the soft juicy palate. \$18 

Thomson Estate Ferry Crossing South Australia Shiraz Grenache 2017 ★★★★★

A complexity of cherry, chocolate and spicy characters reflects the cooler vintage. It's a fresh, pleasant and drinkable wine. \$18 

Silver Spoon Estate The Ensemble Heathcote Shiraz Viognier 2017 ★★★

Peppery spicy lift to the honeyed apricot nose and a juicy palate with a sweet finish. \$35

Mr Riggs The Chap McLaren Vale & Coonawarra Shiraz Cabernet 2013 ★★★

Very well aged wine showing lovely secondary fruit and chocolaty oak characters. \$100

SHIRAZ

34 TASTED
28 AWARDED

A solid and consistent group across the board with only a few pretenders. The 2018s were rich and age worthy whilst the judges had to look harder at the 2017s but were rewarded with interesting wines with good oak balance.

McPherson Family Vineyards Andrew McPherson South Eastern Australia Shiraz 2018 ★★★★★

Spicy oak nose with a dash of pepper and some plum fruit. Strong cherry fruit driven palate with a fine tannin structure. \$10.99 

Red Knot by Shingleback McLaren Vale Shiraz 2018 ★★★★★

Full bodied shiraz without being heavy. Powerful plum/cherry fruit vibrancy and plenty of fine tannins in support. \$15 

Stalking Horse McLaren Vale Shiraz 2018 ★★★★★

A delicious black fruited style with great oak integration and a lovely tannin structure holding it all together. \$20 

Wines By Geoff Hardy Barbara Hardy McLaren Vale Shiraz 2018 ★★★★★

Brilliant blackberry and red fruit varietal characters, quite sweet with spicy oak notes and prickly tannic finish. \$22

Jip Jip Rocks Padthaway Shiraz 2018 ★★★★★

Slightly stewed characters to the berry bouquet, big full-bodied silky-smooth palate and warming fruit flavours. \$22.95

Don't Tell Gary Wine by Jo Nash Victoria Shiraz 2018 ★★★★★

Sweet confectionery nose – all blackberries and cedar oak. Stewed plum and red fruit flavours and fine tannin structure. \$23.99

Carmine's Old Vine McLaren Vale Shiraz 2018 ★★★★★

Very varietal aromas; a pretty combo of plums and toffee. Spicy plum palate supported by the spicy oak and chewy tannins. \$25

Hand Crafted By Geoff Hardy McLaren Vale Shiraz 2018 ★★★★★

Lifted cherry chocolate fragrances with subtle cedary oak. Bright dark fruit palate layered with pepper and fine tannins. \$30

Reillys Barking Mad Clare Valley Shiraz 2017 ★★★★★

Dense varietal fruit nose with a slight savoury edge and a palate layered with juicy plums, spices and dusty oak. \$20 

Shingleback Davey Estate Single Vineyard McLaren Vale Shiraz 2017 ★★★★★

Juicy berry bouquet and soft and fleshy in the mouth with well integrated layers of fruit, spices, pepper and oak. \$25

Antiquarian Clare Valley Shiraz 2017 ★★★★★

A well-structured complex wine with some secondary characters showing through the primary fruit and oak quite evident. \$59

Clarnette & Ludvigsen Reserve Grampians Shiraz 2017 ★★★★★

Lifted aromatics – almost herbal with a dash of white pepper and pretty, cool climate, floral flavours. Some great tannins. \$65

Rusty Mutt Original McLaren Vale Shiraz 2016 ★★★★★

A powerful old school style shiraz with the oak dominating the attractive varietal fruit characters. Nice dusty tannins. \$30

Mr Brightside by Mr Riggs Preservative Free McLaren Vale Shiraz 2019 ★★★★★1/2

Lovely lift of violet and plum fragrances and a full-bodied palate with bright fresh plum flavours. \$20 

Château Tanunda Matthews Road Barossa Valley Shiraz 2018 ★★★★★1/2

Smoky meaty characters tending to dominate the fruit aromas but has a fresh, vibrant, fruit driven palate. \$18 

Thomson Estate Double Pass South Australia Shiraz 2018 ★★★★★1/2

Plum-like varietal fruit on both the nose and palate with obvious vanillin oak and lifted by fresh acidity. \$20 

Wines By Geoff Hardy Pertaringa Undercover McLaren Vale Shiraz 2018 ★★★★★1/2

Subtle meatiness to the nose and juicy fruit flavours with soft and creamy oak and fine tannins. \$22

Mr Riggs The Gaffer McLaren Vale Shiraz 2018 ★★★★★1/2

A complex and well-balanced wine with red berry fruit, complex oak, dusty tannins and a savoury hint. \$25

Seville Hill Reserve Yarra Valley Shiraz 2014 ★★★★★1/2

Spicy cool climate shiraz holding up well with nice bottle age and layered with plum fruit and oak. \$40

Devlin's Mount South Australia Shiraz 2018 ★★★

Smells of tinned plums and has lovely ripe fruit flavours with soft tannins. \$14 

Wines By Geoff Hardy Pertaringa Lakeside South Australia Shiraz 2018 ★★★

Green and peppery on the nose with lean peppery red fruit flavours. \$15 

Taylors Reserve Parcel Clare Valley Shiraz 2018 ★★★

Ripe plum bouquet with nice spiciness and a huge well integrated palate. \$24

Ulupna Single Vineyard Goulburn Valley Victoria Shiraz 2018 ★★★

A sound commercial shiraz rich with spicy red and peppery plum fruit characters. \$27

Jo Nash Single Vineyard Strathbogie Shiraz 2018 ★★★

A big full-bodied style with ripe plummy fruit characters, some pepper and soft tannins. \$38

Singlefile Small Batch Clonal Frankland River Syrah 2018 ★★★

A powerful ripe black fruited wine with firm grippy tannins dominating and lots of oak. \$59

**Gumpara Mader
Reserve Barossa
Valley Shiraz
2018 ★★★**

Very bright and generous purple fruit characters with lovely sweet vanillin oak integration. \$60



**Munari Wines
'The Beauregard'
Heathcote Shiraz
2017 ★★★**

Simple spicy plum fruit balanced by the sweet oak with a long warming finish. \$25

**Wines By Geoff
Hardy Pertaringa
Yeoman McLaren
Vale Shiraz
2017 ★★★**

Intense red hues here with toasty characters dominating the soft plum varietal fruit. \$250

**SWEET
WHITES &
FORTIFIEDS**

2 TASTED
2 AWARDED



**Munari Wines Late
Harvest Heathcote
Viognier 2019 ★★★★★**

Lovely lifted honeyed citrus/apricot fruit fragrances and a perfectly balanced palate not too sweet with generous length and good acidity. \$30

**Munari Wines
Fortified Heathcote
Shiraz 2017 ★★★**

Raisined chocolaty nose layered with spices and a vibrant complexity of fruit sweetness on the palate. \$35



UBERTAS WINES

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★★★★★

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CD Cellar door price.

CDO Cellar door only.

SO Sold out.

\$N/A Price not available at time of printing.

☎ Contact information pg 89.

🍷 RECOMMENDED cellaring (years).



Yealands Reserve Marlborough Awatere Valley Sauvignon Blanc 2019

Bargain-priced, this estate-grown wine is full of youthful impact. Full-bodied, it is ripe and concentrated, with passionfruit-like notes to the fore, coupled with fresh acidity and a dry, long finish. Excellent drinking through 2020. \$19

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Trentham Estate The Family Murray Darling Nero D'Avola 2018

Dense dark confectionery cherry bouquet with intense fruit and sweet oak flavours. \$18

Trentham Estate Pty Ltd
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Email: info@trenthamestate.com.au
Web: www.trenthamestate.com.au



Red Knot by Shingleback McLaren Vale Shiraz 2018

Full bodied shiraz without being heavy. Powerful plum/cherry fruit vibrancy and plenty of fine tannins in support. \$15

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NEW RELEASE

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AMENDMENT FROM NOVEMBER/DECEMBER 2019 EDITION

The Reis Creek Chairman Barossa Valley Shiraz 2016 was incorrectly published in Winestate's New Release tasting November/December 2019 edition. Please see the amended price below.



Reis Creek Chairman Barossa Valley Shiraz 2016 ★★★★★1/2

The nose is a lovely soft concentration of blackberry, cola and spices with a big palate full of nicely ageing red fruit flavours and some up-front tannins. \$110



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"MARIJU-WINE-A" - DOES POT WINE HAVE A FUTURE?

CANNABIS has found its way into a wide range of beverages from coffee to beer and wine. Two years ago, a rumour swept social media that Coca-Cola was developing a cannabis-infused soft drink. But the beauty industry, which was also carried away with the cannabis trend in 2019, is already sounding a warning note that the expected bonanza could take a while to materialise.

Tens of millions of dollars, mostly in the US, were invested in CBD (cannabidiol) skincare brands and start-ups last year. But many issues continue to stymie the trend from legal to regulatory concerns in the US, the UK and Australia, as they do in the wine industry. Consumers are still interested in the cannabis trend, says GlobalData, but cosmetic brands are steering away from the hero ingredient approach, preferring to single out its topical benefits such as being hydrating and anti-inflammatory. The leading analytics and consulting firm to many of the world's largest companies predicts that Cannabis Cooling will be one of the mega-trends in personal care in 2020.

The same thing looks to be happening to the cannabis wine sector - at least for now. The year had barely begun when Constellation Brands, the number one beverage category supplier in the US (which makes Corona beer and operates 40 wineries, breweries and distilleries) wrote down its 38 per cent stake in Canopy Growth, Canada's largest cannabis grower, for the second time by US\$534 million. Constellation had pumped US\$4 billion into the company since 2017 and announced it would be building a hemp extraction and product manufacturing facility in New York. In October last year, Constellation made its first write-down of the loss-making Canopy venture to the tune of US\$839 million.

Constellation wasn't the only giant of the industry to venture into the cannabis beverage category, following the legalisation of recreational cannabis in Canada and 36 states in the US, including laidback California. Diageo has been in talks with

several Canadian cannabis producers to develop cannabis-infused drinks. Molson-Coors, the world's seventh largest brewer, has invested in another Canadian cannabis grower. Lagunitas, a US craft brewer owned by Heineken, launched an IPA-inspired, THC-based, non-alcoholic drink called Hi Fi Hops last June, making the Dutch brewer the first major beer brand to enter the US psychoactive drinks market.

A word of explanation. THC (tetrahydrocannabinol) and CBD are both extracted from the cannabis sativa plant. But THC is the psychoactive which produces the feeling of being "high". CBD is used in skincare and beauty products and is the most featured component in cannabis wine, beer and coffee. According to Spiros Malandrakis, drinks analyst at Euromonitor, the world's leading independent provider of strategic market research, other companies should not be put off by Constellation's experience. There is a cautionary tale, to be sure, but being more strategic with investments is the way forward, he notes.

Many of the US cannabis-infused wines are alcohol-free. Spanish producer, CannaWine, launched red and white wines (14.5% ABV) in Europe in mid-2019 and hope to go global. Made with organic marijuana and biodynamically-grown grapes, the brand claims that the wines have "multiple health benefits", primarily instant relaxation.

Cannabis wines and beers appeal to younger, more premium-oriented consumers, says Wine Intelligence, the UK-based research and insights agency. According to its Vinitrac survey of regular US wine consumers last October, 19 per cent of those surveyed agreed or strongly agreed that cannabis products are "a good alternative to alcoholic beverages". There was a generational divide, though. Fifty two percent of drinkers aged 55-plus were less engaged, strongly disagreeing that cannabis products were about to supplant regular beers and wines. By contrast to 25 per cent of those aged 35 and under.

Wine Intelligence also warned that hopes of selling more premium cannabis drinks to more educated, younger consumers who are drinking less is not only held back by the current regulatory and legal situation, product quality and consumer education would have to step up to really springboard the cannabis wine and beer sector.

The media has jumped on the cannabis wine phenomenon. US singer-songwriter, Melissa Etheridge owns a cannabis-infused wine brand. California is a hotspot of activity, as you would expect in a state where legal weed shops are as big as supermarkets. Rebel Coast, which released its first cannabis-infused, non-alcoholic sauvignon blanc in 2018, worked with consultant winemaker, Muiris Griffin, a veteran of Opus One and Pape Clement. The first wine was made from grapes from the Napa Valley which led to a large price tag of US\$65, but Rebel Coast has been working with cheaper wine-growing areas for its subsequent releases.

There's nothing new about mixing drugs or their by-products with wine. Before the German pharmaceutical giant, Merck & Co, invented refined cocaine in 1884, Vin Mariani, a tonic made from Bordeaux wines and selected coca leaves was the rocket fuel of the Victorian age. Created by Parisian pharmacist, Angelo Mariani, its popularity was kickstarted by the musical celebs of the day - opera stars, including Enrico Caruso. Within 30 years, the list of regular consumers was a Who's Who today's marketers could only dream of - Pope Leo XII, Queen Victoria, the Shah of Persia, Jules Verne, Thomas Edison, Auguste Rodin and US President, William McKinley.

Angelo Mariani made a fortune and spent it lavishly. The "Propagator of Coca" as he was known, timed his exit well. He died in 1914, the year the US Congress passed the Harrison Narcotics Act making coca and cocaine products illegal.



MEMBER EVENTS

APRIL 2020

JAPAN - Wine & Gourmet Japan

Tokyo Big Sight, Tokyo, Japan

15-17 April 2020

Details at: www.wineandgourmetjapan.com

Cabernet & Bordeaux Night

National Wine Centre, Adelaide

To be advised (6 - 8.30pm)

Tickets available early 2020

MAY 2020

Worlds Greatest Shiraz Challenge XV

National Wine Centre, Adelaide

To be advised (6 - 8.30pm)

Tickets available early 2020

JUNE 2020

Top Wine China

China National Convention Center, Beijing

3-5 June 2020

Details at: www.topwinechina.com

JULY 2020

Emerging & Alternative Varietals

Adelaide, Melbourne, Sydney, Brisbane, Perth

To be advised (6 - 8.30pm)

Tickets available mid 2020

SEPTEMBER 2020

Winestate Wine of the Year 2020 Subscriber Tasting

National Wine Centre, Adelaide

To be advised (6 - 8.30pm)

Tickets available mid-2020



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