

Panel Tasting I – November 2015

The panel has finally reconvened after a rest period following the Small Vigneron Awards. All the wines reviewed here were poured by our stewards, out of sight of the tasters. All wines tasted are reviewed.

Sparkling Wine



2013 Deviation Road Loftia Adelaide Hills Vintage Brut The very fresh nutty, bready, nougat-like nose is captivating, and the palate delivers excellent fruit intensity and length. A complex sparkler with a fine mousse. (\$44.00) ★★★★★
<http://www.deviationroad.com/>

2010 Chandon Vintage Collection Les Trois Rouge Pale pink/orange colour. This wine is quite “secondary” in nature, showing dusty/mushroom overtones. Most importantly, it’s vibrant, creamy, dry and complex. (\$45.00) ★★★★★

NV Deviation Road Altair Brut Rosé Bright light pink colour. Musky characteristics combine nicely with the low-key red fruits aromas and flavours. (\$32.00) ★★★★★

NV Chandon Brut Fresh, rich and musky. A little too sweet up front, but it has good intensity, acidity and mousse. (\$32.00) ★★★★★

2012 Chandon Vintage Blanc de Blancs Quite peachy, with faintly bready overtones. It has good fruit and acidity, but is a little straightforward. (\$41.00) ★★★★★

2011 Swift Vintage Brut (Printhie, Orange) A peachy/bready style with good intensity, although it’s slightly broad and firm. (\$50.00) ★★★

NV Chandon Rosé Bright salmon pink. It offers a rich pinot-driven nose, but overall it’s fairly simple. (\$32.00) ★★★

2011 Daosa Blanc de Blancs This wine shows obvious development, and is a little too aldehydic. (\$55.00) ★★

For all the enjoyment the top wines deliver, they have to fight hard in the market against grande marque non-vintage champagnes priced below \$45.00. We wish the Aussie producers well.

CHARDONNAY

2014 Oakridge Lusatia Park Vineyard Yarra Valley Chardonnay

The nose and palate show very rich white peach characteristics with nougat complexity. A full flavoured, creamy chardonnay with enough acidity to provide balance. (\$36.00) ★★★★★

2014 Printhe Mount Canobolas Collection Orange Chardonnay

Very fresh white peach aromas and flavours are backed up by subtle, complex, nutty notes. The palate is creamy and long. (\$35.00) ★★★★★

2014 Oakridge Willowlake Vineyard Yarra Valley Chardonnay

Quite full-on in character, edging into the tropical zone. Structural phenolics provide a counterpoint to the mouthfilling flavour. (\$36.00) ★★★

2014 Printhe Mountain Range Orange Chardonnay Quite dull on the nose, lacking varietal appeal. Needs more fruit and freshness. (\$20.00) ★★☆☆

The Oakridge chardonnays are always keenly awaited, and this pair of 2014s show riper fruit characteristics than their immediate predecessors. Even the wine from the cool Lusatia Park site is into the fuller, peachy range of flavours.

And there's more

2015 Richmond Grove Watervale Riesling The fragrant lime blossom character of Clare shows clearly, and the palate delivers long, intense varietal flavour backed up by acidity that enlivens the finish. Enjoy now – 2020. (\$14.00) ★★★★★☆

<http://shortysliquor.com.au/richmond-grove-watervale-riesling-2015>

2014 Run Free Great Southern Chardonnay This offering from Singlefile packs a real flavour punch – strong varietal white peach backed up by a creamy texture and balancing acidity. Excellent drinking now and for the next twelve months. (\$25.00) ★★★★★

2013 Charles Melton La Belle Mère Barossa Valley GSRM A wine with this name should be embraceable – and it is. The soft, rounded palate is generously flavoured, and there are hints of dried herbs and flowers just to make it more interesting. (\$22.90) ★★★★★

2015 Vinaceus Impavido Mount Barker Vermentino At the moment Vermentino is riding a popularity wave, and here's one from WA to try. Think fresh Granny Smith apples, faint sweetness and lively acidity. (\$22.00) ★★★★★☆

Lester Jesberg

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