

Hello all,

We are hosting some excellent Wine Lunches over the coming months – make a note in your diaries for:

Shaw and Smith Wine Lunch – Thursday 16 September, 12.30pm in the Karagheusian Room

Special Wine Lunch with Jane Ferrari – who needs no introduction following our Yalumba Dinner late May. Seats limited – **Thursday October 28**, 12.30 pm in the Karagheusian Room.

Literary wine lunch with Tilar J. Mazzeo (US) - Internationally acclaimed author of the New York Times bestseller: **The Widow Clicquot: The Story of a Champagne Empire and the Woman Who Ruled It.**

A unique invitation to share in the history of a household name in Champagne, as Tilar Mazzeo takes us behind the scenes at Veuve Clicquot. This lunch will feature Champagne Veuve Clicquot (of course!), plus table wines from Cape Mentelle and Cloudy Bay. **Friday October 29**, 12.30pm in the Upper East Room.

John Macaulay



Jasper Hill – The 2009 reds released from Jasper Hill have been released. To quote Ron Laughton: **“The entire line-up is one of the strongest sets of wine we have had over our 28 vintages, all exhibiting the perfect balance and power we have become renowned for.”**

Georgia's Paddock Shiraz 2009 - Beautiful deep crimson colour with trademark flavours of concentrated red fruits and mixed spices with a voluptuous mouth-coating texture. High natural acidity balances abundant tannins. A classic, with perfect balance that can be drunk from now over the next two decades, with complete confidence.

Emily's Paddock Shiraz 2009 – Elegance and power in the mouth, with brooding depth of garnet red colour. Complexity of delicious ripe berries and cream with floral perfume. Hallmarks of spicy, long length and supple tannins. Drinkable now, with a great decades– long life ahead. Usual 5% field blend of Cabernet Franc included.

Occam's Razor Shiraz 2009 – Emily's own single vineyard wine, from fruit grown on granitic soil in the south of the Heathcote GI by Jasper Hill's vineyard manager, Andrew Conforti. Very, very good, but different to the Cambrian solid Jasper Hill flavours; more plums and dark fruit. Delicious now; also has great cellaring potential.

New arrivals:

Lethbridge 'C'est La Gris' Pinot Gris 2009 – This wine exhibits an attractive blend of fresh citrus, pear and floral aromas that are complimented by honey, almond and light toast on the palate. The wine is well balanced, showing depth of flavour and tightness of finish.

Juniper Crossing Chardonnay 2007 – has an attractive nose of white peach & nectarine, melon, citrus and floral and flint notes. Oak adds spice and vanilla biscuit characters. The palate is creamy smooth and long with a succulent fleshy fruit texture, fine structure and finishes crisp and clean with minerally acidity.

Pimpernel Vineyard Chardonnay 2008 – Complex with tropical, herbal and stonefruit notes. Opulence in the mouth is balanced with natural acidity, creating a backdrop for intense fruit flavours with richness and a hint of French pastry from prolonged lees contact in barrel. The acidity contributes to a clean firm finish.

La Spinetta Vermentino 2009 – Wow! This wine has plenty going on, and prompted much discussion among the Wine Panel – Rich yet complex with scents of rosemary and pine a perfect example of what Vermentino should be, brimming with fruits and floral notes adding minerals at the end. Medium-bodied with fresh apricot and peach. The crisp acidity and long finish help show this wine's Tuscan class. Not cheap, this is definitely a wine worth trying.

Scribblestick Cabernet Sauvignon 2005 – Formerly Roy Kidman Wines, Scribblestick is produced for Tim and Sar Kidman by Peter Douglas. This is Coonawarra elegance personified – supple, succulent fruit, with a touch of chocolate and characteristic hint of mint. Great value.

Heartland Dolcetto Lagrein 2008 – made by Ben Glaetzer, this is 50% dolcetto/ 50% lagrein grown at Langhorne Creek and Limestone Coast. Blackberries and wild herbs with smoked meats and spice on the nose. In the mouth, earthy flavours from the lagrein mingle with sweet, fresh red cherry and spice of the dolcetto. The wine has a concentrated and supple palate yet retains a pleasant savoury character and bright acidity.

Crittenden Estate Los Hermanos Homenaje a Cataluna 2009 – this Catalonian blend (47% tempranillo, 35% mataro, 18% garnacha spans a spectrum of characters with the result being greater than the sum of its parts. The tempranillo brings rich berry fruit characters and strong savoury tannins, while both mataro and garnacha provide the spice and elegance. Juicy natural acidity helps to lift and lengthen the palate.

Cape Mentelle Marmaduke Shiraz 2008 – Vibrant blueberry and dark cherry dominate with complex earthy characters, spice and lifted violet notes. Rich and textural with briary dark fruits and subtle pepper. The palate's length is defined by long, fine, chalky tannins.

Kangarilla Road Shiraz 2007 – Aromas of sweet spicy black fruits and perfumed plums with subtle glimpses of vanilla. On the palate there is an explosion of black cherries with hints of spice including cinnamon and white pepper. Integrated fruit and oak tannins are enhanced with lingering notes of dark coffee and chocolate.

Juniper Crossing Cabernet Merlot 2007 – Shows rich fruit characteristics of red cherry, raspberry, blackcurrant and plum along with hints of spice, mocha and toasty oak. The palate is smooth with good depth of berry fruit and modest oak. The fine tannins are balanced and create great length and structure.

Rise Cabernet Sauvignon 2008 – This is a mouth-filling full-bodied wine packed with dark berry flavours and spicy, earthy characters. Firm, astringent tannins make this a formidable wine which certainly delivers bang for your buck.

Mount Avoca Cabernet Sauvignon 2008 – opens up with fresh blackcurrant and tobacco, a hint of mint and subtle oak. The palate is long, tight and focussed with lingering dark berry and tapenade notes. Soft oak notes are in harmony with the elegant fruit structure and super fine chalky tannins.

Pimpernel Vineyard Shiraz 2007 – Has an exotic perfume with lifted berry fruit characters, subtle spicy oak and a hint of cinnamon. The colour is vibrant deep red and the mouth feel is velvety. The palate is rich and driven by red fruit, damson and plum characters with a finish dominated by natural acidity and supple tannins.

WINE NEWS

SEPTEMBER 2010

September Mixed Dozen selections:

Evans & Tate Margaret River

Chardonnay 2008 – Stone fruit, melon and lemon citrus with savoury spice, shortbread and fresh toast. A mouthfilling wine with fresh natural acidity that gives great length to the wine. Lovely texture and integration

Knight Granite Hills Riesling 2009

Concentrated and powerful, with remarkable length and balance. Citrus perfume with candy and a light spiciness. Intense fruit is underpinned by a taut and assertive spine of tingling acidity.

Vasse Felix Sauvignon Blanc

Semillon 2009 – vibrant and zesty with fantastic purity of fruit - enhanced by barrel fermentation and lees contact that provides texture to the palate whilst enhancing mouthfeel and length. A wine of great character and finesse with clean, 'steely' acidity and considerable length.

Dromana Estate 'I' Sangiovese 2008

– A round supple mouthfeel made up primarily of chocolate, aniseed and cranberry. Persistent finish with soft tannins.

Underground Pinot Noir 2009

– Intense varietal characters of berry and forest floor - palate is round and balanced, finishing with fine tannins.

Vasse Felix Cabernet Merlot 2008

– Lifted aromas of ripe blackcurrants, cherries and raspberries with nuances of earthy, dried herbs, dark chocolate and spice. Luscious, flavours of ripe blackcurrant and vanilla fill the palate upfront, with a firm but ripe tannin structure supporting the fruit weight. The tannins continue through the palate, finishing with lively acidity and mocha oak characters.

September Quaffing Dozen selections:

Oxford Landing Chardonnay 2009

Oxford Landing Pinot Gris 2009

University House Sauvignon Blanc 2010

University House Shiraz Cabernet

Rex Watson Cabernet Sauvignon 2007

Oxford Landing Merlot 2008

Wine	\$/btl	\$Case	Qty Ordered	Wine	\$/btl	\$Case	Qty Ordered
2009 Jasper Hill Georgia's Paddock Shiraz	94.95	72.95/btl		Scribblestick Cabernet Sauvignon 2005	99.95	89/6	
2009 Occam's Razor Shiraz	51.95	39.95/btl		Heartland Dolcetto Lagrein 2008	21.95	199/dz	
Jasper Hill pack – 1 bottle each of Georgia's Paddock, Emily's Paddock and Occam's Razor Shiraz		210/pack		Crittenden Estate Los Hermanos Homenaje a Cataluna 2009	29.95	265/dz	
Lethbridge 'C'est La Gris' Pinot Gris 2009	26.95	249/dz		Cape Mentelle Marmaduke Shiraz 2008	21.95	89/6	
Juniper Crossing Chardonnay 2007	20.95	239/dz		Kangarilla Road Shiraz 2007	21.95	199/dz	
Pimpernel Vineyard Chardonnay 2008	36.95	339/dz		Juniper Crossing Cabernet Merlot 2007	19.95	179/dz	
La Spinetta Vermentino 2009	44.95	210/6		Rise Cabernet Sauvignon 2008	25.95	235/dz	
				Mount Avoca Cabernet Sauvignon 2008	26.95	245/dz	
				Pimpernel Vineyard Shiraz 2007	36.95	339/dz	
House Quaffing Dozens (Please specify Mixed, White or Red)		99/dz		House Mixed Dozens (Please specify Mixed, White or Red)		179/dz	

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