



WINEWISE

THE CONSUMER'S WINE GUIDE

May 2014



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TASTINGS

2013 Kaesler Stonehorse Dry Palomino Although palomino isn't the most elegant of white grape varieties, it can translate into a decent dry white if carefully handled. This is a case in point and, although it's something of a curio, it's a good drink. Expect hints of peach and honey with good acidity and friendly phenolics. (\$21.00) **Recommended**

2013 Hill-Smith Estate Adelaide Hills Chardonnay An intense restrained style which is creamy and well-structured. There's a subtle nutty complexity from barrel fermentation which matches up nicely with the appealing cool area varietal characteristics. (\$30.00) **Highly Recommended**

2013 Heggies Vineyard Eden Valley Chardonnay Delicate white peach and vanilla nougat aromas signal a very fresh chardonnay. The palate is a restrained delight, with length and acid line, at the same time delivering a creamy texture. A top notch chardonnay that needs a year or two in bottle. (\$29.95) **Outstanding**

2013 Shaw + Smith M3 Adelaide Hills Chardonnay The knockout white nectarine aromas sync well with nutty lees and faintly toasty oak inputs. Palate-wise this wine is a textural gem that delivers intense varietal flavour supported by excellent acidity. The best M3 yet. (\$37.00) **Outstanding**
<http://www.winestar.com.au/shaw-smith-m3-vineyard-chardonnay-2013>

2012 Grosset Piccadilly This is possibly the best Grosset chardonnay to date. It completes a glorious trio of cutting edge wines from the Adelaide Hills and Eden Valley regions. The intensity, balance and creamy texture of this chardonnay make it very special. For all that, the restraint and complexity are winners too. (\$58.00) **Outstanding**
<http://www.edinburgh.com.au/products/wine/grosset-chardonnay>

*** We can't resist pointing out that you could easily spend the total price (\$125.00) on one bottle of white burgundy that is inferior to all of them.*

2013 Wirra Wirra The 12th Man Chardonnay A very attractive cashew nut/white peach style with excellent texture and acidity. The epitome of modern Australian chardonnay. (\$31.50) **Highly Recommended**

2012 Williams Crossing Chardonnay This wine from Curly Flat offers rich fresh white nectarine varietal character. It's well rounded and ready. (\$27.00) **Recommended**

2012 Lerida Estate Lake George Chardonnay Slightly funky sulphides with white peach. Fresh but a little acidic at the moment. Needs a year or two. (\$24.50) **Recommended**

2013 Gallagher Chardonnay A full-flavoured yellow peach style that is fresh but somewhat old-fashioned. (\$20.00) **Agreeable**

2013 Bass River Gippsland Chardonnay The very restrained white peach nose shows just a hint of nuttiness, however the palate is too lean and acid-driven. (\$32.00) *Agreeable*

2012 Mitchelton Blackwood Park Riesling Shows strong citrus characteristics, but is quite broad on the palate already. Ok now. (\$19.00) *Agreeable*

Australia's First Families of Wine - Unlocking their cellars and heading to Melbourne for one night only

On Thursday 28 August, the stage will be set with the lights of Melbourne as a backdrop, as the Carousel on Albert Park Lake is transformed to host a masterclass like no other.

The flagship masterclass will see the head of each family sharing one carefully selected museum wine. Hear Ross Brown, Colin Campbell, Chester Osborn, Darren DeBortoli, Stephen Henschke, Jeff Burch, Peter Barry, Doug McWilliam, Alister Purbrick, Mitchell Taylor, Bruce Tyrrell and Robert Hill Smith share their special wine and give guests a snapshot of their family history as part of the iconic Australian wine landscape.

Think wines like Hill of Grace, Armagh, 1927 Vines Marsanne and Noble One and you will have a picture of what to expect.

The Next Generation of the twelve families will then be on hand to showcase their most exciting new direction wines, matched with grazing dishes designed by Carousel's Executive Chef Yvan Meunier, giving guests the opportunity to sip, savour and network with some of the biggest names and future leaders on the Australian wine landscape.

Event	UNLOCKED 2014
Date	Thursday 28 August, 2014
Time	6.30pm
Location	Carousel, Aughtie Drive, Albert Park
Tickets:	\$300 per person plus booking fee – includes the flagship masterclass, substantial canapés, grazing tables and new direction wines, presented by the Next Generation, and the opportunity to meet the families before, during and after the official tasting.
Book:	www.affwunlocked.com

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MORE SHIRAZ

More of Australia's number one red grape variety. Again the versatility of shiraz shows through, and we're happy that producers, large and small, continue to deliver the goods.

Excellent value wines shown in **purple**.

Outstanding

2010 Jacob's Creek Centenary Hill Barossa Shiraz Why aren't there more Barossa shiraz like this? It has all the blackberry and licorice varietal character expected of the region, but it's not over-done and raisined. A stellar performance from Pernod-Ricard. (\$55.00)

Highly Recommended

2012 Eagles Rest Eden Valley Shiraz What a joy it is to experience real, pure regional character. This is a delicious red fruits wine with some spice. The fine tannins contribute perfect balance. (\$30.00)

info@eaglesrestwines.com.au

2013 Cherubino Laissez Faire Syrah Powerful, long, fresh and balanced. This shiraz is packed with dark plum and blueberry and finishes with uplifting acidity. (\$49.00)

2012 Bleasdale The Powder Monkey Single Vineyard Langhorne Creek Shiraz An opulent wine with great follow-through and gentle tannins that are typical of Langhorne Creek shiraz. (\$65.00)

2012 Wyndham Estate George Wyndham Founder's Reserve Langhorne Creek Shiraz This is a delicious, full flavoured, easy-to-drink shiraz of high quality. The faintest hint of mint enhances the blackberry fruit and the tannins are soft and fine. (\$15.50)

https://www.crackawines.com.au/Wyndham_Estate/2012_Wyndham_Estate_George_Wyndham_Shiraz/Sales

2012 Jacob's Creek Reserve Barossa Shiraz An impressive blackberry/plum shiraz which is both fresh and intense. Will be great value for money. (Not yet released)

2012 Bleasdale Generations Langhorne Creek Shiraz A delicious, supple shiraz packed with blackberry varietal character. This is a very good drink. (\$39.00)

Recommended

2012 Tim Adams Clare Valley Shiraz One of Australia's reliable wines. There's no shortage of ripe varietal character backed by a hint of mint. Good drinking over the next 3-5 years.

2012 Duke's Magpie Hill Shiraz Mulberries and blueberries in abundance supported by firm but balanced tannins. Needs a couple of years. (\$30.00)

2012 Tyrrell's Rufus Stone Heathcote Shiraz This is an attractive mouthfilling shiraz with spicy notes and a hint of peppermint. Good short term drinking. (\$20.00)

2012 Windows Estate Margaret River Basket Pressed Shiraz Dark and red berry. Slightly furry tannins. Spicy (Not yet released)

2012 Domaine Chandon Heathcote Shiraz There's an earthy spiciness to this dark berry shiraz that is vibrant but needs just a little more weight on the middle palate. (\$26.00)

2012 Glenlofty Wines The Ridge Shiraz There's a hint of northern Rhône about this spicy, slightly gamy, medium-bodied shiraz. It's beginning to drink well. (\$24.00)

2012 d'Angelo Sab's Langhorne Creek Shiraz A fresh wine that offers good dark berry varietal flavour. It's comparatively simple but offers pleasant short term drinking. (\$32.00)

Agreeable

2012 Angullong Fossil Hill Shiraz Viognier The appealing cool climate spicy nose is let down by a tart acid finish. (\$24.00)

2012 Dukes Invitation Shiraz (Porongurup) Fragrant, in a violets and cardamom sort of way, but hollow on the middle palate.

2012 Bleasdale Bremerview Langhorne Creek Shiraz Straightforward drinking in every way. Clean and fresh, but simple. (\$16.00)

Acceptable

2013 Barwon Ridge Wines Geelong Region Shiraz (Not yet released) Has varietal flavour, but is lean and acidic.

Take note of the quality and value for money of the Langhorne Creek wines in this tasting. Four decades ago Wolf Blass and John Glaetzer recognised the quality, drinkability and staying power of the reds of Langhorne Creek. They were ahead of their time.

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WINES FROM THE SPANISH ACQUISITION

Deb Pearce and I attended a tasting conducted in Sydney by the Spanish Acquisition last week. As always there were wines of quality and interest covering a range of styles. The notes are the result of a collaboration between Deb and I.

Sherry

Fino del Puerto (Gutierrez Colosia) The nose shows the classic green walnut flor character together with a hint of nori seaweed - all very attractive. However the palate is a little on the fat side, without the classic fino 'cut'. It was tasted at ambient temperature and would have been better chilled. (\$18.00/375 ml)

Recommended

Palo Cortado 15 Year Old Solera (Cayetano del Pino)

There's a lot to like about this caramel and toasted almond-scented sherry. The palate is deliciously nutty and dry. (\$60.00/750 ml)

Highly Recommended

Palo Cortado 35+ Year Old Solera Viejisimo (Cayetano del Pino) This is a superb aged sherry showing toasted nuts, orange rind and rancio complexity. The long palate is fresh and dry. This is a gem! (\$110.00/375 ml) **Outstanding**

Contact <http://www.thespanishacquisition.com/> for the names of retail suppliers

Bierzo

Although Bierzo is officially part of Castilla-León, it borders on Galicia and owes more to the latter when it comes to style. The closest town is nearby Ponferrada which is about 100 km west of León and about 70 km north of the Portuguese border. The main red grape is mencia which delivers fragrant, if light, wine.

2012 Godelia Viernes Mencia This is a very quaffable light-bodied red with mulberry characteristics, but it shows obvious H₂S. (\$22.00) **Agreeable**

2011 DJP Corullon Mencia A vibrant, attractive wine with raspberry and blueberry aromas and flavours. The fruit is light for the structure. (\$140.00) My reaction to the price is best summed up by Bart Simpson. "Ay caramba!" **Recommended**

Harking back to my comments on imported wine prices in my recent Burgundy article, I note that the DJP Corullon above sells for about \$Aus44.00 in California. Taxes are much lower over there, but even if we add Australian government imposts, the price goes to about \$60.00 which includes sea freight from Spain to New York and transcontinental freight.

Mallorca

Mallorca (also spelt Majorca) is probably best known as the birthplace of Rafael Nadal. It's an island which is about 100 km x 70 km, and it lies about 265 km east of Valencia. The local red grape varieties are manto negro and callet, both of which tend to produce comparatively light wines. The 4 Kilos wine company is one of the most progressive producers.

2011 4 Kilos Gallines e Foques This is a manto negro-predominant blend. It's a vibrant but light wine with summer pudding and blueberry characteristics. Very expensive for what it is. (\$70.00) *Recommended*

2012 4 Kilos 12 Volts A blend of 50% callet, 30% shiraz, 10% cabernet sauvignon and 10% merlot. The red berry nose shows some sulphide reduction, but the palate delivers fresh flavour, fine balanced tannin and a twist of sour cherry. (\$65.00)

Recommended

2011 4 Kilos A blend of 85% callet, 10% shiraz and 5% cabernet sauvignon. There's some attractive rose petal, even potpourri, fragrance with a touch of reduction that would breathe off with decanting. The palate is only just medium-bodied, but is balanced and long, finishing with fine savoury tannins. (\$100.00) *Highly Recommended*

2011 4 Kilos Grimalt-Caballero Callet This is a lightish red berry style that falls a long way short of the previous wine. (\$150.00) Ay caramba!!! *Agreeable*

Priorato

2012 Agnes de Cervera La Petite Agnes (2/3 garnacha, 1/3 cinsault) A fresh young raspberry-scented red that is a little firm on the finish, but would go down very well with appropriate food. (\$30.00) *Recommended*

Rioja

2010 Palacios Remondo La Montesa (Garnacha-Tempranillo) Very fresh and perfumed. It's not a big wine but the balance is spot-on and the appealing raspberry fruit encourages drinking. (\$40.00) *Recommended*

2010 Palacios Remondo Propiedad This garnacha captures all the raspberry/plum goodness of the grape without any over-ripe or jammy characteristics. The palate is long and fine. A delight. (\$61.00) *Outstanding*

<http://www.princewinestore.com.au/Product/tabid/60/477756/Palacios-Remondo-Propiedad-2010>

2010 CVNE Crianza Tempranillo Slightly reduced initially, but offers fresh red berry fruit balanced by lingering savoury tannins. Good drinking. (\$31.00) *Recommended*

2005 CVNE Imperial Gran Reserva Good fruit overcome by heavy-handed oak. The oak shows very obviously on the nose, which is always a bad sign. The lingering dryness of wood dominates the finish. (\$120.00) *Agreeable*

2007 CVNE Imperial Gran Reserva This wine shows some Brettanomyces which detracts from the nose and hardens the palate. The Imperial Gran Reserva is a famous wine which is usually written about with one eye fixed firmly on the label. We focus on what's in the glass. (\$120.00) *Acceptable*

2009 Telmo Rodriguez Altos Lanzaga The fresh plum-licorice aromas have considerable appeal but the palate finishes slightly short. (\$170.00) *Recommended*

2006 Cuzcurrita Seniorio de Cuzcurrita From the bright purple colour to the vibrant balanced palate, this wine is a winner. The dark cherry and plum aromas are enhanced by a hint of bay leaf and the flavour lingers, lifted by balanced acidity. (\$74.00) *Highly Recommended*

2005 Cuzcurrita Cerrado del Castillo Shows some maturity, but the complex red berry and tobacco leaf characteristics are appealing. I don't suggest cellaring because there are signs of the fruit beginning to dry out. (\$157.00) *Recommended*

Cebreros

Cebreros lies about 90 km west of Madrid near Avila (Castilla-León), and is 700-800m above sea level. Cebreros is a dry region, receiving on average about 425 mm of rain annually. Temperatures often reach the mid 30s in summer and dip below zero in winter.

2009 Telmo Rodriguez Pegaso Granito Garnacha Lacks vibrancy and is slightly jammy, with tilled earth overtones. Touch of cork-driven oxidation? (\$76.00) *Acceptable*

2009 Telmo Rodriguez Pegaso Barrancos de Pizzara Garnacha Fresher than the Pegaso Granito, and has some weight of fruit and savoury tannins. Drinks ok now. (\$76.00) *Recommended*

Ribero del Duero

2011 Hernando y Sourdais Antidoto A vibrant young red scented of red berries, violets and licorice. This is a very enjoyable drink which finishes with appropriate firmness. (\$45.00) *Recommended*

2011 Bertrand Sourdais Dominio de ES Quite a profound tempranillo which is complex and intense, showing hints of dried herbs. The palate is well proportioned, powerful and long. (\$140.00) *Highly Recommended*

2011 Bodegas y Vinedos Arnaldo PSI This is a fragrant red which brings to mind violets and rose petals. The palate is impressive, and is balanced by cabernet-like tannins. A very stylish wine. (\$100.00) **Highly Recommended**

2009 Quinta Sardonía Tinto Fino-Cabernet The concentrated dark berry and cassis flavours of this tempranillo-cabernet blend combine well with the oak. However the tannins are slightly too assertive and furry. (\$120.00) **Recommended**

2009 Telmo Rodríguez M2 de Matallana A very approachable red fruits and licorice style with attractive savoury tannins. (\$62.00) **Recommended**

2007 Telmo Rodríguez Matallana Good fruit overpowered by oak. What have you done Telmo? (\$207.00) **Agreeable**

Toro

2010 Telmo Rodríguez Gago A very fresh cherry style of tempranillo that provides good early drinking. (\$65.00) **Recommended**

2009 Telmo Rodríguez Pago la Jara An impressively fresh red with a captivating meld of mulberry fruit and oak. The palate is long, fine and seamless. (\$119.00) **Outstanding**

<http://www.cellardor.com.au/red-wine/tempranillo/toro-spain/telmo-rodriguez-pago-la-jara-tempranillo-2009/>

Obviously the Spanish have caught the disease of charging lots of money for less than exciting wine, but there are some gems here.

Lester Jesberg

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THE HUNTER VALLEY'S SECRET WINE

Visits to wine regions come with their own sets of expectations. We head to McLaren Vale thinking of shiraz and grenache; to Rutherglen with fortifieds on our minds and to the Yarra Valley contemplating chardonnay and pinot noir. When thoughts turn to the Hunter Valley it's all about semillon and shiraz. Right?

Well yes, but there are exceptions to every rule, and here's one of them.

Richard and Jan Friend have been involved with Pokolbin Estate since day one in 1980 when MacDougalls Estate was purchased and the name changed. Pokolbin Estate, whose wines have been made in the past by David Hook, Draytons and Neil McGuigan, established a reputation for quality shiraz and semillon, but it was riesling, yes riesling, that set the estate apart from everyone else.



I recall being on a panel at the 2006 Sydney Wine Show that awarded the 2000 Pokolbin Estate Riesling a gold medal against all comers. In the meantime two things had happened that lifted Pokolbin Estate Riesling to even higher levels. Andrew Thomas took over the winemaking duties and screwcap replaced cork.



Pokolbin Estate riesling vines with the Brokenback Range behind

The vineyard was planted in 1970 and includes 3.5 ha of riesling. Forty-four year old riesling vines may not raise eyebrows in South Australia, but in the Hunter it's a unique resource.

Pokolbin Estate Riesling is made very much like semillon in that it is cool-fermented in stainless steel and bottled early to preserve varietal vibrancy.

The Rieslings

2004 This wine has aged very gracefully and is showing limey fruit enhanced by honey and almond complexity. The fruit shows right through the long finish which is lifted by lively acidity. It's drinking beautifully. **Highly Recommended**

2005 Shows obvious development but still offers plenty of rich riesling flavour. Definitely drink now. **Recommended**

2006 Here we have a riesling offering both limey freshness and faintly honeyed complexity. It's approaching its peak, but is full of life, finishing with racy acidity. **Highly Recommended**

2007 This is a remarkably youthful wine which could pass for a three-year-old. There's the faintest hint of toast, but that's the only clue to its age. The palate is bursting with limey vitality. If you want to see how good this style can be, here's the perfect starting point. (\$28.00) **Outstanding**
<http://pokolbinestate.com.au/shop/pokolbin-wines/riesling/>

2008 The faintly toasty nose shows excellent limey fruit, and the palate is a mouthfilling delight. Acidity lifts the finish beautifully. It's a great drink now, but still has a future. **Highly Recommended**

2009 It's at about the same stage of development as the 2008, but the complex notes are more honey than toast and the acidity extends the finish. A delightful drink. **Outstanding**

2010 Just beginning to enter its ideal drinking window. There's a faint hint of toast and the lively palate is filling out beautifully. **Highly Recommended**

2011 A limey beauty. It's long, lean, intense and dry, with a racy acid finish. Needs time. **Highly Recommended**

2012 At this stage the nose is grassy – with lime emerging. There's good intensity of varietal fruit but I feel this is a short term wine. (\$25.00) **Recommended**

2013 A very restrained riesling which shows lime blossom fragrance. The palate is long and steely, demanding cellaring. (\$25.00) **Outstanding**

2014 (ex tank) Looks to have all the goods – fragrance, intensity, length and acidity.

Do try these wines. They're unique, yet have a deep core of riesling typicity. The semillons also rank among the Hunter's best whites.

Lester Jesberg