

## WINES of ORANGE

I happily grasped the opportunity to try some of the gold medal winners from the recent Orange Wine Show. They were judged by a highly competent panel comprising Gary Baldwin, Nick O'Leary and Kate McIntyre. I hope they don't mind if I add my opinions to the mix.

**2014 Carillion The Crystals Chardonnay** There's plenty to the nose which is packed with citrus and quince aromatics supported by oak inputs. The palate delivers considerable richness backed up by strong regional acidity. (\$35.00) ★★★★★

**2013 Canobolas Smith Shine Chardonnay** From the intense white peach fruit and the touch of struck match funk, right through to the long, creamy palate, this is a special chardonnay. It's a wine of finesse and freshness which will reward further bottle age. (\$45.00) ★★★★★  
<http://www.canobolassmithwines.com.au/>

**2013 Patina Reserve Chardonnay** An impressive, long-flavoured, textural chardonnay with white peach overtones and an excellent line of acidity. It's beginning to drink beautifully. (\$45.00) ★★★★★☆  
<http://www.patinawines.com.au/>

**2015 Colmar Estate Single Vineyard Riesling** Quite apple-like, with plenty of flavour. However, it's developing quite quickly, and should be enjoyed over the next twelve months. (\$28.00) ★★★★★

**2015 Cooks Lot Allotment 333 Riesling** The apple character shows through again, and there's some phenolic broadness emerging. A flavoursome riesling that is probably at its best now. (\$22.00) ★★★★★☆

Both the **2015 Printhe Mountain Range Sauvignon Blanc** (\$20.00) and **2015 Panther's Patch Sauvignon Blanc** (\$25.00) are both losing their edge. Sauvignon blancs are the mayflies of the wine world in terms of useful life, and the zip that was there in October for the wine show is beginning to ebb. Both ★★★

**2014 Heifer Station Shiraz** Here's a wine that provides a look into the future of Orange cool climate shiraz. It's all violets and spice – silky, long and fine. A very seductive medium-bodied red. (\$30.00) ★★★★★☆  
<http://heiferstation.com/our-wines/>

**2014 Cook's Lot Allotment 8 Shiraz** Fresh, spicy, and quite herbal. The palate is a little light, but this wine still shows very attractive cool climate characteristics. (\$35.00) ★★★★★

**2011 Cumulus Merlot** From a less than great vintage, this wine is quite remarkable. It shows the spicy/herbal characteristics of classic St-Emilions, and is fine, long and satisfying. Worth every cent. (\$45.00) ★★★★★☆

<http://buywine.robertoatley.com.au/home/wines/?ref=wine-searcher&brand=cumulus#brand>

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**2014 Gartelmann Joey Merlot** A rich, ripe, plummy merlot with very supple tannins. This is a very enjoyable young red. (\$25.00) ★★★★★

**2013 Brangayne of Orange Cabernet Sauvignon** Despite the occasional flash of brilliance, cabernet sauvignon lags behind shiraz in the Orange region. This example shows an appealing cassis perfume but is a little too lean and bony to stand up to Australia's top cabernets. (\$32.00) ★★★★★

Long-term subscribers know that I have been a supporter of the Orange region for a couple of decades. Tasting these wines justifies my faith. Wines take time. Vines take time. The next decade will see the Orange region cement its place in the upper echelon of Australian wine, through knowledge acquired over the past three decades and the maturity of its vines. The region is also blessed with some very talented winemakers who understand their turf. There are great times ahead.

Lester Jesberg

## A FEW for the FESTIVE SEASON

The **2013 Bremerton Tamblyn Cabernet Shiraz Malbec** and **2013 Selkirk Shiraz** offer impressive freshness and flavour for their lowly \$18.00 price tag. Both do Langhorne Creek proud. ★★★★★ for both

I declare some influence on the composition of the **2013 Mudgee Gold Shiraz Cabernet**. I chaired the Mudgee Wine Show that year, and the judging panel selected the components of this wine. I immodestly state that they did a very good job, as did the winemakers who fine-tuned the blend. It's a true Mudgee showpiece of vibrancy and rare finesse. As fine a Mudgee red as you would find anywhere. (\$60.00) ★★★★★

<http://www.mudgeewine.com.au/mudgee-gold-tasting-notes/>



Thank you for your support during 2015, and you may be assured that we will continue with our totally independent, forthright comment on wine during 2016. On behalf of Deb Pearce, Lex Howard, David Yeates, Adrienne Jesberg and myself, I wish you a Merry Christmas and a happy 2016.

Lester Jesberg