



WINEWISE

THE CONSUMER'S WINE GUIDE

April 2014



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WINEWISE CHAMPIONSHIP

SAUVIGNON BLANC & SAUVIGNON BLANC BLENDS

Note: **Os** = Outstanding
HR = Highly Recommended
R = Recommended
Ag = Agreeable
Ac = Acceptable
Un = Unacceptable

Excellent value wines in purple.

Judged by: Lex Howard, Lester Jesberg, Nick O'Leary, Deb Pearce & Nick Spencer

Sales figures suggest sauvignon blanc is very popular. Unfortunately for Australian producers most of it comes from Marlborough NZ. However Australian regional styles have evolved and the better examples are at least equal to the kiwi interlopers.

2013 Sauvignon Blanc (Part 1)

2013 Sidewood Adelaide Hills Sauvignon Blanc This is a very fresh gooseberry/passionfruit style that is true to variety and region. It's drinking beautifully now but don't wait too long. (\$20.00) **HR**

2013 Sidewood Adelaide Hills Sauvignon Blanc Cellar Select An attractive grassy style that is quite full flavoured, offering suggestions of tropical and stone fruit with appropriate acidity. Ready now. (Not available) **HR**

2013 Longview Vineyard Adelaide Hills Whippet Sauvignon Blanc A very rich passionfruit-scented style that is absolutely ready. (\$18.00) **R**

2013 Murdoch Hill Adelaide Hills Sauvignon Blanc Another one with plenty of varietal flavour. There's a slight firmness to the finish. Drink now. (\$20.00) **R**

2013 Sauvignon Blanc (Part 2)

2013 Jarretts Sauvignon Blanc This is a vibrant young white which offers the classic varietal grass and gooseberry characteristics. The palate is long, with an inviting talc-like texture. (\$18.00) **HR** *Seven dozen only available for Winewise subscribers as soon as this bulletin is received. Don't miss it.*

jarrettswines@bigpond.com

2013 Ferngrove Sauvignon Blanc The richness and intensity are impressive, as is the lees-derived creamy texture. Very enjoyable drinking now. (\$20.00) **HR**

2013 Josef Chromy Fumé Blanc Forward in colour and nose, and shows some nutty barrel ferment complexity. No shortage of flavour and texture. Drink now. (Not available) **R**

2013 Trentham Estate Sauvignon Blanc Gets into the tropical zone and is comparatively full flavoured. Absolutely ready. (\$13.00) **Ag**

Sauvignon Blanc Final

2013 Jarretts Sauvignon Blanc (**Medallion winner**)

2013 Sidewood Sauvignon Blanc

By three votes to two the Jarretts edged ahead. It's a little more interesting texturally, but both wines are excellent examples of their respective regional styles.

And now we see what happens when semillon adds its own shades to the sauvignon blanc picture. Seven wines contested the Medallion so there was one bracket only.

Sauvignon Blanc Blends Final

2013 Next of Kin (Xanadu) Sauvignon Blanc Semillon (Medallion winner) A text book version of the style. It's very fresh, and offers gooseberry and grass aromas and flavours. The acid is suitably lively. (\$16.00) **HR**
https://www.crackawines.com.au/Xanadu/2013_Xanadu_Next_of_Kin_Sauvignon_Blanc_Semillon/Sales

2012 Xanadu Sauvignon Blanc Semillon This wine is packed with gooseberry and passionfruit flavour backed by excellent acidity. It's drinking right at its peak. (\$22.00) **HR**

2012 Warner Glen Estate PBF Sauvignon Blanc Semillon We've always liked this Western Australian "Graves" style. The barrel ferment complexity and texture lift this wine a long way above the ordinary. The oak shows, but there's still plenty of gooseberry fruit to enjoy. (Not available) **HR**

2013 Xanadu DJL Sauvignon Blanc Semillon There's plenty of rich gooseberry and grass flavour supported by a touch of barrel ferment complexity Good drinking now. (\$24.00) **HR**

2013 Chain of Ponds Novello SSB The nose is very grassy, suggesting under-ripeness, but the palate delivers, and certainly isn't green or thin. Good fresh drinking. (\$14.00) **R**

2013 Briar Ridge Fumé Blanc A bit too full-flavoured, verging on flabby. (\$26.00) **Ag**

2013 Rosily Vineyard Semillon Sauvignon Blanc A little forward, showing some oak. The palate is yet to get into sync. (\$20.00) **Ag**

As we've pointed out in the past, Margaret River "owns" this category. We realise some producers opt to use barrel fermentation to create a point of difference. We support that view, but suggest that new oak plays little or no part.

SYDNEY BURGUNDY CELEBRATION

According to the organisers “The Sydney Burgundy Celebration is a series of events celebrating the wines and winemakers of Burgundy. The event is inspired by the traditional post-harvest celebration, La Paulée de Meursault and La Paulée de New York and San Francisco, where guests and winemakers bring wines to share with each other.”

Master sommelier Franck Moreau was the front man, and I was more than happy to accept an invitation to taste 84 burgundies. The problem was, we had only two hours. I managed to try 38 wines which wasn't bad because I knew about half the crowd at the event, and there was plenty of social and wine chat – as there should be.

Needless to say, the wines were not tasted blind, but I feel I can provide a good picture of the 2011 vintage in particular.

Thanks to Franck, Michael Engelmann, Amanda Yallop and the whole team. Most importantly thanks to all the wholesalers and importers who put their wines up for scrutiny by a large crowd of professionals.

Prices and retail information are given where available.

WHITE WINE

Chablis

2010 Chablis (Domaine Vriгдаud) Fresh and lemony, with good fruit weight and acidity. An enjoyable AC wine that is drinking well now. (\$40.00) **R**

2011 Chablis Les Forets (Patrick Piuze) The vibrant white peach aroma is very pure and the palate has length and a touch of the regional steeliness. Good example. (\$72.00) Contact Domaine Wine Shippers for distributors.

<http://www.domainewinshippers.com.au/>

Côte de Beaune

2011 Meursault Les Narvaux (Domaine Vincent Giradin) Very much a nuts and butter style. Fresh, but the butter aromas and flavours are too dominant. **Ag**

2011 Chassagne-Montrachet Les Chaumées (Bruno Colin) This is a nice tight style which is intense, nutty and creamy. Impressive. (\$140.00) **HR**

2001 Auxey-Duresses (Leroy) Although this wine is holding up well, it's very mature and on the edge. Of course, there could be better – or worse – bottles. (\$365.00) **Ag** The price is not an error.



Meursault, Burgundy

RED WINE

Bourgogne & Chalonnais

2010 Bourgogne Pinot Fin (Domaine Geantet-Pansiot) Has good weight of fruit for its classification, but there are aldehydic overtones.

2011 Givry Sous la Roche (Michel Sarrazin) This perfumed, delicate pinot noir is very attractive and is drinking well now. **R**

Côte de Beaune

2010 Santenay Beauregard (Lucien Muzard & fils) A fresh cherry-scented wine with a delicate but satisfying palate. Typicité itself. (\$70.00) **HR**

2010 St-Aubin Le Ban (Catherine & Dominique Derain)
Uninspiring and flat, lacking freshness. **Ac**

2009 Monthélie 1er Sur la Velle (Leflaive & Associés) An impressive Monthélie that is long and fine, with delightfully savoury tannins. Delicious drinking. (\$100.00) **HR**
<http://www.steves.com.au/custom/steveswineinfo.asp?ID=220&Name=domaine-leflaive-monthelie-sur-la-velle>

2009 Monthélie 1er Sur la Velle (Château de Monthélie)
Made from exactly the same source as the above wine. It's lighter-bodied, fragrant and delicate. So much for terrior. The maker influence is always the biggest factor. **R**

2011 Volnay 1er Cru (Benjamin Leroux) Perfumed and slightly light, but it drinks well now. (\$131.00) **R**
<http://www.francesoirwineselections.com.au/collections/all/products/2011-benjamin-leroux-volnay-1er-cru>

2011 Volnay Clos des Chênes (Domaine Bernard & Thierry Glantenay) Impressive freshness and concentration. Plenty of dark cherry flavour with excellent structure. Cellar. **HR**
<http://www.andrewguard.com.au/>

2010 Volnay (Louis Latour) Slightly dull and not offering much fruit. Plain and firm. **Ac**

2011 Pommard Les Pézerolles (Domaine de Montille) This is a very impressive Pommard which does not have the aggressive tannins that some producers wrongly chase in the name of typicité. Here we have a delicious perfumed wine with fine, balanced firmness. This is Pommard, but not at a Pommard price. (\$185.00) **HR** Contact Domaine Wine Shippers for distributors.
<http://www.domainewinshippers.com.au/>

2011 Beaune (Domaine Newman) Fresh but light, and shows its oak. (\$60.00) **Ag**

2011 Beaune Les Grèves (Domaine de la Vougeraie) Whether or not you subscribe to it, there's a snob ranking of Burgundy reds, and Beaune barely makes the top half. Our credo at Winewise is "It's what's in the glass that counts", and here's a great example. It's genuine 1er – fresh and fine, with a touch of oak. Although it's not a big burgundy it certainly delivers in terms of satisfaction and length. **HR** Contact Domaine Wine Shippers for distributors.
<http://www.domainewinshippers.com.au/>

2009 Chorey-Les-Beaune Les Bon Ores (Domaine Guyon) Not a bad Chorey at all. It's drinking very well even though it's a touch firm for the weight of fruit. A minor criticism. Check with the Oak Barrel. **R** <http://www.oakbarrel.com.au/>

2012 Savigny-les-Beaune 1er (Jane Eyre) What a name! And I'm reliably informed that Jane hasn't even read the novel. This is a delicious, silky pinot noir with much more flavour than the average Savigny-les-Beaune. Prince hasn't listed this yet, but keep in touch. **HR** <http://www.princewinestore.com.au/>

2011 Ladoix Les Bois Rousot (Edmond Cornu & Fils) Fresh, simple, delicate. A very pleasant, if expensive, light drink now. (\$78.00) **R**

2011 Corton Pougets (Louis Jadot) Slightly closed, showing dark cherry and oak. The palate is firm, but not overly so. It just needs a little more middle. **R**

2010 Corton Perrières (Domaine Dubreuil-Fontaine) Fragrant (rose petal) raspberry and cherry. A long, fine, delicate wine that surpasses the typical four-square Aloxe-Corton. (\$167.00) **HR**

Côte de Nuits

2008 Marsannay La Montagne (Olivier Guyon) Quite vegetal and lean. **Ac**

2008 Marsannay Les Grasses Têtes (Bruno Clair) A little light, but fresh and fragrant. Pleasant drinking now. (\$73.00) **R**

2007 Gevrey-Chambertin (Gérard Raphet) Vegetal, light and most definitely mature. (\$110.00) **Ac**

2007 Gevrey-Chambertin Bel Air 1er (Domaine Taupenot-Merme) Fresh, with an attractive hint of herbal complexity. Slightly light, with a firm finish, but has appeal. (\$114.00) **R**

2009 Gevrey-Chambertin (Domaine Dominique Gallois) Quite ripe and comparatively solid, showing hints of licorice. A substantial village wine. (\$95.00) **R**

2010 Gevrey-Chambertin “Symphonie” (Alain Burguet) There’s a touch of Brett here. The nose is quite funky and the finish is hard. (\$89.00) **Ac**

2011 Gevrey-Chambertin Les Cazetiers (Faiveley) This famous negociant house has never been noted for reds of finesse, and although this wine has plenty of dark cherry flavour, the tannin management could have been better. Quite a “chewy” style, tending to dry red rather than elegant pinot. (\$115.00) **R**

2011 Gevrey-Chambertin (Domaine Geantet-Pansiot) An attractive perfumed cherry style. It’s just a little light. (\$90.00) **R**

2012 Gevrey-Chambertin (Jane Eyre) All the richness and weight you expect of Gevrey-Chambertin can be found here in this nicely structured red. It definitely has a future. **HR**

2006 Clos de la Roche (Domaine Armand Rousseau) This wine from Morey-St-Denis is developing beautifully and has entered a marvellous complex, yet fresh phase. The palate is silky and the finish is long. Drink from now-2020. (\$350.00) **Os**
<http://www.winestar.com.au/prod3283.htm>

2011 Clos de Tart Another Morey-St-Denis, and another brilliant wine. This gem shows what diligence achieved in 2011. It’s very fragrant, fine and long – not a huge wine but an ethereal one. Irresistibly seductive. (\$720.00) **Os**
<http://www.princewinestore.com.au/Product/tabid/60/451985/Clos-de-Tart-2011>

2008 Bonnes-Mares (Comte de Vogüé) Dull, lacking freshness. Uninspiring, with just enough middle palate for current drinking. There may be better bottles, but I won't be paying to find out. (\$695.00) **Ag**

2011 Vosne-Romanée (Mongeard-Mugneret) Attractively fragrant, but a little light, showing its oak. (\$85.00) **R**

2006 Nuits-St-Georges Les Boudots (Mongeard-Mugneret) Quite developed and stemmy. Drying out. **Ac**

2011 Nuits-St-Georges Les Pruliers (Domaine Henri Gouges) It's "pretty" and fragrant, showing a little too much new oak. Quite enjoyable though. (\$119.00) **R**

2011 Nuits-St-Georges Clos des Forêts (Domaine de l'Arlot) The fresh dark cherry fruit is very appealing, but the new oak is obvious and the tannins are quite firm. An alarming price for a 1er Nuits-St-Georges. (\$193.00) **R**

It's always a pleasure to have a wide range of burgundies to taste. Like any large array of wines from any country or region, this one presented the good, the bad and the indifferent. However I was surprised that some of the wines were presented at a tasting for professionals, such was their lack of quality.

My strong advice is to be very careful in shelling out your hard-earned for burgundy. The prices have crept up, and in many cases you'd spend your money more wisely on a \$50.00 Australian or New Zealand pinot noir than a \$100.00 - \$200.00 burgundy. Of course Burgundy is still the home of the world's best pinot noirs, but the prices of most of the outstanding ones are astronomical.

Speaking of prices, I think Australians are often asked to pay too much for imported wines – burgundy in particular. Looking at a couple of the examples tasted above, I found that the 2011 Nuits-St-Georges Les Pruliers (Gouges) retails for \$60.00 in France. Taking off VAT and retail margin, I come up with an ex-cellar price of around \$30.00. Somehow the Australian price is four times that. The same wine retails in the USA for \$80.00. The difference in the Clos de Tart is breathtaking - \$720.00 in Australia, \$350.00 in France and \$390.00 in the USA.

Lester Jesberg

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CHARDONNAY

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Excellent value wines in purple.

Judged by: Fran Austin, James Halliday, Lester Jesberg, Peter Nixon & Deb Pearce

The chardonnays were downright thrilling. Brilliant wines abounded and the panel enjoyed every moment even if some of the decisions were difficult to make because of the sheer quality of the wines before them..

2011-12 Tasmanian Chardonnay



2011 Dawson & James Chardonnay Intense white peach and grapefruit combine beautifully with a subtle funky complexity and oak. This is a long, textural wine with exemplary acid balance.

(\$46.00) **Os**

<http://www.dawsonjames.com.au/purchase.html?checkbox=on&Send=Proceed+to+Purchase+Page>

2012 Riversdale Estate Crater Chardonnay This wine has won awards galore and it's easy to see why. It too has that combination of grapefruit and white peach, this time backed up by an attractive nuttiness. The creamy palate finishes with the now-familiar Tasmanian acidity. (Not yet released) **Os**

<http://www.riversdaleestate.com.au/wine>

2012 Heemskerk Chardonnay A very impressive creamy chardonnay with nuts and butter complexity which syncs perfectly with the restrained but powerful fruit. Mouth-watering acidity completes the picture. (\$54.00) **Os**

<http://www.worldwine.com.au/items/detail?itemid=503165>

2012 Tolpuddle Chardonnay Rounding off a magnificent foursome, the Tolpuddle offers beautifully defined white nectarine fruit enhanced by hints of cashew. The palate is very long, creamy and acid-fresh. (\$59.00) **Os**
<http://www.winestyleonline.com.au/product.aspx?cid=1311&pid=475365>

2012 Clemens Hill Aurelia Tashinga Vineyard Chardonnay Quite buttery to the point of obscuring some of the varietal fruit. Finishes with good acidity. **R**

2012 Abel's Tempest Chardonnay A straightforward tropical/guava style that is ready to drink. (\$21.50) **R**

The ratings speak for themselves – and Tasmania has only just begun with chardonnay.

2012 Tumbarumba Chardonnay

2012 Penfolds Bin 311 Tumbarumba Chardonnay Vibrant, intense white peach is bundled up with lees funk, nuts and butter. The palate is long, well structured, creamy and acid-fresh. Very stylish. (\$40.00) **Os**
<http://www.winehouse.com.au/ShowWines.asp?pID=39018&c=33257>

2012 Barwang 842 Tumbarumba Chardonnay Fragrant grapefruit and white peach aromas. This wine has the intensity, texture and length to balance the steely acidity. Very enjoyable now, but will be even better in two years. (Not yet released) **Os**

2012 Eden Road Tumbarumba Chardonnay The key to this chardonnay is restraint. However that doesn't infer a lack of intensity. The white nectarine aroma and flavour and barrel ferment complexity are just beginning to emerge. (\$40.00) **Os**
<http://edenroadwines.com.au/collections/district/products/2012-br-tumbarumba-br-chardonnay>

2012 Eden Road Maragle Chardonnay This is a very fresh chardonnay with a touch of struck match funkiness. The intense white peach flavour persists on a long creamy palate with a strong acid backbone. (\$50.00) **Os**
<http://edenroadwines.com.au/collections/small-batch>

We've championed the Tumbarumba cause for some time, and there were no disappointments here. The group-think came up with an order of preference different from the one in my Tumbarumba article (and my personal one here) but that matters not. The main thing is that we have four top-class wines. **LJ**

2011-2012 Mornington Peninsula Chardonnay

2011 Montalto Hawkins Hill Chardonnay A richly flavoured, faintly buttery chardonnay with balanced oak and plenty of peachy varietal character. It finishes long, with acid freshness, and is drinking beautifully. (\$55.00) **HR**
<http://www.montalto.com.au/store/>

2012 Montalto The Eleven Single Vineyard Chardonnay
Shows pleasing white peach and grapefruit characteristics backed up with oak and a little funky complexity. Very good drinking. (\$55.00) **HR**

2011 Paringa Estate Chardonnay Starting to show some development and is heading from peachy to tropical characteristics. There's plenty of flavour and the texture is creamy. (\$35.00) **HR**

2011 Montalto The Eleven Single Vineyard Chardonnay
There's good weight of peachy fruit here backed up by nutty complexity and good acidity. Drinking well. (\$55.00) **HR**

2011 Montalto Estate Chardonnay Forward in nature but has weight and texture. (\$39.00) **R**

2012 Yarra Valley Chardonnay

2012 Seville Estate Reserve Chardonnay A splendid chardonnay combining pristine cool area fruit with restrained oak and subtle lees complexity. The long creamy palate is an utter delight. (Not yet released) **Os**

2012 Coldstream Hills Deer Farm Chardonnay This is a vibrant white peach style showing marvellous cool area fruit backed up by high quality oak and well-judged barrel ferment artefact. It has the restraint and acidity to age very well. Cellar this wine with great confidence. (\$35.00) **Os**
<http://www.wineboxwarehouse.com.au/White-Wine/Chardonnay/Coldstream-Hills-Deer-Farm-Chardonnay-2012>

2012 Tightrope Walker Chardonnay Another chardonnay that is full of life and flavour. There's a bonus touch of funky complexity and the palate is long, fine and creamy. A bargain. (\$17.00 in six pack) **Os**
<http://www.winestar.com.au/prod3607.htm>

2012 De Bortoli Yarra Valley Section A5 Chardonnay
There's plenty of flavour here and it's supported by structure and acidity. A glimpse of Meursault from the Yarra. (\$47.00) **HR**

2012 Coldstream Hills Single Vineyard Rising Chardonnay
The white nectarine fruit is impressive as is the creamy texture. The oak and acidity are a little obvious, suggesting that this wine is still evolving. (\$38.50) **HR**

2012 Tarrawarra Reserve Chardonnay This is a wine of great depth and emerging complexity. It has everything required for long-term cellaring, and certainly isn't showing its best yet. If you enjoy fine white burgundy this wine is for you. (\$50.00) **HR**

2012 Yarraloch Stephanie's Dream Chardonnay Shows some obvious leesy funk and has a good tight structure on a long fresh palate. (\$50.00) **HR**

2011 Yarra Valley Chardonnay

2011 Coldstream Hills Reserve Chardonnay Many observers dismissed the 2011 vintage in Victoria. As usual, such sweeping generalisations were wide of the mark in many cases – Yarra Valley chardonnay in particular. The pristine fruit of this wine is perfectly matched with all the usual barrel inputs, demonstrating great attention to detail in vineyard and winery. This is Australian chardonnay at its best. (\$50.00) **Os**
<http://www.winestar.com.au/prod4974.htm>

2011 Coldstream Hills Deer Farm Chardonnay There is very little between the Coldstream Hills wines. This one leans more towards grapefruit, indicating a very cool site, and the oak handling is near-perfection. (\$38.00) **Os**
<http://www.wineonline.com.au/cold-stream-hills-deer-farm-chardonnay-2011/>

2011 De Bortoli Reserve Release Chardonnay This is a marvellous chardonnay that came up against two very special wines on the day. The combination of eloquently expressive yet restrained fruit and barrel ferment complexity is spot-on. (\$47.00) **Os**
<http://shop.debortoli.com.au/white-wines/yarra-valley-reserve-release-chardonnay-2011.html>

2011 Seville Estate Reserve Chardonnay This is a very fresh complex wine but the oak is a little too prominent. (\$60.00) **R**

2011 De Bortoli Yarra Valley Estate Chardonnay Sound and varietal but quite buttery. (\$20.00) **R**

YARRA VALLEY CHARDONNAY FINAL

2011 Coldstream Hills Reserve Chardonnay

2012 Seville Estate Reserve Chardonnay

This pair does the Yarra Valley proud, and the Coldstream Hills had that certain something to take it to the grand final.

2011-12 Margaret River Chardonnay (1)

2012 Windows Estate Chardonnay The varietal flavour is intense and the freshness is admirable, but the oak hasn't quite integrated. Give this wine 1-2 years. (\$35.00) **HR**

2011 Xanadu Chardonnay This is a rich peachy style with a good mouthfeel and toasty oak that merges well with the fruit. (\$30.00) **HR**

2012 Butler Crest Chardonnay A very drinkable richly flavoured chardonnay that combines peachy flavour and nuttiness to great effect. Enjoy now. (\$29.95) **HR**

2012 Xanadu Chardonnay A very fresh, restrained, varietal whitey with excellent texture and acidity. Needs time. (Not yet released) **HR**

2012 Gralyn Reserve Chardonnay At the tropical fruit end of the spectrum, but it's fresh and generously flavoured. (\$75.00)

2011-12 Margaret River Chardonnay (2)

2011 Xanadu Stevens Road Chardonnay This wine has both concentration and balance. Allied with freshness, complexity it's a recipe for success. A superb regional style. (\$55.00) **Os**

<http://www.princewinestore.com.au/Product/tabid/60/463290/Xanadu-Stevens-Road-Chardonnay-2011>

2012 Xanadu Reserve Chardonnay A rich, peachy chardonnay in which the palate is very well balanced by oak and acidity. Enjoy over the next couple of years. (Not yet released) **HR**

2012 Devil's Lair Margaret River Chardonnay There's a lot of class and finesse here. The persistent pristine white peach flavour is perfectly supported by texture and oak. Delightful drinking. (\$38.00) **HR**

2011 Devil's Lair Ninth Chamber Chardonnay This is an impressive, almost confronting chardonnay, and it split the panel. Lester and Deb were strong supporters, but the other three judges went for wines showing more obvious fruit. The complex notes in this wine strike a Burgundian chord, as does the structure. We strongly suggest you try it on release. (Not yet released) **HR**

2012 Xanadu Stevens Road Chardonnay The fresh peach aroma and flavour are pronounced, but this wine is still a little simple and needs a year or two to develop more complexity. (Not yet released) **HR**

2011 Hutton Tryptich Chardonnay A powerful complex wine in which the oak provides excellent structure. It's beginning to drink very well and will offer considerable pleasure over the next year or two. (Not yet available) **HR**

MARGARET RIVER CHARDONNAY FINAL

2011 Xanadu Stevens Road Chardonnay

2012 Windows Estate Chardonnay

The extra year in bottle made all the difference. It was impossible to resist the Xanadu.

2011-12 Gippsland & Henty Chardonnay

2011 Penfolds Bin 311 Henty Chardonnay Shows good fresh varietal fruit and a green herbal hint. The structure, texture and acidity help form an impressively tight plate. (\$36.00) **HR**

2012 Seppelt Drumborg Chardonnay Lovely cool climate aromas and flavours are backed up by a hint of struck match. Long, fine and creamy. An exceptional cellaring (3-5 years) proposition. (\$39.00) **HR**

https://www.danmurphys.com.au/product/DM_756285/seppelt-drumborg-vineyard-chardonnay

2011 Tambo Wines Gippsland Lakes Chardonnay Although it's comparatively simple, this chardonnay has a lot to offer in terms of genuine varietal character and a slightly buttery texture. Good drinking now. (Not yet released) **HR**

2012 D'Angelo Estate Reserve Lady Chardonnay The editor was a very strong supporter of this intense, textural chardonnay. The cool-area white nectarine carries the complex nuttiness and struck match with aplomb. (Not yet released, but likely to be in the \$40-\$50 range) **HR**
<http://www.dangelowines.com.au/>

2011-13 South Australian Chardonnay

2012 Wolf Blass White Label Chardonnay The vibrant fruit expresses both variety and region well, and a hint of struck match gives it an extra dimension. (\$32.00) **HR**

2012 Lobethal Road Bacchant Chardonnay There's excellent freshness and intensity here together with a buttery note. A rich, complex chardonnay that is a pleasure to drink. (\$45.00) **HR**

2012 Peter Lehmann Hill and Valley Chardonnay Shows quite a lot of funky complexity but has good fruit and is ready to drink. (\$22.00) **R**

2013 Rockbarr Chardonnay Fairly plain and peachy. Comparatively forward and showing its oak. (\$20.00) **Ag**

2012 Saltram Mamre Chardonnay In the yellow peach flavour spectrum, with slightly odd silage notes. (\$23.00) **Ag**

2012 Rymill Chardonnay Quite lean, with leatherwood honey overtones. (\$23.95) **Ag**

2011 Black Wattle Icon Mt Benson Chardonnay Very old school, showing obvious development. (\$45.00) **Ag**

The two Adelaide Hills wines were clearly ahead of the others, which caused no surprises. Apart from the neighbouring Eden Valley, no South Australian region produces Chardonnay anywhere near the quality of that from the Hills.

Chardonnay – 2011-12 All Other Regions

2012 Eagles Rest Dam Block Chardonnay This captivating Hunter Valley chardonnay topped the class in a photo finish, and adds to an illustrious list of chardonnays from the region. It's rich, peachy and will provide delightful drinking over the next year or two. **HR** info@eaglesrestwines.com.au

2011 Ross Hill Pinnacle Series Chardonnay This is an exceptional wine, especially when the unkind vintage is taken into account. It's vibrant and complex, with a great line of acidity and flavour plus a very creamy mouthfeel. (No longer available) **HR**

2012 Ferngrove Diamond Chardonnay A peachy textural chardonnay with good length and balance. Drinking well now. (\$25.00) **HR**

2012 Crooked Brook Chardonnay This wine is packed with flavour backed up by lees complexity. Enjoy it over the next year or so. (No longer available) **HR**

2012 First Creek Winemaker's Reserve Chardonnay A very richly flavoured chardonnay that is balanced, fresh and entering its drinking window. (Not available) **HR**

Chardonnay 2007-10 All Regions

2010 Dawson & James Chardonnay The wine that topped last year's international tasting steps up again. It shows intense grapefruit cool area characteristics and is superbly creamy, finishing with lingering acidity. (No longer available) **Os**

2009 Tyrrell's Vat 47 Chardonnay The richness of varietal flavour is impressive and it's balanced by acidity and complemented by barrel ferment complexity. A delicious chardonnay. (\$55.00) **Os**
<http://www.winehouse.com.au/ShowWines.asp?pID=38877&c=72443>

2008 Seville Estate Chardonnay A rich, complex chardonnay which shows development, but still has much to offer, right through to its fresh finish. Enjoy now. (No longer available) **HR**

2010 Domaine Chandon Barrel Selection Chardonnay It's packed with peach and vanilla, and is smoothly textured. Ready now. **R**

2008 Clemens Hill Aurelia Chardonnay Very creamy and buttery, with rich developed flavour and a slightly green overtone. (Not available) **R**

2007 K1 by Geoff Hardy Chardonnay Rich and honeyed, showing considerable development, but still drinking well. (\$35.00) **R**

OTHER CHARDONNAY FINAL

2012 Wolf Blass White Label Chardonnay

2012 Eagles Rest Dam Block Chardonnay

2011 Penfolds Bin 311 Henty Chardonnay

CHARDONNAY FINAL

2011 Coldstream Hills Reserve Chardonnay (**Medallion winner**)

2012 Penfolds Bin 311 Tumberumba Chardonnay

2011 Xanadu Stevens Road Chardonnay

2011 Dawson & James Chardonnay

2011 Montalto Hawkins Hill Chardonnay

2010 Dawson & James Chardonnay

2012 Wolf Blass White Label Chardonnay

Chardonnay needs barrel-ferment inputs. However, such inputs can be overdone. Note that there are no pungently funky, heavily oaked or buttery wines in the final seven.