

BEYOND BUSBY 2018 - TOUR REPORT

The ultimate state-crossing, flight-hopping, boat-cruising, mind-blowing, surf-ripping wine trip of a lifetime, funnelling fun, fine wine and good times. They said it couldn't be repeated, and they were right.

11 overseas wine buyers, 14 days, 5 States, 9 regions, 90 wineries, 572 wines, 7286km

Now, the Tour Report, 159 pages, 21,999 words, 276 photos...

"It was badass" - Brad Royale



Top left to bottom right

Richard Harvey aka The Godfather, Owner Metrovino **Calgary**

Christopher Sherwood, Buyer and General Manager, Bottle Apostle, **London**

Brad Royale, Wine Director, Canadian Rocky Mountain Resorts, **Calgary**

Erik Segelbaum, Corporate Wine Director, Starr Restaurant Group, **USA**

Yvonne Cheung, Wine Director, Swire Hotels, **Hong Kong**

Campbell Thomson, Owner, The Wine Republic, **Beijing**

Ronan Sayburn MS, Head of Wine, 67 Pall Mall, **London**

Daniel Turpeinen, Director and Buyer, Quaffable Wines, **Sweden**

Anders Öhman, Founder and Director, Gustibus Wine Academy, **Sweden**

Adrian Zhang, Director of Wine, Park Hyatt **Shanghai**

Melanie Mann, Regional Wine Buyer, Wholefoods Market **Northern California**

Sitting in Albany airport and looking back at the last two weeks I cannot think of another wine trip that has been close to rival "Beyond Busby 18" as the ultimate wine trip.

Not only did we go in depth in seldom visited regions, but also tasted through the cutting edge of modern Australian wines as well as some classics. I am certain that we all leave with a stronger sense of Australia through the non-wine related visits and by the relaxed and casual format of many events that allows us to get up close-and-personal with the people behind the wines. Big, big thanks for this trip!

- Daniel



*An insane wine trip!
Insane in the true meaning of the word and in the bad-ass meaning! A cross continent experience that will take weeks to process and stay in the memory for ever.*

- Anders





Thank you...an incredible experience like no other...I thought last time was mind blowing...this was orgasmic in its reach...unreal. Great job.

The absolute perfect plunge into the frothy furrows of the modern Australian wine market. This is the most in depth, impeccably manicured, cosmetically curated wine trip I have ever been on.

Tim delivers an unmatched experience that has, and will continue to, educate the world about the marvellous virtues of the Australian wine market. Bravo!

- Brad



News flash! Hardcore Euro-wine fanatic becomes an impassioned and enthusiastic advocate of contemporary Australian wine!!!

Just like the sharks swimming off shore, Australian wine continues to move forward relentlessly, with amazing visits, tastings and encounters with some of Australia's best winemakers. - Richard



I was a JBT Alumna from 2015, and as a result, was really anticipating another exceptional and educational time – it was that and much more. This was orchestrated beautifully, and the producers and key individuals combined with our group dynamic could not have been a better combination for a memorable and valuable trip. I bring back with me a revived passion for what is exciting and delicious in the Australian wine scene, and look forward to sharing it with my colleagues and our guests.
- Yvonne



*Planned with the military precision of a Royal Wedding, an amazing snapshot of the modern Australian wine industry combining new, young and enthusiastic winemakers to some older classics.
A truly memorable trip. Not to be missed!
- Ronan*

*In fifteen years
in the wine business
nothing else has come close - this
is the pinnacle of wine tours for trade
professionals.*

*The diversity of wine and winemaking talent on
the ground is matched only by the group of
fascinating and skilled buyers that Tim
painstakingly finds from the worlds major markets.
This pool of knowledge is a great bonus to the trip.*

*There cannot be any substitute for the level of
access Tim can achieve with producers from all
over Australia and there really is no practical
way to cover so much ground in a
production scene as dynamic and
evolving as Australia.*

- Chris



*There are wine tours and
there are WINE TOURS!
This is a strategic "deep dive" into the
forces that are shaping Australian wine
past, present and future, young, old,
traditional and avant garde.*

*It is an experience beyond description. It turns
out that I didn't really understand anything I
thought I knew about these regions.*

*While the international community might
consider Australian wine to be a three-piece
band, this trip has been a complex
orchestral symphony!*

- Erik

*It's a trip, but what is left in the memory is more than a mere trip.
It's 15 days, 360 hours, 2 + 6 flights, 5 cities, 5 states, 42 activities, 130 + producers, 570 + wines that all knit the memory.
Going through all of these makes me raise questions, learn, understand and share.
Meeting flagship wineries, talking with artisan producers, travelling south as far as Tasmania, as far west as Great Southern, make the journey fulfilling, and showcase the diversity of styles, the breadth of varieties and terroirs.
The trip stops, but memory does not....Awesome!
- Adrian*





*A once in a lifetime experience that takes wine professionals on a deep dive into Australia's evolving wine scene
- Campbell*



*Representing Napa and Sonoma (as I do in my stores in Northern California), it would be natural to "write off" Australia as something not really vital to a regional wine program. Years of friendship with Tim and faith in his palate prevented me from making that mistake entirely, but, I am so happy to have experienced for myself what is happening in Australia's many diverse wine regions. What a brilliant experience.
- Mel*

DAY 0 - OPERA HOUSE & CAFÉ SYDNEY by Chris Sherwood

Having arrived on ten different planes, and with all of us dealing with different kinds of jetlag, we headed out to the Opera Bar in the 30 degree evening for the first official drink of Busby-Wine Australia 2018: ice cold lager. Australia Day was in full swing, the waterfront was packed, and we started getting to know our bus mates we'd be with for the next fifteen days. A table awaited at Café Sydney, on the rooftop of the Customs House at Circular Quay, from where we'd have a perfect view of the Harbour Bridge and fireworks. Kati from Wine Australia, who would join us for the first leg of the trip (Sydney to Melbourne), had thoughtfully selected a delicious bunch of wines from producers we wouldn't get the opportunity to visit. However, this was not the evening for writing wine notes!

What could possibly go wrong?



DAY 1 - SYDNEY HARBOUR CRUISE by Chris

Packed up and ready to head up to the Lower Hunter, first we went to Darling Harbour to locate the catamaran taking us on our morning booze cruise (informal wine tasting and oysters). Again, loads of interesting wines chosen by Kati. A few of the standouts were the Polish Hill River Riesling from Adelina, Jilly 'Lone Ranger' Chardonnay from New England (NSW), Scion Vineyard Rose from Rutherglen, Unico Zelo 'Pipe Dream' Nero d'Avola from Adelaide Hills, and some very fresh, vibrant pet nats. A couple of us braved the water for a swim where we moored off Vaucluse, fortunately not knowingly making contact with the used condom they'd been sharing the water with. A supremely relaxing couple of hours, chilling out on the catamaran's webbing in the morning sun.



WE'RE ON A BOAT!



A rare sighting of the Swedish Sydney Harbour Seal



My pét-nat brings all the boys to the yard



DAY 1 - BROKENWOOD, HUNTER VALLEY by Melanie Mann

Hosted by Stuart Hordern and Iain Riggs, it was our first winery visit. Since it is so close to Sydney, I couldn't help but imagine a clutch of retired doctors, lawyers, and venture capitalists lounging around in fancy cars. Imagine how refreshing it was to instead see all the cellar hands sporting around, cleaning up, drinking beer and in general, being very down to earth. Dinner that evening, under the pergola on the veranda, was a treat as well. I am so relieved I didn't have to hit anyone with a bat, an entertaining but bizarre tradition!

(The first rule of Moriarty is that you don't talk about Moriarty - ed)



....and that's where the Drop Bears sleep....



Kati - Queen of Bung Cricket



Ah..OK,...Iain's started talking, let's crack open this wine and start drinking now

The first rule of Moriarty is that you don't talk about Moriarty





Nothing to see here, move on....



DAY 2 - TYRRELL'S, HUNTER VALLEY by Anders Öhman

The first area to be betrayed* on the trip was the Hunter Valley north of Sydney. It is Australia's oldest wine-growing area and is perhaps the most distinctive. (*NB - this article was taken from Ander's Swedish blog, ohmansmatovin.com and I've deliberately not corrected Google translate unless absolute necessary because, well, I like the idea of a wine region being betrayed :) - ed)

For example, the area has never suffered from the wine and therefore the wine does not need to be grafted on resistant roots, which is quite unusual. There are also many vineyards with vines that are well over a hundred years and still produce good harvest.

The climate is also unusual. It is considered subtropical, that is, very hot and humid, and around the harvest usually heavy rain comes which poses major problems. Fortunately, there is also a certain maritime influence, which produces fog that softens a part of the intense sunlight. It's so hot that you have only six weeks of winter rain for the vines, which is at the limit of what is needed. It's a tough climate and Hunter Valley is the region that harvests at the earliest, already from mid January to early February. In some cases the harvest is already in December, which means that you can sometimes have two crops in one year.





One of the world's classic wines is produced here - Hunter Valley Semillon . It is dry white wines with an alcohol content of around 11%, clear, pure fruit character, very high acid and dominated by aromas of citrus fruits. I often find petroleum in the smell that together with the high acid can explain why these wines were called "Hunter Valley Riesling" before. As young, the wines are difficult to understand for many as they can be perceived as merely thin and sour. They win for many years of bottled storage and many producers do not release them until they reach the age of 4-5 years. Then the rich fruity emerges, they feel fuller but still very healthy and maturing aromas like Nuts, honey, beeswax and smokers make it possible for many to believe that they are barrel aged. A Hunter Valley Semillon is neither fermented nor stored on oak barrels.

It is the grape semillon's ability to develop aromas before the sugar matured ready to give the low alcohol and NOT the presence of fog and rain as it stands in most wine books. Rather, it is a climate that gives rise to an early foliage, which will speed up harvest during high summer rather than early autumn.

That Hunter Valley Semillon really is big wines is beyond doubt. It does not mean to forget about the red wines of shiraz. In many cases, the vines originate directly from cuttings retrieved by James Busby from the Hermitage mountain in Rhône. The wines do not match the normal image of Australian shiraz. Here the wines are more elegant, lighter, lighter with fine and nuanced aromatics and slender redness. More French* in style. (*French refers to "France", a country in northern europe that produces wine and baked goods - ed)

During our visit to Tyrrell's we were accompanied by legend Bruce Tyrrell who is today leading this family company, founded in 1858. It is the absolute leading producer in the area and has set the bar for how a Hunter Valley Semillon should be. One is also very traditional even though there have been trendsetting in several areas. Among other things, they were the first to sell a so-called "variety" of chardonnay in Australia. The grapes came from the world's oldest vineyard with chardonnay, today 110 years old, and started the massive tide of oak-barred Australian chardonnay that hit us in the 1980s. We had to try three decades of this Vat 47 (see below)

Tyrrell's all wines have been bottled since 2004 under a screwdriver*. (*Thank you Google translate, I'm definitely leaving that in! - ed) With Australian measurements it's quite late. A large test was done in 1983, when 6000 bottles of semillon were supplied with natural cork and the same number was sealed with a screw cap. 10 years later, the wines were tested again. Among those with natural



There was much trial and error before they settled on screw cap as a closure

cork there were many amazing bottles, while the main body was in different stages of oxidation and cork defects. The screwdrivers were all in perfect condition with a nice bottle of mackerel. The result was summarized as "Corks make great bottles, screw caps make great wines" . Despite this successful experiment, it took another decade before turning to a screwdriver. "We are a bit traditional in that way," as Bruce Tyrrell said.

We received a very educational test of their turn on iconic Vat 1 in a vertical test (same wine different vintage) as well as a horizontal test (different wine, same vintage) of semillon from different vineyards. Clear display of how saveable semillon is, how important the soil is and the balance between the acid and the fruit. Or as Bruce summarized it " We are all about acid, fruit, dirt and ageability!"

2017 Take 1 Semillon. Light lemon yellow. Pretty little citrus-dominated, little smoky, yellow plum, mineralism. Easy to medium, dry, very fresh, young, tight citrus character, very good length. Dry finish.

2012 Take 1 Semillon. Light lemon yellow. Large, developed scent of sprout, smoked, roasted hazelnuts, toast, aning petroleum, grilled lemon, limezest. Medium, bentorr, very high fresh acid, ripe lemon, mineral oil, long flavor and elegant.

2009 Take 1 Semillon. Light lemon yellow. Meal, lemon zest, smoky, sprout, petroleum, toast, smoky. Medium, bentorr, very high fresh with silky acid, lime, lemon, green apples, long aftertaste with a dry dry finish. Power and elegance.

2005 Take 1 Semillon. Average lemon yellow. Medium-sized aroma of lemon curd, smokiness, limezest, small tons of petroleum. Medium to full, bentorr, high fresh elegant acid, rich ripe citrus fruit, nutty, tasty and very long aftertaste. Impressive!

2013 Stevens Semillon. Light lemon yellow. Medium-sized, slightly smoked, lemon zest, sprouts, slightly fused odor with a ton of petroleum. Medium, bentorr, very high fresh acid, tight long aftertaste with lemonade lemon juice character. Tight minerality.

2013 HVD Semillon (the vineyard planted 1908). Medium straight lemon yellow. Medium size a little undeveloped scent of lemon zest, sprout, omogenous peach. Medium, bentorr, high fresh acid, richly mature citrus, smoky mineral character. Long and rich aftertaste with little smoke.

2013 Belford Semillon (vineyard plated in 1933). Light lemon yellow. Medium-sized fragrance of ripe lemon, orange peel, mineral oil and coriander (!) And mimosa flowers. Filled, dry, high fresh acid, rich citrus fruit, white peach, limezest,

2013 VAT 1 Semillon. Light lemon yellow. Pretty big scent of ripe lemon, lime, small smokers, tons of petroleum. Medium, dry, fresh well balanced acid citrus fruit, good length and slightly smoky finish with some mustardness.

2017 VAT 47 Chardonnay. Medieval citrus yellow. Large scent of omogenous yellow melon, white flowers, a small touch of vanilla, limezest. Almost rich, fresh acid, great fruitiness of omogenous yellow melon, white peach, long flavor with some bitterness and limezest.

2013 VAT 47 Chardonnay. Medieval citrus yellow. Large slightly developed scent of honey melon, roasted tuna, discreet vanilla, orange blossom, some fatigue. Filled, a little tight, very fresh, orange, citrus, roasted, tasty and very long aftertaste with aromatic citrus character.

2015 VAT 47 Chardonnay. Medium-sized golden yellow with green elements. Highly developed scent with honey, ripe lemon, peach, small roasted tuna and a little hint of fresh mushrooms. Filled, rich, dry, very fresh citrus aromatic with a nearly sooty roasted character and little bust in the long ending.

2014 VAT 8 Shiraz Cabernet. Deep blue, almost purple. Large, rich, slightly fiery aroma of mature blue and red berries, light vanilla character, little spicy. Filled, very fresh, mature dark berries, sun dried tomatoes, clear spicy, rounded, mature tannins, good lengths of dark fruity and some little dullness.

2011 VAT 8 Shiraz Cabernet. Deep leaves. Large, slightly developed scent of ripe berries, leather, some animalish, spicy, herb and some vanilla. Filled, concentrated with a fresh acid that delivers elegance and balance, rounded tannins. Mature dark berries, spicy and with a little spongy lemon in the end.

2009 VAT 8 Shiraz Cabernet. Deep leaves. Large developed, rich scent of leather, mushroom, air dried ham, juicy dark berries. Filled, tasty with well-structured tannins, some dry fruit, red and dark berries, black currants, mushrooms, spices and a very long aftertaste with little leather tone.



DAY 2 - ARTISANS OF CANBERRA DISTRICT by Richard Harvey

The evening was near perfect as we rolled into Yass, a place far away and a mystery to me. In fact, the visit to this entire producing region was a welcome loss of virginity (read; ignorance). We showed up at the most welcoming restaurant (Clementine) to meet a quartet of winemakers; Bryan Martin, Nick Spencer, Nick O'Leary and Alex McKay.

The immediate impression was if the wines were as diverse as the people pouring them, then this would be no mundane meat n' potatoes night, nor was it. (Chef Adam made sure of that!)

I also love the fact that out of a hub of bureaucracy and science in Canberra, came pioneers who became artisan wine farmers!





We really enjoyed the expected and pleasing encounters with Shiraz and Riesling, but gob-smacked by the quality of the unexpected Gruner Veltliner, Sangiovese, Tempranillo we were presented. I'd be reticent to call these "new" or "experimental " grape varieties in this region, in order to avoid being both a fool and insulting all at once. These grape varieties, their relatively fairly recent plantings notwithstanding, are settling in here quite nicely, thank you very much.

The overall impression of the region pleased my personal tastebuds, as I like wines that show excellent varietal definition and offered a fresh, bouncy interpretation that calls you to the table. Nobody seemed to be trying to get out a ruler to see who had the ...well, you get the idea.

Collegiate collaboration among our hosts made for a spectacular exploration of a new region for this ignorant Canadian and perhaps some of his esteemed colleagues on the fantastic Beyond Busby 2018 tour!



DAY 3 - EDEN ROAD, CANBERRA DISTRICT by Erik Segelbaum

Eden Road was nestled in a picturesque setting. I was most inspired by their logo... the road to Eden dividing the Tree of Life and the Tree of Knowledge. It is this road we must walk in order to reach Eden. I think this is true of wine as well. The road to wine Eden bisects the Tree of Grapes (the vines) and the Tree of Knowledge to understand and appreciate the results of the fruit of the Tree of Grapes. In that, we all find our wine Eden. Head Winemaker Celine Rousseau had to pull out at the last minute due to illness, so her colleague Alice took us through their wines at their cellar door.

Wines tasted: Riesling 2017 - Tumbarumba Chardonnay 2017 - Tumbarumba Pinot Noir 2017 - Long Road Chardonnay 2016 - Long Road Pinot Noir 2017 - Long Road Syrah 2014 - Canberra Syrah 2014 - Block 94 Syrah 2013



DAY 3 - CLONAKILLA, CANBERRA DISTRICT by Richard Harvey

Long before I met Tim Kirk, this clergyman in winemaker's clothing, his wines had worked their own evangelical magic 13,000 kilometres away. Thanks to the kindness of my niece's Aussie boyfriend ("a good Murrumbateman lad" according to Tim), I had tried the 2006 Clonakilla Shiraz Viognier back home in Canada. This early Australian example of a page torn straight from the Côte-Rôtie playbook was amazing!

The sexy exoticism of this combination of grapes, allied with the cool climate of the Southern Tablelands pumping perfume galore into them had me thinking dirty thoughts in a nanosecond. Ah.., the spirit and the flesh were both willing!!



Tim suddenly remembers that memo about the dress code for the straw trilby hat tasting...too late!





They call him The Godfather, and he gets R.E.S.P.E.C.T

Then what a treat it was to also be shown the excellent Riesling, Viognier, Pinot Noir and straight Shiraz also offered by Clonakilla. But unquestionably, the fact that there were no less than 7 vintages of the Shiraz Viognier to roll around on our tastebuds made for many a weak knee and even a few tears of joy! There was even my chance at a second look at the 2006, the source of my revelation!

After this visit to Clonakilla, I gave a grateful nod to the nearby CSIRO, less for its scientific achievements, but more for being the magnet that brought the likes of the Kirk family to a unique Australian region!



2017 Viognier (tank)
2017 Chardonnay Tumbarumba 2017 (tank)
2017 Pinot Noir (Able Clone- barrel)
2017 Shiraz / Viognier (barrel)
2016 Syrah
Riesling - 2017, 2006, 2005
Viognier 2016, 2008
Hilltops Shiraz 2005, 2006, 2016



Shiraz Viognier 2016, 2015, 2013, 2009, 2008, 2006, 2005

DAY 3 - ARTISANS OF BEECHWORTH by Ronan Sayburn

Australia is a big place, so while driving for 6 hours north to south along the New South Wales coastline the iPod soundtrack had to be early punky INXS songs; especially appropriate was 'On a Bus' as my seat was on the backseat of a bus.

After a long drive from Hunter Valley to Canberra we moved over the state line, into the Victorian Alps and into Beechworth – a small region close to Rutherglen, the King and Alpine Valleys but at the highest altitude of all at somewhere between 400-800m.

It is a region known principally because of the Giaconda and Castagna wineries but we were having dinner and meeting some of the smaller producers in the area. As a Sommelier and wine educator its is easy to be able to pigeon hole areas in to 'good at making chardonnay and shiraz' then leave it as that, but Beechworth and its surrounding areas turned out to be a hive of small enthusiastic winemakers to which there were no boundaries.



There were no zookeepers daughters in Beechworth, but we did meet a cockatoo

We were blown away by the white Savagnin from Sentio, Friulano from Billy Button (Alpine Valley), Roussanne/Marsanne blend from Domenico and the amazing complex Wachau-like Riesling Obstgarten from Schmölzer and Brown (King Valley). Moving onto the reds had us tasting the Adrian Rodda Tempranillo, Scion Durif/Viognier, Billy Button Schioppettino and then the incredible Nebbiolo from Domenico. Ambition and diversity like this was a total revelation!

As Australia's smallest GI it is definitely an area punching above its weight. Most impressive were the Italian varieties with Nebbiolo showing a characteristic seen nowhere outside of Northern Italy.

We tasted –

Schmölzer and Brown

2017 Obstgarten Riesling, King Valley

(92) botrytis tinged ginger and saffron, complex and long

2016 Brunnen Chardonnay, Beechworth

2016 Brunnen Pinot Noir, Beechworth

A. Rodda

2016 Chardonnay Smith Vineyard, Beechworth

2015 Tempranillo, Aquila Audax Vineyard, Beechworth

(91) fine oak balance, red currant and dark cherry fruit

2015 Cuvée de Chez Bordeaux Blend, Beechworth

(90) complex nose Cab, merlot and PV elegant and refined tannins

Sentio

2015 Chardonnay, Beechworth

(89) elegant tight white peach fruit, saline minerality

2016 Shiraz, Beechworth

2015 Blanc, Beechworth

(91) savagnin, fine balanced and interesting oystershell and citrus confit nose

Domenica

2015 Roussanne Marsanne, Beechworth

(89) soft round orchard fruit, soft mouthfeel with nutty finish

2015 Shiraz, Beechworth

2014 Nebbiolo, Beechworth

(92) ripe VA scented, sundried tomato sweetness, dried roses, ripe fruit and chunky tannin with a fresh acidity

Scion

2016 Viognier, Rutherglen

(88) elegant light apicot, firm acid little yoghurt granola oatmeal oak

2015 Durif Viognier, Rutherglen

2017 Muscat Nouveau, Rutherglen

Billy Button

2017 Feisty Friulano, Alpine Valleys

(91) melon and quince nose, salty acidity complex and long

2017 Clandestine Schioppettino, Alpine Valleys

(90) tight nose, pure redcurrant fruit, lean high acid but refined and long

2018 Affable Barbera, Alpine Valleys

Mayford wines

2016 Tempranillo, Alpine Valleys

2015 Shiraz, Alpine Valleys

2015 Ovens Crossing, Alpine Valleys

Also from Ander's blog ohmansmatovin.com courtesy of Google Translate

Have you heard of Beechworth? Probably not. It is one of Australia's smallest GI (origins) and also one of the youngest. There are only thirty-one producers, almost all of which are very small and focused on craft-based, ecologically grown wines. Turned out on no export. Nevertheless, this is an area to keep an eye on.

Beechworth as a wine region certainly did not even exist if it was not because Rick Kinzbrunner started the Giaconda Winery in the 1980s. His powerful chardonnay became stiling and quickly gained cult status. This attracted many to buy cheap land near and start up wine projects. Now you could think that everyone would try to make chardonnay wines in the same style, but fortunately not.

The region has been named after the city Beechworth is a picturesque gold mining town located in the center of the very small area. The scenery around is bit dramatic with a topography ranging from 320 to over 1000 meters above sea level! This altitude difference and the various protective valleys in the continental inland state make it an almost unimaginable variation in climate. The wine makers we met compared their various vineyards with Bordeaux, Ribera del Duero, Rioja, Champagne and so on. At the higher heights around the town of Stanley you have a really cool climate where you get the effort to get chardonnay, pinot noir (perfect for sparkling wines) and riesling to mature. Around Beechworth, it is more temperate and here we find a lot of shiraz while the lower altitudes provide a warm climate that fits vineyards originating from the Mediterranean. Unlike most other Australian wine regions, here are four distinct seasons.

Add this a very varied geology and we will get an almost indisputable patchwork of various terroir that is still undiscovered. "It is still growing spruce on the best vineyards" as a wine grower expressed it.

This geological, topographic and climatic variation makes it possible for many different grape varieties to be enjoyed. In addition to the all-around shiraz and chardonnay we find cabernet sauvignon, petit verdot, pinot noir, riesling, nebbiolo, viognier, sangiovese, gamay, tempranillo, barbera, marsanne, schioppetino, friulano, roussanne pinot grigio and many more. From this fragile crowd, sangiovese rises as the grape that may have the greatest potential in the area. But it does not change the relationship with grape diversity, or as Julian Castagna expressed it; No other region grows so many varieties so successfully.

Beechworth, despite its small percentage of Australian wine production, is clearly overrepresented when James Halliday judges Australia's wines and in Langton's wine classification. After trying a big selection on site, I can only agree and recommend you to chop when you see a Beechworth wine. I would happily return to hang out with the wine makers at the bar at the old Gold Digger Hotel.



DAY 4 - BEECHWORTH TOUR by Campbell Thompson

Named 'Viticulturalist of the Year' by Australia's leading wine magazine for 2017, Mark Walpole gave us a very in-depth introduction on our bus tour around the region. Mark seems to know everyone involved in wine in Beechworth, and has had a direct role in many of the most promising vineyards and wines. We visited Mark's own vineyard, Fighting Gulley Road, as well as the Schmölder and Brown newly planted, high altitude Thorley vineyard.



DAY 4 - INDIGO VINEYARDS, BEECHWORTH by Adrian Zhang

That morning was cool, humid. It was drizzling, a little bit windy. But nothing stopped us from being in a good mood as we were set in a tasting on a slope overlooking the Indigo vineyard. The vineyard was located 12 km's from Beechworth in the foothills of the Victorian Alps.

Rob Hawkings hosted the tasting. We had a flight of wines as below:

Indigo, Pinot Grigio 2017, Beechworth

Delicately Citrusy, white flower, leesy, fresh, crisp with 3 % Roussanne added for the length, structure and mouthfeel.

Indigo, Secret Village Roussanne 2016, Beechworth

White peach, ripe citrus, wild bush, herbal, marzipan, honey, very refreshing on the palate, a little waxy bitterness in the finish. No malo.

Indigo, Secret Village Chardonnay 2016, Beechworth

Great integration between ripe lemon and creaminess and butter, good complexity of vanilla, toast, round mouthfeel, moderate body, vibrant acidity. No malo.

Indigo, Secret Village Pinot Noir 2016, Beechworth

Seductive red cherry and strawberry scents on the nose with notes of sweet spices, refreshing, good structure. 30% in new ask and 70% older French barriques

Indigo, Secret Village Cabernet Merlot Petit Verdot 2015, Beechworth

A mixture of red and black berries, m body, refined tannin, m+ acidity, elegant Cab blend.

Indigo, Shiraz 2015, Beechworth.

Violet, purple flower, blue berries, pencil lead, graphite, white pepper, sandy tannin, mouthwatering acidity, lingering finish



DAY 4 - CASTAGNA, BEECHWORTH by Campbell Thompson

Castagna + lunch with local producers Savaterre, Fighting Gully Road, Virago and Traviati
Julian, Carol Ann and Adam (son) Castagna

Julian Castagna is one of Beechworth's leading proponents of bio-dynamics. Though not certified, Castagna is a member of biodynamic body, Renaissance des Appellation. He's also a big believer in the potential of Nebbiolo and Sangiovese in the Beechworth region.

A vineyard tour and talk on biodynamics was followed by a detailed tasting of wines and vermouths, then a lunch on the verandah with a group of other local producers joining.



Biodynamic blur. (is it just me or does that dog look massive?)

The Castagna wines are textural and delicate, and show their careful handling. Moderate alcohols, beautifully integrated tannins and a savoury edge are the hallmark of these wines. I'm not a convert to Julian's belief in Viognier as a great expression of Beechworth, but his passion and commitment to his wines and vines is to be commended.



Julian's son Adam does a lot of the winemaking and vineyard work at Castagna, and also produces a range of wines under his own label, Adam's Rib, with both bought-in and Estate fruit. Adam's wines are more fruit-forward and accessible, and at slightly lower price points than the Castagna wines.

Fighting Gully Road - Mark Walpole

Mark showed us his chardonnay, shiraz viognier and unique and delicious sangiovese - colorino.

Traviarti - Simon Grant

Focused on nebbiolo, with a little bit of tempranillo, planted in 2011. They also produce Cabernet and Tempranillo sourced from Mark Walpole's vineyard.

Virago - Karen Coats

Another Nebbiolo specialist, Virago is getting a lot of attention for the quality of their wines.



Keppell Smith – Savaterre

Located very close to Giaconda, the vineyard site for Savaterre was chosen by Keppell Smith after a long and detailed search through Australia's vineyard regions. The Chardonnay is a standout, and a good example of the Beechworth style.

DAY 4 - ARTISANS OF THE YARRA VALLEY by Chris

Definitely one of the highlights of our artisan events, we gathered at Luke Lambert's winery for the informal evening wine tasting and dinner. While drinking Gembrook Hill Blanc de Blancs, we form a large circle and a chalk map of the Yarra region is drawn on the concrete of the winery yard.



Everyone waiting for Timo to arrive...there's really not much to do until then



We're joined by Andrew from Gembrook Hill, Dave from Arfion, Stuart from Thousand Candles, Timo Mayer, Mac Forbes, Troy from Payten & Jones, Tom and Sally from Bobar, and of course Luke Lambert. About 40 minutes later, the map having been redrawn and edited many times, we're left with a great idea of soil types, altitude, the hills and forests and their effects, and a clear sense of where people are farming and their resulting wine styles. Clearly the Yarra Valley is still developing, and people do not appear to be resting on their laurels.



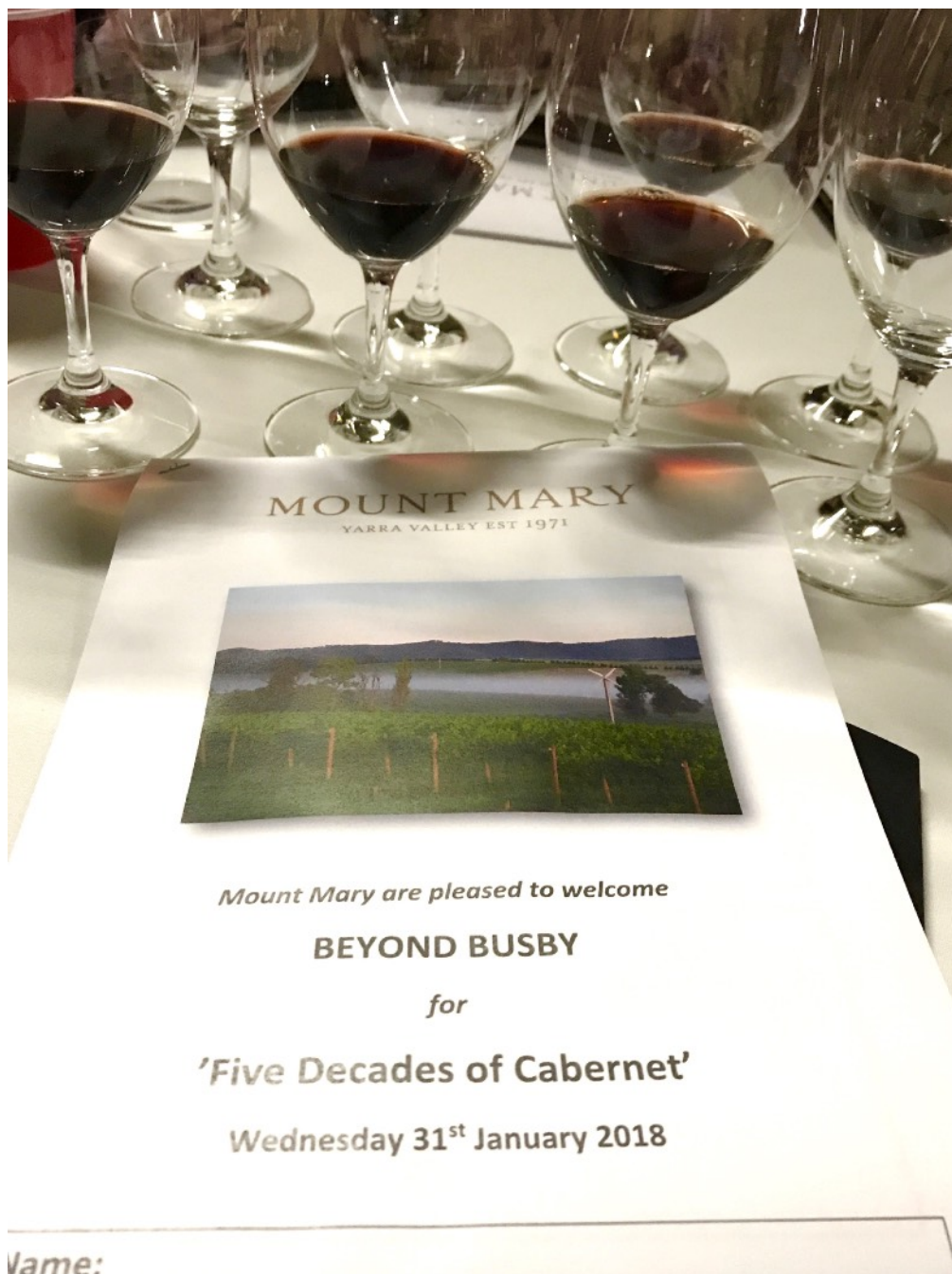
The hall had been accidentally double booked by both the grunge band and the jazz band

It's hard to choose the highlights, after all these guys form part of the pinnacle of the new breed of Yarra producer. Three interesting and totally different Chardonnays from Bobar, Arfion, and Luke, Sylvaner from Thick as Thieves (as well as a delicate, pure Pinot Gamay blend), the crazily tasty 'Up the Mountain' rose from Proud Primary Produce, a welcome shift in style in Luke's Nebbiolo from the early days, some undoubtedly successful 'Experimental Batch' wines from Mac. It's not all young wines though – 2008 Chardonnay and 2006 Pinot Noir from Gembrook Hill round off a great evening. Lovely company, excellent food from Luke and his partner Rosalind. Sadly no drum kit action in the barrel cellar, but a warming oil drum fire of vine trunks in the yard is lit as the evening moves on to cold local beer.



Swedish wine in the Yarra Valley?...*comme toujours* as they definitely don't say in Stockholm

DAY 5 - FIVE DECADES OF CABERNET at MOUNT MARY, YARRA VALLEY by Daniel Turpeinen
The visit started with a short introduction to Mount Mary by Sam and David Middleton. An Australian icon that to my knowledge have not received international fame, but have remained a national secret despite producing highly acclaimed Cabernets since the early 1970s.
The main event at this visit was the grand tasting of five decades of Cabernet which was led by Sam Middleton, Sarah Crowe, Patrick Walsh, Mac Forbes and Max Allen. The wines were put in relation to trends and influences of the different time periods that affected the style of the wines. Given that Yarra is mostly known internationally for its Burgundian varieties it was a good reminder of the historic importance of Cabernet for the region and also how successful this variety is in the region, capable of producing wines with an impressive cellaring potential.



The wines tasted were:

Mount Mary Cabernet 1977

Yarra Yering Dry Red no1 1977

Yeringberg Cabernet 1977

Coldstream Hills Cabernet Sauvignon 1989

Yarra Yering Dry Red no1 1989

Mount Mary Cabernets 1989

Wantirna Estate "Amelia" 1998

St Huberts Cabernet Sauvignon 1994

De Bortoli "Melba Vineyard Barrel Select" 1992

Mac Forbes "Hugh" 2008

Wantirna Estate "Amelia" 2001

Yeringberg 2005

Mount Mary Vineyard Quintet 2015

Yarra Yering Dry Red no1 2015

Dominique Portet Cabernet Sauvignon 2015

Mac Forbes EB17 Love Child Cabernets 2015

Mayer Cabernet 2015



Tools of the trade



Tools of the Trade



Also from Ander's blog ohmansmatovin.com courtesy of Google Translate

One and a half days in Yarra Valley started on Tuesday evening with a relaxed "wine party" with young, exciting wine makers (including Bobs, Arfion, Gembrook Hill, Mac Forbes, Thick As Thieves, Luke Lambert, Timo Mayer, Proud Primary Produce Candles), Payten & Jones) that make wines more of the "natural" and a little "funky" way. Not quite my thing but great to have a drink with the wine makers, try lots of wine, mash in cheese and ham and pick up chili from a large pot while a DJ handled the music. Also had two Swedish wines (Klagshamns Vingårds "Incognito" and Skepparps Vingårds Grand Prix Mousserende) as little shocked winemakers.

Wednesday morning started at the usually closed Mount Mary Vineyard with a completely unique test especially for our group. The theme was "Five Decades of Cabernet Sauvignon" and the idea was to show how Yarra Valleys modern wine history began with cabernet sauvignon in the 1970s and how the trend has been today, especially when Pinot Noir and Chardonnay dominate.

Very exciting test with some really unusual and old wines directly from the producers' basements. Of the oldest wines that were picked up, there were barely ten bottles left in many cases. Among my personal favorites were the 1989 Coldstream Hills Cabernet Sauvignon, 1992 The Bortoli Melba Vineyard Barrel Select, 2008 Mac Forbes "Hugh" and the 2015 Mayer Yarra Valley Cabernet.

The 1970's: "New Beginning"

1977 Mount Mary Vineyard Cabernet (61% cab sauvignon, 22% merlot, 17% cabernet franc). Deep pomegranate with broad brick-colored edge. Large, mature developed scent of leather, sponge, some volatile acids, hot dark fruit, some spicy and some green stiffness. Filled, very healthy acids, rounded but stable tannins, red dried berries, a little dried fruit, quivering black wine barber, leather, tobacco, mushroom. Long but slightly dry and sparse finish.

1977 Yarra Yerring Dry Red Wine No. 1. Deep pomegranate with brick-colored edge. Large pale-like fragrance, clear volatile acids, pickled berries, sviskon, leather. Mid-filled, healthy rounded acids, red pickles and dried berries, black currants, leather, rounded but some sparse tannins. Long aftertaste with character of almost caramelized berries

1977 Yeringberg Cabernet. Medium-sized pomegranate with broad brick-colored edge. Pretty little scent with dried fruit, cedar, prunes, raisins combined with fresh red berries. Mediocre, fresh, dried fruit, raisins, leather, silky and a little fine sandy tannin texture. Very long, fresh elegant aftertaste.



You smile when you say Cabernet...no hold on, that's Riesling isn't it?

The 1980's: "Bigger Company Investment"

1989 Coldstream Hills Cabernet Sauvignon. Light brick red. Large, mature, developed, complex and nuanced, dried fruit, animal "bodily" scent, sponge, leather and vanilla. Filled, purging and rounded acids, the velvet slim almost young red berry, velvety, very long beautifully sounding aftertaste, wearing an uncleaned leather tone in the end.

1 1989 Yarra Yerring Dry Red No1. Very deep pomegranate with clear brick edge. Large fragrance with a little intrusive tone of green stalks and a little whistled flower bouquet, leather and little port wine tones. Filled, fresh, still fairly focused blackberry fruit, which however slaps quite quickly and leaves a rather dry and bit bitter tannin in the aftertaste. Unbalanced wine that bites impressively but then breaks into pieces.

1989 Mount Mary Vineyard Cabernets (62% Cabernet Sauvignon, 17% Cabernet Franc, 17% Merlot, 4.5% Malbec, 1.5% Petit Value). Medium-faded pomegranate with bright brilliant red border. Small scent that either does not leave or lacks bouquet in addition to a little dried fruit and sprat. Filled, fresh and well-structured with still fertile fruits, red berries and black currants, raisins, spicy fats, very long but slightly dried aftertaste.

The 1990's: "Tinkering with the Style"

1998 Wantirina Estate "Amelia" Cabernet Sauvignon / Merlot. Medium-pinned pomegranate with brick edges. Large, developed scent with clear tone of roasted barrels, coffee, mushrooms, marmalades, black currants, cedar, a little fiery. Full, tasty, dark fruity concentrated black currant, well structured with tough tannins, intense, very long aftertaste. Taste still development potential. Structurally an almost superfluous cabernet sauvignon.

1994 St Huberts Cabernet Sauvignon. Deep pomegranate with brick red border. Medium size but slightly discreet scent, red little pickle, black currant, cedar. Full, powerful, very fresh with quite tough tannins. The fruit is a bit dry and retarded, but the wine is well balanced. Long aftertaste with dark blackberry fruit and roasted barrels.

1992 The Bortoli Melba Vineyard Barrel Select. Deep pomegranate with broad brick red border. Medium-sized developed scent of leather, mushroom, little earthy, barley, marmalade. Stuffily freshly soured acids, steady but softly rounded tannins, slim dark berry fruit filling the body, leather, tobacco, small vanilla tin, well balanced, elegant and with a well-balanced very low aftertaste.

The 2000's: "Return to Balance"

2008 Mac Forbes "Hugh" (Cabernet blend). Deep pomegranate. Large fruity fragrance, black currant, whipped cream, tons of vanilla. Lite "Napa Valley Blueberry Pie", small maturation tone with leather inserts. Full, tasty, slim focused dark berry fruit, elegant healthy acids and mature well-integrated tannins, long and streamlined aftertaste. Fully enjoyable.

2001 Wantirina Estate "Amelia" Cabernet Sauvignon Merlot. Very deep ruby red with pomegranate border. Medium-sized medieval fruit, little animal element, leather, nuanced and a little bit spicy. Filled, well-structured with rounded taste with rich dark fruit, clearly present but balanced barley, black currant, long, fresh, fresh and fruity aftertaste carrying the tannins all the way.

2005 Yeringberg Yeringberg. Deep ruby red. Deep, quite large, dark-fruity scent with a little aromatic new oak. Full, almost sweet dark fruit, ripe, rounded tannins, healthy acids, balanced but maybe a little short aftertaste. Absolute development potential.

The 2010's: "The Present and Future"

2015 Mount Mary Vineyard Quintet. Deep purple. Large, slightly undeveloped, black currants, dark fruit, discreet fat sprouts and hint of vanilla. Full, powerful, tasty, very fresh, concentrated and focused blackberry fruit. Powerful but well-integrated tannins. Long aftertaste with pure dark fruit and small garlic sprouts.

2015 Yarra Yering Dry Red Wine No 1. Very deep purple. Large, young, nuanced and deliciously perfumed with dark fruity blackberry fruit, violet and just a weak antaydan of eucalyptus. Filled, deep dark but at the same time slim fruit with black currants and red healthy berries, nicely balanced tannin structure against the fruit. Very long and a bit spicy aftertaste. Impressive.

2015 Dominique Portet Yarra Valley Cabernet Sauvignon. Deep purple. Large, very fruity scent of black currants, dark plum and discreet barrels. Filled, fresh, almost excessive dark fruity, slightly subtle (if compared to the others). Long fresh aftertaste with the next little sweet-fruited character with eucalyptus.

2015 Mac Forbes EB17 Love Child Cabernets. Deep ruby red with blue tones on the edge. Medium-sized, little knotted, red and black currant with some spicy character, some fiery, sweet fat spices. Filled, almost tight taste with airy but simultaneously impressive tannins, very fresh, slender, focused slim dark fruit. Long but still undeveloped aftertaste.

2015 Mayer Yarra Valley Cabernet. Almost opaque purple. Large, dark, generously intensive black wine barrel character. Something "funky" but lovely perfumed scent. Filled, tasty, airy structure with fine sandy but steady tannins balanced against juicy, generous and fresh blackberry fruit. Lovely long aftertaste. Sticker very positively as a modern cabernet.



DAY 5 - LUNCH with AUNTY JOY WANDIN and MAX ALLEN by Yvonne Cheung

What really is a wine trip without the ebb and flow of perspective, introspection and learning? We chugged to the top of Timo's Bloody Hill, and with wine this time as the backdrop, we shifted our attention to Auntie Joy Wandin Murphy, an Indigenous Australian, and Senior Wurundjeri elder of the Kulin alliance.

For many of us, it was the first time to sit and listen to an Indigenous Australian speak about her family and her clan, and to be in an environment to learn more about confrontation, painful realities, and how to understand conflicted histories. Auntie Joy also brought perspective to what is now the Victoria area, its inhabitants and its natural fauna.

She joined us for about an hour, and shared her time with journalist Max Allen, and together, they spoke of the importance of meaningful change.

I wish this lunch could have been longer – I felt a shift in our group which always occurs when there is a great deal of uncertainty. In this case, it could have seemed somewhat incongruous to have people of such different life experiences sit together – but Auntie Joy was gracious, patient, and our wine group were curious, and by the end of the hour, there was a genuine exchange. We had to disperse early (another wine thing...!) but what we took from that Bloody Hill experience was further earnestness and introspection....



DAY 5 - CHARDONNAY & PINOT NOIR MASTERCLASS at MAC FORBES by Yvonne
We indulged in four flights at the winery, two each for chardonnay and pinot noir.
Chardonnays first: we assessed the challenging 2016 vintage through the lenses of
De Bortoli (Section A5)
Seville Estate (Reserve)
The Wanderer (Yellingbo)
Salo (Gladysdale)
Cold Stream Hills (Deer Farm)
Gembrook



OK, now everyone has to keep their arms right down by their sides without moving....and hold it right there.....FFS BRAD!!!



If you look carefully you can see the rarely captured double-bunny-ears-photo-bomb

The wines showed some inconsistency, and overall, not a whole lot of drive. For me personally, the Gembrook showed the most solid, correct version of itself, and The Wanderer was attractive to drink in that moment.

Second flight also showcased 2016

Mac's Hoddle's Creek

Mac's Woori

Oakridge LVS Hazeldene

Oakridge LVS Willow Lake

Giant Steps Sexton

Giant Steps Terraford

All wines showed an intention to be precise and elegant, and most were showing restraint from too much loose wood. It was a great opportunity for Chardonnay lovers to taste the same styles of wine across differently nuanced identified areas. Of note, the wines from Oakridge seemed a touch softer than what we tried on our 2015 visit. They were less austere, lending a less aggressive palate. The Woori and Hoddle's Creek were a fun comparison – power vs beauty vs sophistication. The Giant Steps were always solid, with broader shoulders to carry more richness.



These guys are having way too much fun

The first 2016 Pinot flight included

Serrat

Yarra Yering

Dr Mayer

Proud Primary Produce (PPP)

The Wanderer

Gembrook Hill

The Pinots showed more variation in style, between stems, alcohol, color and drinkability. In particular, I enjoyed the tannins in the Mayer, the savory qualities of the PPP, and the balloon-shaped Wanderer which I felt showed more of a "complete" character.

The last flight of 2016 Pinots included

Mac Yarra Junction

Mac Woori

Oakridge LVS Henk's

Oakridge LVS Willow Lake

Giant Stept Sexton / Gruyere

Giant Steps Apple Jack

I found the Woori wines showed the same "wet" texture, irrespective of whether it was chardonnay or pinot. The Yarra Junction had a pleasant herbaceous note to it. The Oakridge Henk's had a rather forward attack, then fell away a bit more than expected. The Willow Lake on the other hand had a denser, more complex nose. Giant Steps, in its usual reliable fashion, showed consistency and a solid foundation in both wines – I preferred the Apple Jack, which turned out to be a higher level of stem inclusion (shocking... not)

Overall, tasting the finessed wines of the Yarra is always a joy for me, and unlike Ronan (ha!), I love exploring the chardonnays in particular. This is an ambitious group of individuals and producers, and their wines truly show direction and momentum, especially in flights 2 and 4. As I looked around the table, they were looking for confirmation, not approval, as they should, because the wines show experience and know-how. I didn't keep in my notes which ones were under cork, but I seemed to remember that it was higher on average than what we were expecting down under.

DAY 5 - DE BORTOLI, YARRA VALLEY by Anders

Very interesting and entertaining evening at De Bortoli in Yarra Valley. The main tasting headlined "Future Makers" took place in the winery, partly standing, partly seated (hence the very short tasting notes). Wine makers from around Yarra presented the more edgy styles and varieties. Great fun and some really juicy wines. Evening continued at the back deck with the hosts Steve Webber and Leanne de Bortoli. Great food and more fun wines as the sun set. One magnum of Riesling with three years (!) on the skins particularly stays in mind.



2017 Hoddles Creek Pinot Blanc. White peach, fruity, lemon zest, very fresh, apple. Finish a bit short.

2017 De Bortoli Estate Vineyard Pinot Blanc. Citrus, yellow and green apples, honey dew, buttery, crisp acidity, rich fruit and good structure. Good length with a grip.

2016 Gembrook Hill Sauvignon Blanc. Pronounced nose, slightly aromatic, lime, yellow and green apples, grass, passionfruit. Medium bodied, crisp acidity, fruity, long aftertaste.

2017 Dom Valentine Sauvignon Blanc (on the skins). Deep, yellow colour. Closed on the nose. Almost full bodied, some tannins, a bit austere, lemon peels, structured. Aftertaste long and fresh, rich in taste and with some minerality.

2017 Vinogue Same Same Pinot Meunier & Pinot Noir. Very light red colour. Pronounced aroma of perfumed red berries, cherries, raspberries. Light, fresh, soft but good structure. Rich intensity, lots of berries, some smoke, good length.

2017 Oakridge Pinot Meunier. Very light red colour. Medium nose, nuanced berry character, soft, silky and elegant. Long and fresh aftertast. "Thinky Drinky".

2017 Mayer Gamay. Pronounced aroma of perfumed red berries, herbal,. Light to medium bodied, earthy, slender, cool and elegant. Juicy with a bite.

2017 Giant Steps LDR Pinot Noir Syrah. Nuanced, spicy and perfumed. Elegant and medium bodied. Chunky pinot.

2017 Mac Forbes EB36 Cabernet Franc. Open and pronounced nose of perfumed red berries, meat combined with flowers. Medium bodied, chewy, fruity, long and crisp aftertaste.

2017 De Bortoli "La Boheme" Syrah Gamay. Softness combined with nice structure. Medium bodied, ripe berries, flowers. Easy drinking.

2016 Serrat Grenache. Smokey, red berries, some spiciness, juicy, raspberries.



DAY 6 - TASMANIAN SPARKLING WINE at TAMAR RIDGE by Richard

Rarely has the somewhat stupefying ambience of modern air travel been dispelled so quickly and effectively as by our hosts in Launceston. Touching down in Tassie, we were filled with childlike excitement in full anticipation of the exciting introduction to Tasmania.

In mere minutes from the airport, our dreams were fulfilled!



Seemingly top of the agenda was to fill our mouths with something both tangily salty and satisfyingly creamy (ooh, I know what you're thinking you dirty little thing!) in the form of fresh local oysters. The reputation of Tasmania for great hospitality, seafood and sparkling wine was delivered in the twinkling of an eye, all while we stared and sighed at the beautiful Tamar River nearby.



The Masterclass of Tasmanian bubbles took us on a great ride through the style range that all great sparkling wine regions should offer. Beautiful fruit and purity in the wines with less time “en tirage”; fine examples of rosé styles raging in colour from a pale salmon pink to a barely bronzed number. Perhaps we were the unintended beneficiaries of a period (seemingly gone now) of some slower sparkling wine sales, as we were also introduced to some vintage-dated wines with over 5 years of lees contact. These wines still showed a core of fresh fruit and were not overwhelmed by autolytic, brioche-y notes.



It was a star-studded lineup of producers, with Joseph Cromy, Pirie, House of Arras and Jansz being names that were somewhat familiar to this taster, but introductions to Delamere and Clover Hill were also presented.

A small request to the producers would be to show some indication of disgorgement date or some such indicator of time the wine has been on its lees. While not perfect, such a notation does give some idea to the consumer of perhaps the development of the wine inside that bottle. Most of the wines we tasted were aged sur lie for far longer than most European "methode traditionnelle" wines, so why not let the world know?!

NV Joseph Cromy Brut
2012 Delamere Blanc de Blancs Brut
NV Clover Hill Pipers River Brut Rosé
2010 Pirie Brut Rosé
2014 Delamere Brut
2013 Clover Hill Brut
2012 Jansz Brut
2011 Pirie Brut
2008 Joseph Cromy Brut LD
2008 House of Arras Brut "Grand Vintage"
2003 House of Arras Brut LD
1992 Jansz Brut



Also from Ander's blog ohmansmatovin.com courtesy of Google Translate

Tasmania! So far it feels, but now I'm here!

Immediately upon arrival, we were thrown into a master class about the island's sparkling wines, the wine type they are most famous for. The wines are characterized by a very fresh acid from the cool climate and I found that this and there was a special floral character and shaded ton of white fruit. Personally, I was completely knocked and in love with the wines from Delamere . Which Swedish importer takes them home? You'll get a safe customer in me anyway.

NV Joseph Chromy (Pinot Noir 63%, Chardonnay 37%). Light yellow. Meal, yellow fruit, apples, white peach. citrus. Mediocre, very healthy but fine acids, lemon brussel, lime, minerality, almost a small tone of sliced, slender citrus fruits, clean and tidy with good length.

2012 Delamere Blanc de Blancs (5 years on read). Medium yellow. Large perfumed scent of roses, mimosa flowers, jasmine and "Asian shop", shaded yellow fruit. Easy to medium, very elegant and shaded with fine fruity with white peaches. Long very nice aftertaste. Very different, delicate and charming, enticing wine with tones of sake.

NV Clover Hill Tasmanian Cuvee Rosé . Light salmon pink. Mousse that stays for as long as possible. Pretty small and shaded aroma of red berries and honey melon. Very fresh taste, red berries, lemon bristle, tight citrus fruit and medium long aftertaste with small tons of red berries.

2010 Pirie Vintage Rosé (Pinot Noir). Medium-yellow yellow with brass tones. Large, slightly aromatic perfumed scent of yellow ripe apples with a small oxidized impact. Mediocre, fresh, fairly clear yellow fruit. Long taste. Little ohmonic wine.

2014 Delamere Vintage Cuvée (70% Chardonnay / 30% Pinot Noir). Average depth of field brass. Large, rather intensive but nuanced, white peaches, lemon zest, lime, jasmine, sea (!) And again the Asian ingredient. Medium, very fresh with silky yellow fruit, fresh aromatic citrus character. Long, elegant and nuanced aftertaste. Fascinating wine.

2013 Clover Hill Vintage Brut . Meddjudip citrongul. Medium, pure, cool citrus, yellow apples and a slight hint of almond. Medium, very fresh acid, tight citrus fruit, a little yellow fruit (omogenous honey melon), some minerality. Medium.

2012 Jansz Tasmania Vintage Cuvée . Lust lemon yellow. Persistent mousse. Medium-sized fragrance of pears, white peaches, lemon, white flowers and some broth. Pretty easy, very fresh, ripe fruit and clear pear character. Good length. Feeling something simple.

2011 Pirie Vintage . Medium-sized lemon. Pretty big scent of citrus, pear, some bread and fatigue, yellow apples and hint of oxidation. Mediocre, tasty, very fruit, mature citrus, nicely balanced very fresh acid, lemon zest. Long flavor with a lot of citrus character remaining.

2008 Joseph Chromy LD . Medium-fat lemon yellow. Large, rather intense and complex aroma with maturity, candied citrus, rose water, mimosa flowers, brittle, light yeast, yellowish. Full, tasty, rather intensive, structured, very high acid balanced against good fruit focus, ripe lemon, white peaches. Very tall and tasty. Ambitious.

2008 Arras Grand Vintage . Surprisingly bright lemon yellow. Medium-sized, shaded lemon and mussel shells, white flowers. Medium, very fresh, tight citrus fruit, young, mineral. Very good length but still undeveloped flavors. Surprisingly young and tied to his age.

2003 Arras EJ Carr Late Disgorged Vintage Chardonnay . Medley lemon yellow. Large, developed scent with oxidation tones, grilled otherwise, yellowish, butter, brittleness. Pretty rich, rounded acid, broad taste, fairly sparse mousse, clear oxidation in flavor, fatigue, citrus. Long developed aftertaste.

1992 Jansz (Museum Stock). Deep brass colored. Large, clearly oxidized, a little cork, bread, nuts, leather. Filled, rounded little low acid, relaxed fruit, clear oxidation tones, weak mousse, dried aftertaste

DAY 6 - STONEY RISE, TASMANIA by Erik



Stoney Rise was quite a fascinating journey into the mind of Joe Holyman. He led us down an intriguing path of the combination of sustainable and sensible farming practices and the trials, tribulations and triumphs of Tazzie winemaking. All of this was set to the backdrop of the gorgeous Tamar River Valley. It was clear from his conversations that his wines and winemaking is far more inspired than farm grapes => ferment grapes => sell wine. His approach was enlightening and refreshing. It was a real eye opener for me (having visited hundreds of wineries in my career) and one of the (many) reasons I fell in love with Tasmania!



DAY 6 - PRODUCERS OF NORTH & EAST COAST TASMANIA at Timbre Restaurant by Brad

This was my first time in Tasmania....it was badass.

Our venture into the smaller producers of Tasmania was a delight. Production numbers for the island are minuscule with very little of these wines reaching the far away prairie shores of Calgary so this was a fantastic opportunity to profile a wide range of wines. I found the sparkling and Pinot Noir to be stand outs in the line up. Spring Vale was excellent with purity and keen structure. The wines of Arras (lucky to have tasted these wines twice on this trip as they killed it) are certainly worthy of the global stage and with the amount of lees time before release customers should find value and interest in them... I certainly will.





- Interlude -

“Bus Wine” - a prose poem by Brad Royale as seen on The Buyer

<http://www.the-buyer.net/opinion/canadian-wine-buyer-brad-royale-celebrates-drinking-bus-wine-on-tour-in-australia/>

The drive from Bruce Tyrrell’s driveway to the town of Yass is six hours. Six hours on a bus pointed south, with a quick wave to Wollongong as we pass by. We confiscate the remnants of our morning’s tasting, neatly stuffing the eski with a days worth of gear. Bus wine is crucial. You need the sips to keep you energized and the confines of the bus gives the freedom to discuss the wines away from the leaning ears of wine makers. On a cross continent wine tour bus time is somewhat akin to an airport layover, but with better wine and fuller bladders.



Vat 1 is amongst the world’s greatest bus wines. Salty, chewy, decidedly firm and works with the endless flavours of snacks being handed around. When presented with the dilemma of what to pound while crushing Hamburger O-Rings, Last Call Kebab Doritos, Tim Tams (obviously) and an



absurd amount of chicken flavoured crisps Vat 1 is a sure fire score. We drained the 2005, 2009 and 2013 in short time. The 2005 is already a legend, offering a killer drop of semillon at present, but will no doubt live for another 20 years. I wish it a was bottled in magnums.

Chicken flavoured Twisties are a bit of a race for time. The race is to eat as many as you can before your blood pressure ruptures your spinal column, firing your sacrum through the bus seat. No one wants this, but you do want to eat the Twisties, so you must plan. To stave off a complete nightmare of a medical emergency one must hunt through the eski for something to refresh the palate, and hopefully slow the uptake of synthetic chicken powder (a note must be made that in the ingredients listed, poultry is firmly absent). For this the 2017 Scion rose was purposeful, providing ample lube for the demise of an army of Twisties. Rose from Rutherglen is something we should see more of, the more the better in fact, for medical purposes.

Clonakilla to Beechworth is just over four hours and the bus is teeming with bottles. Over the afternoon we barrel down the Hume highway lapping back the 2009 Clonakilla Shiraz Viogner, Wagga Wagga off in the distance. I tend to think the Shiraz Viognier as being fine-lined and often a touch stoic when it's shy of a decade old, but the 2009 is a roaring monster and delivers a sultry and heady gulp of lavishly textured red wine. It made an easy friend with the bag of chicken teriyaki potato chips that end up on the seat beside me. Bus wine is the best.



- end of interlude - back to the main show -

DAY 7 - TASMANIAN PINOT NOIR at STEFANO LUBIANA by Ronan

We talk a lot about clonal selection when it comes to Pinot Noir. This is because winemakers have come to realize that the different clones result in both different quality levels and tastes in wine. Some clones of Pinot Noir make bold and robust wines while others are pale-colored but offer the most amazing floral aromas. There are over 40 different clones of Pinot Noir documented and about 15 of these clones are popular throughout the world because of their quality.

Australia often uses –

Native' clone MV6 (Mother Vine 6) thought to have originated from the Clos de Vougeot and brought in the original vines by James Busby. The most widely planted clone.

Abel clone (aka. Ata Rangi or Gumboat clone from New Zealand) becoming more popular over the last 10 years.

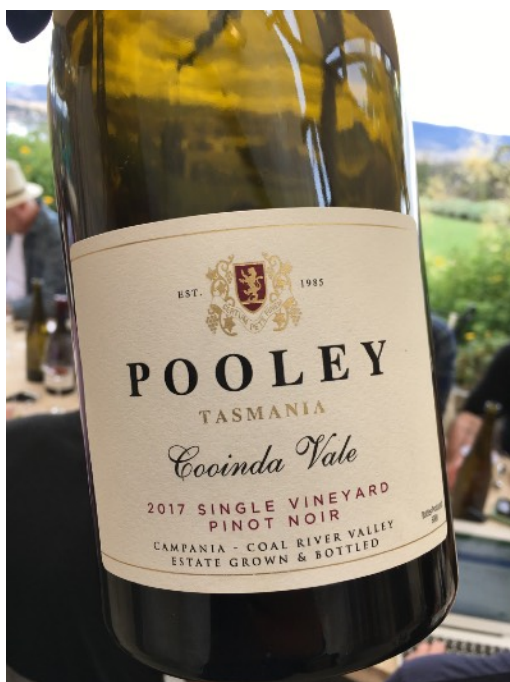
Other Popular Pinot Noir Clones

Dijon Clone 113 One of the "teen" series of [Dijon] clones, clone 113 is perhaps the most elegant with perfume aromatics. It is typically seen as an aromatic component with very high-toned elements in the nose. When properly managed, the wine can possess nice weight and body as well. To amplify the prettiness of the wine, generally de-stemming the entirety of the fruit is common.

Dijon Clone 115 By far the most widely planted of this clonal grouping, clone 115 is undeniably the most important clone in the past decade or so of new world vineyard development. If forced to select only one clone, many winemakers would unanimously agree upon this one. Clone 115 works great alone.

Pommard Clone 5 The Pommard selection has been available in outside France for a number of years, and can often work great as a "stand-alone" clone. It is sometimes known for having a meaty/gamey edge, it typically expresses itself through very pure dark fruits.

Dijon Clone 777 This clone is experiencing a significant surge in planting similar to clone 115. It is known for being very dark and rich, and potentially appropriate to be produced on its own. While quite dark, it has yet to produce the velvety richness professed by a number of other clones thus far. It has, however, resulted in very intriguing and complex wines that merit careful attention.





We tasted the following Pinot Noirs -

2008 Stefano Lubiana Sasso, Derwent Valley

(88) Unknown clone – winemaker Thomas dislikes clone 777. Mature aged nose, leathery and dried fruits, little dried out.

2014 Stefano Lubiana Ruscello, Derwent Valley

(91) 27 year old vines, 25% new oak for 18 months, smoky bready toasted biscuits oak nose, solid dense dark berry fruit.

2015 Glaetzer-Dixon Rêveur, Coal Valley

(89) Nick Glaetzer – brother of Ben. Light fresh forward fruits, unknown clones, tight balanced acidity and structure.

2014 Glaetzer-Dixon La Judith, Coal Valley

(90) Name after mother. 12hl/ha yield! 30 months in new oak. 30-40% whole bunch. Deep coloured full bodied oaky nose, concentrated fruit. Still youthful with raw heavy oak.

2015 Tolpuddle, Coal River

(93) Named after Tolpuddle martyrs. Was once part owned by David Gleave of Liberty wines, now owned by Shaw+Smith (Michael Hill-Smith). Cooler vintage, granitic like crunchy acidity and minerality, lots of finesse and elegance. Likely MV6 but some Abel

2016 Tolpuddle, Coal River

(89) Rounded, gentler than 2015, soft morello cherry fruit, earthy bacon and floral fruit

2014 Dalrymple Single Site Coal River Pinot Noir, Tasmania

(90) Light and aromatic, cote de beaune style

2015 Dalrymple Single Site Cottage Block Pinot Noir, Tasmania

(93) Deep bacon fruit and dark cherry, cherry stone acidity (don't know clone but maybe some Abel and 777 or 115) dark and solid wine Martinborough like style.

2016 Holm Oak, Tasmania

(88) light coloured strawberry and savoury, (no whole bunch) quite light, MV6

2015 Holm Oak the Wizard, Tasmania

(88) 30% oak, 40-60% whole bunch – dark ripe and full, rich fruit, little oaky, MV6

2015 Moorilla Praxis St Matthias, Tamar Valley

(87) planted 1962, light and bright red fruits, crunchy red currant and raspberry

2013 Moorilla Muse, Derwent Valley

(89) 2013 was warm year, rich full oak quite obvious, dark fruit

2017 Pooley Wines Cooina, Coal River

(91) juicy ripe fine tannins and elegant compact fruit, refined and long

2017 Pooley Wines Butchers Hill, Coal River

(90) planted in 1962, on MV6, unfiltered, old oak with 5% whole bunch only, light nose but elegant and refined palate quite Burgundian



Ander's first encounter with donkey cheese (or so he said)

...more cheese...

DAY 7 - MUSEUM OF OLD AND NEW ART (MONA), TASMANIA by Adrian Daniel McMahon, Moorilla Brand Ambassador received us in the hall of Mona museum in Tasmania.

Mona museum of Old and New Art on the Berriedale peninsula in Hobart, Tasmania. It presents modern and contemporary art.

We tasted one wine from Moorilla at the museum.

Moorilla, St. Matthias Vineyard 2014, Tamar Valley

It was a blend of white grape varieties. White flower, lemon zest, herbal, dill, honey wax, almond, dry, moderate acidity, M+ body, 12.9% alcohol, round mouthfeel





DAY 7 - PRODUCERS OF SOUTHERN TASMANIA at The Glasshouse Restaurant by Campbell

Located on the Hobart docks, with views over the harbor, dinner at the Glasshouse featured some of the leading producers in Southern Tasmania. Whilst Pinot Noir was the main focus of the night some interesting Cabernets from Domaine A, and some left-of-centre blends and whites from Simha made for an interesting evening.

Jim Chatto (who is the Chairman of Judges for the National Wine Show of Australia, and now Chief Winemaker at McWilliams), is making small volumes of outstanding Pinot Noir from Australia's most southerly vineyard produced my favourite wine of the evening – the 2015 Chatto Pinot Noir

Shaw & Smith's Tasmanian project, Tolpuddle, had their Pinot Noir and Chardonnay at the dinner.

Chatto Wines - Jim Chatto

Sailor Seeks Horse - Paul and Gilli Lipscombe

Tolpuddle - Kavita Faiella

Domaine Simha

Domaine A, Peter Althaus

Stargazer

FINAL THOUGHTS ON TASMANIA FROM ANDERS

From Ander's blog ohmansmatovin.com courtesy of Google Translate

Without blinking, I can admit that my knowledge of Tasmania and the wines from here has been grossly inadequate. I have tried some sparkling, some pinot noir and chardonnay and found that they were of good quality and clear from a cooler climate. To experience the landscape on the spot, gain insight into the climate, meet the wineries and try lots of wines have been turned on a revelation.

Tasmania accounts for less than 1% of Australia's wine production, and this share is spread over 160 wine growers, which are generally small-scale, not to say craftsmanship. The sparkling wines (see previous post) may be the one that profiles Tasmania most. Almost half of the vineyards are planted with pinot noir that is important for the production of sparkling wine but also for still red wines. It grows about half as much chardonnay but almost everything goes to sparkling. In addition, aromatic grape varieties like riesling, pinot pig and sauvignon blanc and gewurztramines are grown. Even a small portion of cabernet sauvignon and merlot are grown but then in the warmer places.

The overall theme of the wines is the fresh acid that can be expected in a cooler climate. But what really became an eye opener for me was that they are often so strikingly aromatic, almost perfumed. Even a grape like chardonnay sometimes gets spicy aromatic tones. I have come to myself several times almost losing myself in a hypnotic carrier from a young pinot noir. It's almost so I have to search new words and adjust my parameters.

The secret to this great thing is definitely the climate. First, the mild, maritime climate with cool nights giving a long maturation period that gives the aromas time to evolve. Due to protective mountains, the cultivation areas are mostly dry and, together with dehydrating winds, the grapes are small and the aromas are concentrated. Add this long sunny day and extremely much UV radiation and we have maximized aroma development and concentration. This also contributes to wines with a clear little "chewy" structure.

Do not miss the wines from Tasmania!

DAY 8 - GRUNER & FRIENDS at HAHNDORF HILL, ADELAIDE HILLS by Daniel

First tasting in Adelaide Hills focusing on the more unusual varieties planted in the region. Given the size of the region stretching from McLaren vale up to Barossa and with a wide range of altitude there is no surprise that such variation also have vineyards suitable to grow grapes meant for sparkling wines as well as full bodied reds from varieties like Aglianico. The one key factor that unities Adelaide Hills was and that our hosts pronounced was the high diurnal difference in temperature.



The tasting was done in two brackets. First we tasted Austrian wines led by Larry Jacobs and thereafter we focused on Mediterranean varieties with Sam Scott.

The wines tasted were

Gru Grüner Veltliner 2017

White Mischief Grüner Veltliner 2017

Blueblood Blaufränkisch 2015

Reserve Grüner Veltliner 2016

La Prova Fiano 2017

La Prova Monciello Aglianico 2014

Bird in Hand Arneis 2017

La Linea Mencia 2017

Logview Nebbiolo Riserva 2015

Catlin Montepulciano 2015

After the "official tasting" two extra wines were added:
Zsa Zsa Zweigelt Nouveau 2017
Green Angel Grüner Veltliner Late Harvest 2016



Also from Ander's blog ohmansmatovin.com courtesy of Google Translate

After Tasmania, we flew to Adelaide Hills where the first stop was Hahndorf Hill Winery (HHW) and a test of "alternative" grape varieties. On the agenda were fiano, arneis, aglianico, nebbiolo, mencia, montepulciano and grüner veltliner. Six years ago, Sauvignon Blanc was featured as the profiled grape for Adelaide Hills, but much has happened since.

Today, Austria's "nationaldrüva" emphasizes grüner veltliner as the future press. This is due to the hard work of Larry Jacobs and Marc Dobson Hahndorf Hill Winery. After Larry sold successful South African Mulderbosch as he founded, moved the couple to Adelaide Hills in 1997. There they began to explore which grapes would work best in the climate that is the coolest on Australia's mainland. During the high summer when the daytime temperature reaches 30 °, the thermometer can fall to 5 ° at night! It is the big temperature variation during the day which makes the climate count as cool. The fresh nights emphasize aromatic character and freshness in the grapes.

After many voyages in wine regions Larry and Marc came to the conclusion that grüner rolling lines (** second best google translate version of Gruner Veltliner - ed*) should be the best choice. The only problem was that the only two cultivars of grüner wreck lines (** best google translate version of Gruner Veltliner - ed*) in Australia were planted with some problematic clones. It was therefore necessary to import plants which, because of Australia's extremely strict quarantine rules, is a very long, complicated and above all expensive business.

When you got plants of three Austrian clones in the soil and after a few years of a fair harvest, you realized that you found right and launched your first wine GRU 2009.

You were so pleased with the result and got so much attention that you decided to spread the grape variety. Despite investing so much, it was decided to donate cuttings to all winemakers who wanted to try. The prerequisite was that there were growers in Adelaide Hills.

Today, 35 wine growers grow and bottle grüner veltliner and the grape has really become the region's new star shot. The only downside? It will increase on the confusion "Australia" and "Austria" (Austria).

2017 Gru Gruner Veltliner . Big, green scent of apples, grass, cucumber, lime and almost overpowering white pepper character. Dry, medium, very fresh, structured "chewy" fruit. Green aromas like Granny Smith, tall, pure and tasty with salt-sparing acid. Tight, fruity and well structured.

2017 White Mischief Gruner Veltliner . Medium-sized fragrance of sweet citrus, yellowish, cucumber and green apples, some peppers. Mediocre, fresh, very fruity but finely structured with character of ripe citrus, lime zest, cucumber and a long generous aftertaste.

2016 Reserve Gruner Veltliner . Large, fruity, fresh scent with a very discreet fatty, mature citrus, omogenous honey melon, slightly spicy. Full, concentrated, tasty, melon fruit, citrus, fresh, greasy fruity, almost oily character.

2016 Green Angel Gruner Veltliner Late Harvest. Large complex scent of lemon curd, lime, honey, yellow plum and aning saffron. Mediocre, very fresh, nicely balanced, sliced sweetness, long aftertaste with fresh finish.

2017 Blaufränkisch Blueblood. Medium-sized, fresh, shaded aroma of red and blue berries, slightly fiery, spicy. Mediocre, fresh, soft, spicy and spicy with nuanced, elegant and slightly pinot-like style with long aftertaste.

DAY 8 - CHARDONNAY at SHAW & SMITH, ADELAIDE HILLS by Tim

Our hosts were David le Mire MW and Adam Wadewitz (both Shaw & Smith) and Kym Milne MW from Bird in Hand winery. We started with a short bracket of Sauvignon Blanc, designed to show a diversity of styles from the clean, fresh acid, nettley, regionally classic style made famous by Shaw & Smith, through an oaked fumé style from biodynamic producer Brackenwood, to a textural, skin contact, natty number from Worlds Apart Wines. We then moved onto the main course, a stunning line up of seven chardonnays that would be considered by most to be not only the leading examples from the Adelaide Hills, but the very pointy end of the contemporary Chardonnay scene in Australia as a whole.



Lunch was enjoyed *al fresco* under the shade of the famous Shaw & Smith awning, with guests being introduced to the classic Australian blind wine tasting game of “Options” with some pretty smart Burgs being cracked open for the occasion.

Wines tasted during masterclass:

Shaw & Smith M3 Chardonnay 2015

Shaw & Smith Lenswood Vineyard Chardonnay 2015

Michael Hall Chardonnay 2016

Bird in Hand “Nest Egg” Chardonnay 2016

Pike & Joyce “Kay Reserve” Chardonnay 2016

Penfolds Bin A Chardonnay 2015

Tappanappa Tiers Vineyard Chardonnay 2016

DAY 8 - SHIRAZ at THE LANE, ADELAIDE HILLS by Anders

Marty Edwards from The Lane Vineyards took us to a walk through the vineyards in the hot sunshine with a much needed beer and golf break by the pond. With renewed energy we climbed to the highest point of the vineyard with an amazing view from the "tasting shack". The tasting was a bit challenging due to the hard, dry and cooling wind. The wines came out very nicely any way.



2016 The Lane Block 5. Medium deep purple. Pronounced, rich aroma, sweet red and black berries, some vanilla and toast. Medium bodied, fresh acidity, ripe berries, aromatic, spicy. Long umami-like aftertaste.

2016 Mt Lofty Ranges Vineyard. Medium deep purple. Medium nose, spicy, aromatic, a bit gamey. Full bodied, rich, ripe fruit, vanilla, oak, dark berries, spicy. Fine tannins. Good length.

2015 Shaw + Smith Shiraz. Medium purple. Pronounced nose with some development, gamey, sweet spice, cinnamon, ripe berry fruit. Full bodied, nicely balanced acidity against rich ripe fruit. Nuanced elegant spiciness. Long and balanced aftertaste with some smoke.

2015 Wicks Estate Shiraz. Deep purple. Pronounced deep aroma of dark berry fruit, peppery and some leather. Full bodied, soft ripe dark fruit, fresh acidity, liquorice, pepper. Long nuanced aftertaste.

2015 The Lane Vineyard Block 14. Medium deep purple. Medium to pronounced nose of ripe red and black berry fruit. Full bodied but elegant with delicious acidity balancing ripe dark fruit. Long aftertaste with spice and black pepper. Silky tannins.

2015 Catlin Single Vineyard Shiraz. Medium purple. Big distinctly aromatic nose with pepper and ripe red berries, sweet spice. Medium bodied, very fruity, fresh acidity, fine tannins and a long and elegant aftertaste.





Ronan Sayburn MS. The "S" ain't for Swing, that's for sure :)

DAY 8 - PINOT NOIR & SPARKLING at ASHTON HILLS, ADELAIDE HILLS by Richard
Fizz up front

Another tour de force on Beyond Busby 2018! Stepping up to the sun-dappled porch at Ashton Hills, set with the promising material of a bang-up tasting, I already felt I'd arrived in a vinous mecca.

Four sparkling wines to start; nutty creamy Deviation Road "Loftia" 2015, then a gingery and lean Croser 2013. Crispy golden apple from a Beltana Blanc de Blancs 2012, then back to a cream-scented, honey on strawberry (but beautifully snappy & dry) Ashton Hills Blanc de Noirs.

And no disrespect - this was the apéritif, to be followed by a magnificent display of 2016 Pinot Noir. To be sure, discussion was on all the hot topics for Pinot Noir: site selection, clonal diversity, yield, maceration time, whole bunch, whole berry or destemmed etc.?

The nuance of oak "élevage" seems less nuance and more critical with the delicate Pinot Noir than some other more rugged grapes- hell, maybe at all levels this grape needs the maximum of care, attention and finesse? It certainly means those dedicated to chasing the Pinot Noir dragon think those extra few more thoughts perhaps?

I do think though that Stephen George's fine mane of white hair is just the ermine-fur badge of noblesse that he's earned up in The Hills!

We were treated to (all 2016's) Pinot Noirs from Deviation Road, Ashton Hills Piccadilly, Ashton Hills Estate AND Reserve, along with Shaw & Smith and Murdoch Hill "Phaeton".

2016 was described as a "big" crop, but rather than suffer any febrility or lack of "stuffing", all the wines showed what David Lemire of Shaw & Smith describes as "core generosity". But, all the wines still danced with agility and showed no heavy-handed attempts at extraction. No simple "Dry Reds" here- just baller Pinot Noir!

An afternoon in a hotbed of Pinot Noir, an encounter with the place and the talented, dedicated people who inhabit these hills and yes, a quasi-religious experience to be able to worship at the altar of this inspiring grape who's found a fine home here in The Hills. Nothing short of stunning!



They paid you how much??

DAY 8 - ARTISANS OF THE ADELAIDE HILLS at BK WINES by Erik



Wow! What an amazing collection of naturalists, avant garde winemakers and hipsters! As was said, this tasting couldn't have happened 5 years ago. It was one of the more remarkable experiences we had. Most of the wines were fabulous. There were a few wines that were a bit too "natural" for my tastes. They all had such great stories and labels. I'm not sure what was more interesting, the wines or the winemakers themselves.



Sitting around listening to explanations of what the make and where it is farmed while their two dogs competed for petting and attention was such a treat. These are people I want to hang out with (and maybe take a turn on the half pipe). They get it. This not so motley crew will drive the industry forward. Skin contact Savagnin? Yep, we got that. Whole cluster Cab Franc? Check! What about some crazy versions of Syrah with unusual fermentation practices? Sure do! Also talk about an amazing meal full of healthy yet delicious food. If I had to groundhog's day that evening I wouldn't be mad about it!



DAY 9 - GRENACHE at YANGARRA, McLAREN VALE by Brad

The shaded lawn at Yangarra was the perfect canvas for this impressive line up. The collective nature of the wineries in McLaren Vale to produce serious wine with ample structure and dense fruit profiles was magnificent. Most of the wines showed restrained wood use and superb tannin/acid balances I have rarely found such composure, such adherence to style and such cellar worthy wines in other regions of Australia. It is clear there is a sense of unification amongst the top producers to make very serious wines worthy of the cellar. It was a pleasure to taste through these selections and I think this would be compulsory tasting for any wine travel to Australia.





High Sands Vineyard, Blewitt Springs



Also from Ander's blog ohmansmatovin.com courtesy of Google Translate

After Adelaide Hills we headed south towards McLaren Vale, which is perhaps best known for typical Australian wines with alcohol, rich fruit and fullness of the grape shiraz. Although shiraz is still found in a majority of the vineyards, there are other grapes and styles that today arouse interest. Exciting is to find lots of white wines of Italian vermentino and fiano as well as red of montepulciano, sagrantino and montepulciano. The Italian grapes can be strongly traced to the original Italian immigrants and the grape varieties they brought to the area. We had to try lots of lighter red, white and rosé wines during a lunch at the amazing Star of Greece overlooking the ocean.

Before that, it was time for a master class on the property of Yangarra about the grape which more than others today may profile McLaren Vale: grenache.

Among other things, we met Bernard Smart, who 70 years ago planted the High Sands vineyard on one of the most interesting sandy soils in McLaren Vale. He explained how the wine industry looked and how the big giants in the wine industry controlled much of the business. Grenache picked up large areas but was not considered a quality grape and the result was that in the 1980s old plans of grenache and other Mediterranean grapes were replaced with merlot, cabernet sauvignon and shiraz. Today, the original vineyards are replanted again, but grenache still accounts for only 8% of the plantations.

Grenache is well suited in McLaren Vale. The grape that thrives in warm to hot climate has the special characteristic that when it has reached full sugar maturity, it can remain on the vine for a long time to continue developing flavors without the acid and freshness disappearing. The days of the region can be very hot, but thanks to the moderating effect of the ocean and the cool night air from Mount Lofty, the wines will have a nice aroma and freshness.

There are many old vineyards with grenache in Australia, some from the second half of the 19th century. The reason that they survived economic depression, World War II and organized insurgents are that they always, from being young, have given good quality and good harvest. Another reason is that they make excellent "bathtub wines", that is, wines that you make at home in a balja. Such quality makes a vine survive for a century.

2016 Kay Brothers Griffons Key . Medieval ruby red. Medium-sized, aromatic aroma of fresh red berries, small fiery and sweet lemonade. Almost full, fresh, very fine sandy but well-distributed tannins, fresh fruity that is almost fleshy at the same time. Freshly seasoned spicy, pepper, long-lasting leaves.

2016 Yangarra Estate Vineyard Ovitelli Grenache . (Vinegar in cement egg) Medium-sized ruby red. Pretty small but fruity fragrance with no aromatic tone. Filled but elegant taste with very healthy acids, chewy dark fruity parade with fresh red berries, sweet peppers, pepper, chilli tomatoes, very nice tannins that are in the entire palate.

2016 Wirra Wirra Absconder Grenache . Almost deep and scratch-colored. Medium-sized, slightly fiery, spicy, eucalyptus, mature red and blue berries. Mediocre, freshly elegant with slim red fruit, well-structured tannins, aromatic echoes, long dry aftertaste.

2016 Hardys Tintara Grenache Reserve. Deep purple. Large clear aroma of mature sun-warm berries, cedar, sweet potatoes, cinnamon and a ton of eucalyptus. Filled, very tasty with tight structure, focused red and dark berries, very long and almost intense aftertaste.

2015 Willalunga 100 "The Hundred" Single Vineyard Clarendon Grenache . Pretty light ruby red. Large slightly developed, slightly cracked tone parade with red healthy berries and a light aromatic fatty. Mid-filled with very light fresh, elegant mouth feel, red fresh berry fruit, some smoky touch. Good length but some sparse tannins and some bitterness in the finish.

2015 Yangarra Estate Vineyard High Sands Grenache (Bernard Smart's 70-year-old bush vines). Medium-sized purple. Large, expressive fragrance with little fiery, sweet-spicy, pepper tobacco, mature dark berries. Flavorful frivolity of ripe red berries, very fresh, steady, fine tannins, quite obviously oak, tasty, long spicy aftertaste.

2015 Brekkers Grenache . Light ruby red. Large, rich, aromatic, slightly fiery, spicy scent, little volatile tone. Mediocre, very fresh taste, red ripe berries, clear grenache poisoning, very nice light tannins, long elegant aftertaste with liquorice and some tobacco.

2013 d'Arenberg Derelict Vineyard Grenache . Medium-faded blue wool. Large, nuanced, complex, developed scent with spicy, leather, crack and chili. Filled, fresh, well-structured, unusually steady tannins for grenache, lots of ripe focused redfood. Long nuanced spicy aftertaste.



DAY 9 - BIODYNAMICS at GEMTREE, McLAREN VALE by Anders

During the day of McLaren Vale, we visited Gemtree Wines, owned by Mike and Melissa Brown. They cultivate their crops ecologically and biodynamically so the focus was on the sustainability work of the region (SAW) to which they are deeply involved. It became an interesting update for me when I visited them on the trip in 2014.



The vineyard in McLaren Valle is today 45% sustainable and 10% is certified organic / biodynamic. This makes them Australia's "greenest" region. Among other things, it is due to the fact that the climate makes it easy to cultivate pesticides, but above all on a very conscious work from the growers. The basic idea is "generational farming", that is, to surrender the land to the next generation in better condition than it received.



The whole work is voluntary and transparent. When you get lost, you get access to a server-based software where everything you do in your work is entered as data. This concerns the amount of pesticides, water and fuel consumption, planting of other crops for biodiversity, salaries for employees and so on. This transforms into points and comes out as charts and poems. Most importantly, all manufacturers involved in the program can see each other's data. Total transparency. This model has now also spread to Clare Valley, Barossa, Adelaide Hills, Langhorne Creek and Granite Belt and more are under way.

At the last visit, I was so inspired that I shortly wrote a text about sustainable cultivation. After I think it's easy to read again, I'll reuse it below in true reuse. Please enjoy.

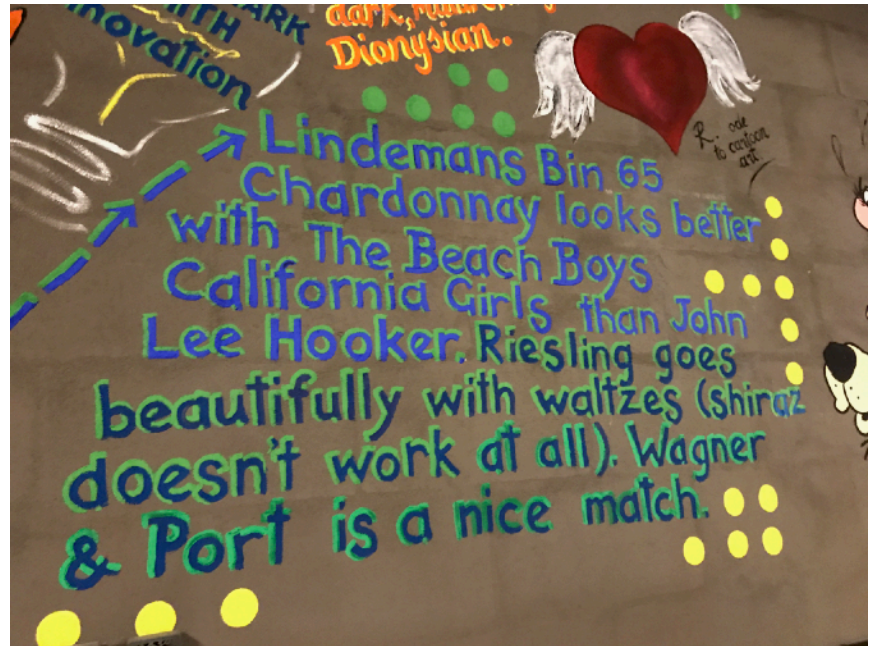
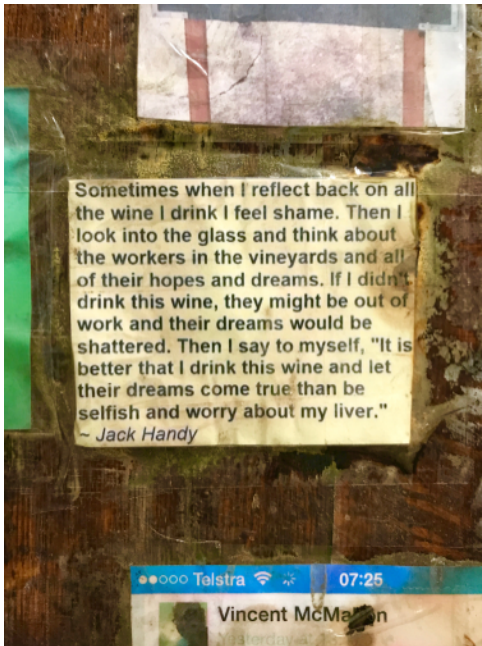
During the wine trip in Australia we visited McLaren Vale and saw how they work with a sustainable way of growing wine. It was very interesting and several wise things were said. Among other things, Mike Brown noted from Gemtree Wines that "sustainability is not an option" - that is, sustainability is not an option, it's the only way. Before continuing, we can only let this go down and find that sustainability is the only way for humanity in terms of production and

consumption. We may consider this to be an ending discussion, since there are not many who would argue against this.

That said, the next question comes: Is organic farming the answer ?



Of the world's total area of organic farming there is one third in Europe. Despite this, only 2.2% of the European area is ecologically certified (figures from 2012). Although the area is steadily increasing, it is recognized that organic farming in the foreseeable future will not have a major effect on our environment. In many parts of Europe and the world it is also difficult to completely switch to organic farming and you can have many different problems tampered with. This has been realized in McLaren Vale and Mike Brown stated that "systems need to be local. We seek no certification but continuous improvement instead ". The growers there work with the problems and conditions but locally and seek and create sustainable solutions that are beyond the usual systems. Ecological certification had only hindered them in their work and, in addition, excluded many growers to participate in the development work. This is the same mindset that Michael Back has on Backsberg Wines in South Africa. For many years they have been pioneers in sustainable wine growing, but his attitude is that "if you are a purist you miss so many opportunities and choices and close doors."



What one must understand is that certified organic farming (and that's what it's all about) is exclusive and foreclosure. If you do not meet all requirements or deviate at any point, your cultivation is not organic. Sustainable cultivation that countless organizations promote and pursue around the world (sustainable vinegrowing, lutte raisonnée, agriculture durable, etc.) are, however, inclusive. You work, like in McLaren Vale, to inform, educate, support and develop methods to severely restrict the use of pesticides and fertilizers. This work also includes transport, water consumption, packaging, energy, ethics and sometimes social and economic sustainability. In the longer term, the latter two are a prerequisite for sustainability.

Farmers, whether it's potatoes or grapes, obviously do not want to destroy the environment where they seem. If they can avoid expensive and dangerous means, then it is obvious that they will do it. Through a wide-ranging sustainability work based on cooperation, education, research, legislation and supported by an identifiable labeling, we can come a long way. A brilliant example of this is South Africa. I have previously written about how to first with a national labeling of the wines that guarantees both origin and sustainable agriculture. In just a couple of years, 97% of the producers have now joined, and the ecosystem is already in balance, animals and plants are returning and water levels rise. With the country's huge artistry, one has a great responsibility and today 1.3 hectares of nature conservation areas have been created per 1 hectare of vineyards. This is largely done by the non-profit organization Biodiversity & Wine Initiative, where one third of the wines are currently engaged. The interesting thing is that despite the consistently very high awareness and active environmental work among the wine producers, it is only around a handful of certified organic.

If many do a little, it gives a bigger effect than if a few do a lot. To stare blind to organic farming as the solution and see all other crops as "conventional" and "bad" benefit none but possibly the certified producers. We must lift our eyes and see the whole. That picture also includes our own consumption and our actions.





Swedish Meatballs



DAY 9 - LUNCH AT THE STAR OF GREECE, McLAREN VALE by Ronan

Stand-up lunch and walk-around tasting of Mediterranean whites, young fresh reds and rosé.

Wineries attending include:

Wirra Wirra, d'Arenberg, S C Pannell, Hugh Hamilton, Beach Road, Coriole, Battle of Bosworth, Mitolo, Alpha Box & Dice, Serafino, Hither & Yon, Kangarilla Road, 3 Dark Horses



Award winning rosé

Located south of Adelaide the McLaren Vale runs at a diagonal NE-SW from the foothills of the Mount Lofty side of the Adelaide Hills, at the town of Clarendon, through Kangarilla and on to the coast by Port Willunga. The SW end of the valley lies open to the Gulf of St Vincent and although open to the ocean it produces the fleshier styles of wines and toward the higher, elevated vineyards in the NE more tannic wines are made.

The Vale lies within two fault lines; the western side lying along the South Mt Lofty ranges and the more eastern side across the far side of the Vale to the SE.

Sand and sandstone lying over clay dominates much of the valley with the older Maslin sands dominating to the upper part around Clarendon and Kangarilla, and the slightly younger Pirramimia sands around the central area on the McLaren flats. Towards the opening to the sea mixed alluvial soil and clays dominate.

Either edge of the valleys, moving onto the hillsides gives more pebbles and loam to create successful shiraz vineyards.

Grenache seems to work best on the sands but at on 8% of the planting shiraz is the dominant variety at 65%. 7,500 ha of vines fill the vale with 6,000ha or red varieties and the whites being 50% chardonnay followed by an international mix of others.



Producers of McLaren Vale at the Star of Greece, Port Willunga

2017 d'Arenberg Money Spider Roussanne – (89) ripe peachy and simple with great acidity and good balance.

2017 Beach Road Fiano – (88) light fresh simple style

2017 Beach Road Greco – (92) delicious fennel and nectarine scented nose with a rich textural palate and tense mineral, saline finish. Excellent

2017 3 Dark Horses Grenache Rosé – (86) ripe full little spice, simple

2017 3 Dark Horses Grenache Touriga –(87) heavy fruit with crunchy acidity

2017 Hither Carignan Rosé – (91) ripe zesty fruit, with wild strawberry, some RS, but balanced well with lean fresh acidity on the finish.

2017 Hither Nero d'Avola –(92) dense ripe and rich, sweet tobacco and blackberry fruit with chocolate and spice.

2017 Serrafino Fiano – (88) intense lemon/lime nose some herbs, crisp and clean

2017 Serrafino Montepulciano – (93) delicious dark ripe fruit, elegant veneer of cedarwood oak with a refined layered palate of dark berries and Italian elegance. Great

2017 Tarot Grenache, Alpha Box and Dice – (90) very pale in colour, soft forward ripe fruit, pinotesque. Simple but a delicious drink.

2017 Nero d'Avola 'Siren" Alpha Box and Dice – (91) dark and rich, curious beeswax nose, full bodied, herbal but well balanced.

2017 Picpoul Coriole – (93) delicious fine herbal anise scented nose, bright oyster shell, saline palate with a clean finish and long length.

2017 Fiano Coriole – (90) richly textured with a phenolic herbaceous fruit and saline palate.

2006 Sangiovese Coriole – (94) amber orange rim to a garnet bowl, beautifully balanced mix on the nose of VA, old leather, dried herbs, roses and dark cherries. Amazing. Brunello like wine of complexity and age.

2017 Vermentino Mitolo – (85) very simple, one dimensional and dull.

2017 Sangiovese Rosé Mitolo – (85) similar, simple fruit not exciting.

2017 Kangarilla Road Vermentino/Fiano – (91) sweet white floral nose with vegetal anise and fennel seed aromas, crisp and dry finish.

2017 Kangarilla Road 'the Veil' (flor effected Savagnin) – (92) rich elderflower salty tang of sherry flor and the nose, much lighter and 'wine' like on palate. Fresh and beautiful.

2017 Anido Rosé, Vin gris/Grenache, Pannell (86)- ripe simple nose.

2017 Basso Garnacha, Pannell (87) – dark and rich, warm alcohol.

2017 Battle of Bosworth Puritan shiraz – (88) simple intense fresh and clean, ripe structured fruit.

2017 Hugh Hamilton Floozie Rosé – (89) simple ripe rich rosé from sangiovese, good.

2017 Hugh Hamilton Agent Provocateur Grenache 79% + Gewrz, Viognier, Shiraz – (90) interesting blend of varieties, light bright simple but elegant fruit.



DAY 9 - NOON WINERY, McLAREN VALE by Adrian

(Note: This visit was arranged at the last minute as the planned Shiraz Masterclass was at Wirra Wirra which was closed due to a fire, so many thanks to Drew and Rae for hosting us at such short notice- ed)

Drew Noon MW, the owner and wine maker of the winery received us at his vineyard in McLaren Vale. The sun was scorching. There was 3 mins walk from the vineyard to the cellar door.





At his cellar, we tasted the following wine:

Noon Winery, High noon Rose Grenache 2017, MaLaren Vale

Noon Winery, Reserve Cabernet Sauvignon 2016, Langhorne Creek

Noon Winery, Reserve Shiraz 2016, Langhorne Creek

Noon Winery, Eclipse, Grenache, Cabernet, Syrah 2016, South Australia

The wines are from old, low yielding vines growing. Full bodied, concentrated and generously flavored reds.

The rose is dry, full bodied, with a very refreshing acidity.

Afterwards, Sam Temme (General Manager-Sales-Wirra Wirra) hosted a regional Shiraz tasting, showcasing the following

Yangarra Estate, Ironheart Shiraz 2014, MaLaren Vale

Patritti, Single Vineyard Shiraz 2015, MaLaren Vale

Kay Brothers, Block 6 Shiraz 2015, MaLaren Vale

Wirra Wirra, Shiraz 2014, MaLaren Vale



DAY 9 - D'ARENBERG, McLAREN VALE by Campbell

D'Arenberg is one of McLaren Vale's most important producers, with a long family history, and an amazing portfolio of wines (more than 70 wines produced from 30 different varieties). Fourth generation co-owner and winemaker, Chester Osborn, is one of the wine world's true characters, with a creative streak that knows no bounds. The d'Arenberg Cube – modern museum, tasting room, restaurant and cellar door rolled into one, is of the world's most interesting wine destinations. A range of small galleries tell the stories behind many of d'Arenberg's wines, or at least give an insight into Chester's mind when he came up with the names and ideas for each wine (The Vociferate Dipsomaniac Shiraz, for example)







DAY 9 - ARTISANS OF McLAREN VALE at SAMUELS GORGE by Chris



Generously hosted by Justin McNamee and Riley Harrison at Samuel's Gorge, in a converted hill top barn (now winery). With local (but actually British) chef working away in the background, we went through our well-rehearsed intros and set about the speed tasting.



Lots to cover this evening, including our hosts' wines, Brash Higgins, Gemtree, Bondar, La Curio, Fall from Grace, Inkwell, Bekkers, Dodgy Brothers, Oliver's Taranga, Ministry of Clouds, Thistledown, and Drew Noon plucked a few decade-old bottles from his cellar – looking great now. This event definitely showed the region as a melting pot of locals and newcomers, with Canada, the USA, Scotland and probably more represented among the producers. Lots of 'alternative' varieties (all Italian), with interesting results from Brash Higgins (Zibbibo), La Curio (Primitivo), and a skin contact Arneis from Fall from Grace. Brash Higgins, Thistledown, and Ministry of Clouds very much ones to watch. This was just one of various experiences we had in SA confirming that this region really is a gift to winemakers.



DAY 10 - ARTISANS OF MARGARET RIVER by Daniel



Even though Yarra, McLaren Vale and Adelaide Hills might be the hot spots for the artisan movement in Australia that is questioning the very ripe styles with heavy oak use that made Australia famous as a wine producing country in the 1980s and 90s the same ideas are gaining ground all over the country as we saw from the different artisan tastings throughout the trip. The artisan tasting in Margaret River was held outdoors at Si Vintners. Sarah and Iwo from Si Vintners hosted us together with Ben from Blind Corner, Kate from Ipso Facto and Nick from Las Vinos. The wines from Amato Vino was also represented though Brad could not come. Dormilona was meant to be represented, but neither the wines nor Jo was present due to a last minute family emergency. As all other artisans tasting the event was very casual and fun giving us a chance to meet the winemakers under very relaxed conditions, tasting at our own pace and enjoying the wines with great food.



The wines tasted were

Si Vintners Rose 2017

Si Ada Chardonnay 2017

Si Sophie Pinot Noir 2017

Si Red 2016 (Cabernet Sauvignon, Malbec and Petit Verdot)

Si Halycon Vineyard Cabernet Sauvignon 2015

Blind Corner Pet Nat (Chenin Blanc and Shiraz)

Blind Corner Governo Sauvignon Blanc 2017

Blind Corner Nouveau Shiraz 2017

Blind Corner "Bernard" Cabernet Sauvignon 2016

Ipsos Facto Chenin 2014

Ipsos Facto Cabernet Sauvignon 2015

Las Vinos St Mary's Jerusalem Chardonnay 2015

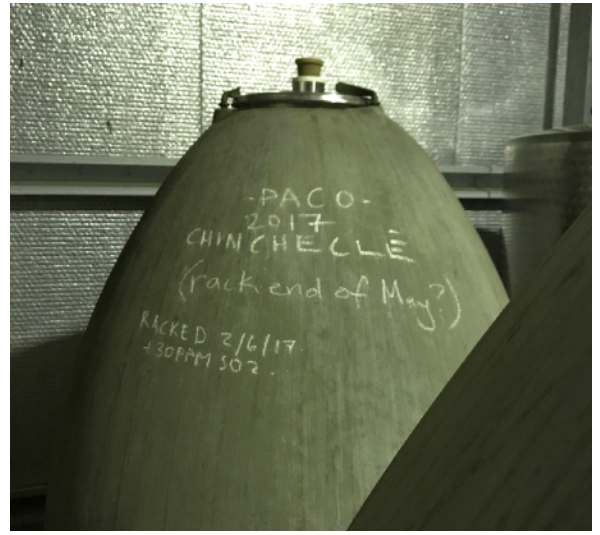
Las Vinos CBDB Chenin 2016

Las Vinos Albino PNO 2016 (Pinot Noir and Chardonnay)

Las Vinos "The Pirate Blend" 2016 (Touriga nacional, Tinta Cão, Sousau)

Amato Vino Teroldego 2015

Amato Vino "Fore" Nebbiolo 2015





DAY 11 - JOSH WHITELAND, KOOMAL DREAMING by Tim

We started our second day in Margaret River with a fascinating bush walk with Josh Whiteland from Koomal Dreaming. "Koomal" is the Wadandi word for brushtail possum and is Josh's traditional name and the totem chosen for him by his Wadandi Elders.

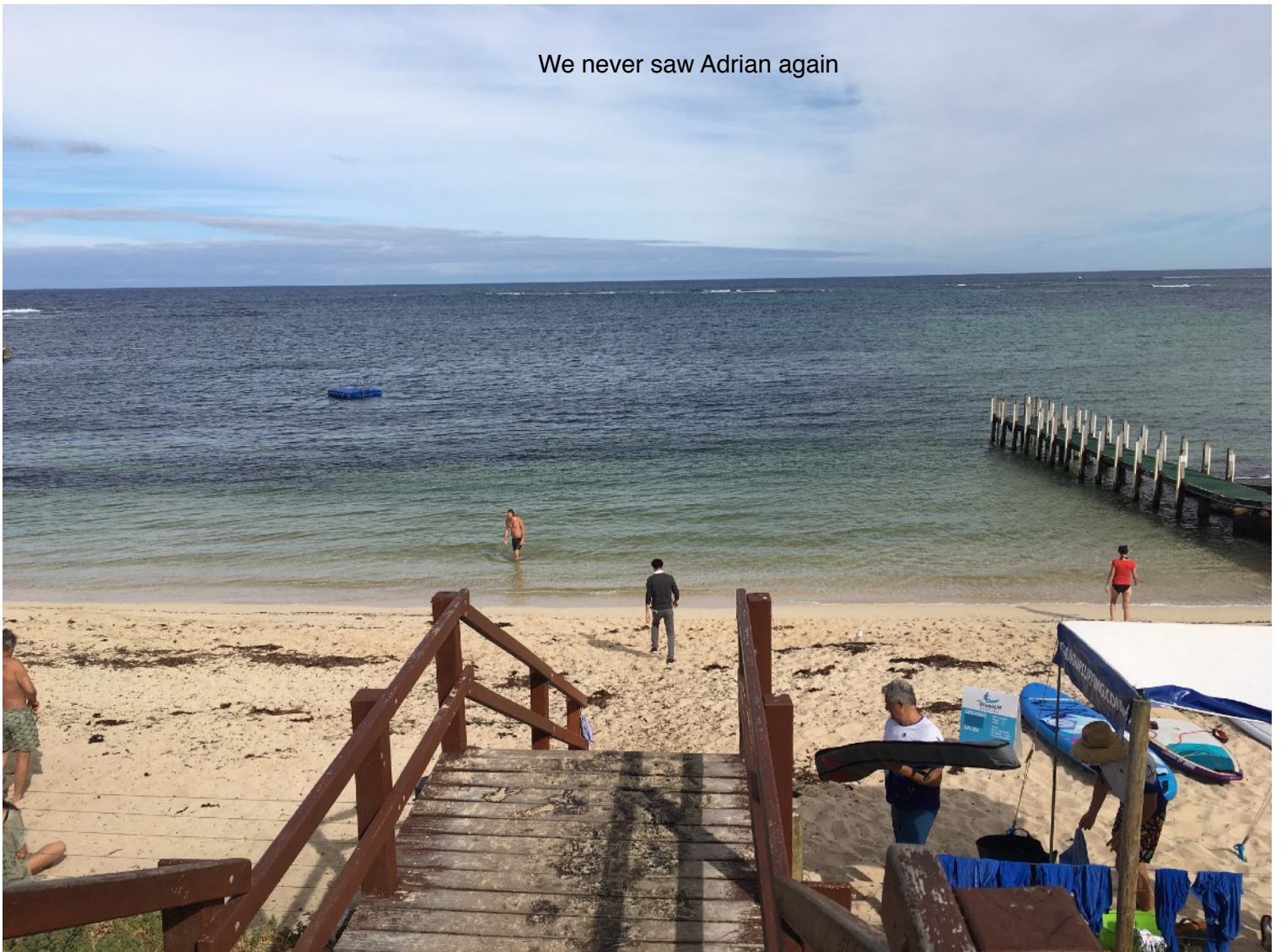
Josh welcomed us to Wadandi and Bibbulman country with stories of the culture and history of the indigenous people who have lived there for over 50,000 years. As we walked through the woods Josh pointed out the names and uses of indigenous plants. Josh also showed us traditional hunting implements, including boomerangs, with different sizes used to hunt different animals. His demonstration of how the the sounds of different animals can be represented by the didgeridoo was mesmerising, only to be outdone by a performance when Josh put all the animal sounds together into a performance that had the whole group completely wrapped in silent awe in its hypnotic, almost shamanic power.







We never saw Adrian again



We never saw Adrian again

DAY 11 - CAPE MENTELLE, MARGARET RIVER by Tim

A tasting of Semillon - Sauvignon Blanc wines that included the wines of our hosts Cape Mentelle, along with those of Leeuwin and Vasse Felix. Although "SBS" is often seen as the workhorse of Margaret River, and certainly provides welcome cash flow whilst the more serious Chardonnays and Cabs are waiting to be released, at the top level, with older vine fruit, lees work, some oxidative handling and well judged new oak, in terms of quality these wines can sit alongside the reference style from Pessac Léognan.





Wines tasted:

Cape Mentelle Semillon - Sauvignon Blanc 2016, 2017

Cape Mentelle Walcliffe Semillon - Sauvignon Blanc 2004, 2014

Leeuwin Estate Siblings Sauvignon Blanc Semillon 2016

Leeuwin Estate Art Series Sauvignon Blanc Semillon 2012, 2013

Vasse Felix Sauvignon Blanc Semillon 2015, 2016

Vasse Felix Blanc VII 2017

Vasse Felix Blanc III 2013



Methoxyphenols, they're like cat nip for wombats





HAT ON A VAT

The hat on the vat it sat and it sat,
it sat on the vat did the hat on the vat
no cat sat, no rat sat,
there wasn't even a bat on a bath mat,
just a hat on a vat that just flat sat and stayed sat,
now what do you think about that?

DAY 11 - LEEUWIN, MARGARET RIVER by Anders

The second of three consecutive master classes on wines from Margaret River took place in the art gallery at Leeuwin Estate. The theme was Chardonnay and represented wineries were Cape Mentelle, Leeuwin Estate and Vasse Felix.

Very enlightening tasting, great wines and a stunning lunch made this a beautiful event. The three masterclasses really gave a very good insight in to the important grapes of Margaret River.



2016 Cape Mentelle Chardonnay. Medium lemon yellow. Medium aroma of yellow fruit, peach, honey melon, vanilla and lemon zest. Medium bodied, very fresh spicy acid, yellow focused fruit, peach, citrus, quite long elegant aftertaste.

2015 Cape Mentelle Chardonnay. Light lemon yellow. Medium aroma of of citrus, limezest, white peach, some freshly baked bread. Medium bodied, marked acidity embedded in rich yellow fruit and refreshing citrus fruit. Long, tight aftertaste with some minerality.

2010 Cape Mentelle Chardonnay. Light lemon yellow. Medium aroma of yellow apples, citrus, white peach, some toasty notes and some maturity. Medium bodied, dry very fresh acidity, tight structure, lemon zest, lime, good length with some bitterness at the end.

2006 Cape Mentelle Chardonnay. Surprisingly light lemon yellow. Pronounced aroma of yellow ripe fruit, toasty notes, butter and minerality. Full bodied, rich flavor with roasted nuts, some butter, very freshly spicy acid, tasty but nuanced with a very long tasty aftertaste.

2016 Vasse Felix Chardonnay. Light lemon yellow. Medium nose, young undeveloped aroma of citrus, white peach and unripe pineapple, some toasty notes. Full bodied, rich taste with yellow fruits, unripe pineapple, lemonzest, yellow apples, toasty oak, some vanilla, long rich aftertaste with tight finish.

2016 Vasse Felix Heytsbury Chardonnay. Light lemon yellow. Pronounced aroma, ripe fresh aroma of yellow fruit, limezest, hint of eucalyptus, lemongrass, Rich, flavorful, fresh, dry, clear oak structure, minerality, grilled lemon, unripe peach, very long, rich and slightly toasted taste with refreshing acidity.

2014 Vasse Felix Heytsbury Chardonnay. Medium lemon yellow. Pronounced and slightly developed fragrance with grilled lemon, toasty notes, nutts, bread, hint of eucalyptus, lemon zest. Rich, intense acidity, toasted barrels, ripe yellow fruit, honeydew melon, grilled lemon, distinct but nicely integrererad oak structure, very long taste intense taste with some bitterness in the finish.

2013 Vasse Felix Heytsbury Chardonnay. Medium lemon yellow. Pronounced, developed scent of ripe yellow fruit, roasted hazelnuts, lemon curd, smoky, pineapple. Full, broad tasteful, large barrel structure wrapped in richly developed fruity, ripe yellow fruit, fresh citrus juice and long intensive aftertaste.

2016 Leeuwin Estate Prelude Vineyard Chardonnay. Light lemon yellow green tinges. Fairly small scent with focus on citrus fruit, limezest and discreet vanilla notes. Dry, medium bodied, well balanced fresh acid to focused yellow ripe fruit, citrus, white peach, discreet oak structure, elegant aftertaste of good length and some bitterness.

2014 Leeuwin Estate Art Series Chardonnay. Light lemon yellow. A pretty big aroma of ripe yellow fruit, fresh citrus, nuanced roasted notes, vanilla and honey melon. Full bodied, very fresh and tasty with intense rich citrus fruit, very nice oak structure, very long, powerful yet refined aftertaste with refreshing bitterness.

2013 Leeuwin Estate Art Series Chardonnay. Light lemon yellow. Subdued aroma of yellow apples, lemon, orange peel, some tastiness. Full bodied, tasty streamlined combination of rich fruit and fine high acidity, citruszest, discreet oak structure. Pretty intense long aftertaste with clear tight minerality.

2010 Leeuwin Estate Art Series Chardonnay. Light lemon yellow. Large, developed aroma of yellow ripe fruit, roasted hazelnuts, frilled pineapple, vanilla, sweet citrus. Full bodied, nuanced, elegantly focused yellow fresh fruit with steely acidity, discreet oak, some smokey, lightly roasted hazelnuts. Very long elegant and rich aftertaste, which lasts very long together with refreshing acidity.



DAY 11 - VASSE FELIX, MARGARET RIVER by Richard

After this day, I could have suited up with my intrepid colleagues for a surf the next morning and gladly offered myself up for a snack to any passing shark, such as the “combe de bonheur” in which I found myself! (I opted for a lie-in and the lure of more amazing tastings the next day).



Ah, as if we'd not been able to sink our teeth (bathe them?) in some superb Masterclass-style tastings so far on Beyond Busby 2018, but February 6th was a trifecta of perfection here in Margaret River.







We finished our tutelage of the gems of the “Margs” with a breakfast of SBS, lunch of Chardonnay and now, high tea with Cabernet Sauvignon at Vasse Felix.

Cape Mentelle, Leeuwin Estate, Vasse Felix (our host), Howard Park and Snake and Herring were strutting their Cab Sauv mojo. Impossible to explore without tasting some wines with bottle age, the cabernet Sauvignons that we were presented included some proof of the very desirable qualities that good cellaring brings to Margaret River Cab.

Personal favourites out of this cluster of stars were the 2005 Leeuwin Estate Art Series, 2014 Cape Mentelle, 2008 Howard park Abercrombie, 2015 Snake + Herring Cannonball and a pre release look at 2014 Vasse Felix Tom Cullity, but all surrounded by a spectacular framework of exceptional wines.

Rarely did the thought or impression of any green or herbaceousness come to do anything than to make a polite and welcome "hello" from the front door, nor did any of the wines show the arrogant swagger of the "look at me!" variety sadly too common among producers of Cabernet sauvignon around the world.

Margaret River needs to be on the radar of any serious Caberno-phile- these wines truly display class and quality.

Although we had the chance to sip some more MR Cabernets later, it was the exquisite setting at Kilcarnup Beach, alongside a banquet of charcuterie, cheese, lamb but especially the fabulous marrons that our chef offered to us that made me feel like i had already departed this earth.

No surprise, Sauvignon Blanc, SBS's and Semillon were my darlings for this Margs moment, because I am sure that nirvana is the promise of fresh shellfish, crispy, frisky white wine and the sun sinking into the Indian Ocean.

As we 4WD'd back over the dunes, bellies fat as a bankers wallet, I observed that sand dunes have a consistency like the frozen snowdrifts awaiting me back home in Canada...except I know which one I want to wriggle my toes in...

Leeuwin 2013, 2010, 2005

Cape Mentelle 2015, 2014, 2001

Howard Park:

2014 Leston

2014 Abercrombie

2008 Abercrombie

Snake & Herring:

2015 "Dirty Boots"

2015 "Cannonball"

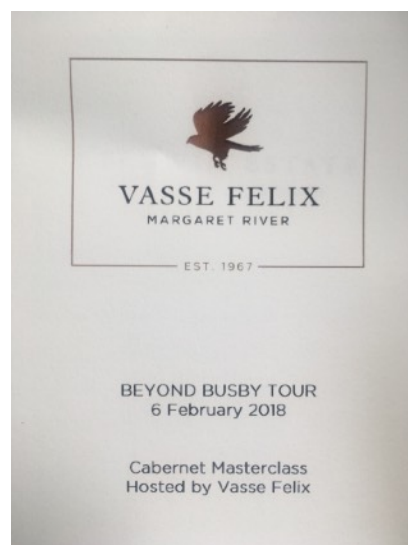
2013 "Black Betty"

Vasse Felix:

2014 "regular"

2014 Tom Cullity

2013 Tom Cullity



DAY 11 - SUNDOWNER BBQ, MARGARET RIVER by Richard
Mea Culpa! I was entranced by the Indian Ocean and the marrons...my apologies. In 1960's parlance, I "blissed out".
Vague recollections of the Cape Mentelle pure Semillon, a couple vintages of SBS, plus some of the reds including a pure Merlot...or was I hallucinating?
Sorry for the big fail here...













DAY 12 - SURF SCHOOL, MARGARET RIVER by Brad

The teeth were snoozin' so we caught the first rays to give the fins a flip. We hauled balls down to the rash where we hunkered in for a wank about how not to get shagged by the jellies. Teach, the bloke rolling this parade of land-clowns, gave us the up and up on how not to completely stuff yourself in the rollers. With sprayers licking the face, we hit the shelf. The curlies were poking hard mate, almost got skulled on the skinnies. The rippers were dogs, barkin' hard, but we stayed in the dart and caught the line out. With barrels frothing we needed a gnarly keyhole and latched the pipe... got fuckin crushed mate, totally flushed...just pooled! With the tunnels filled I had to piece out on the rash and clean the breathers. A couple in and outs and then back to the grinders. This chook was ripe for another pounder. A right cracker of a day, mate. Wasn't a complete asshole out there if I do say so myself.

(This was my first-time surfing...and so obviously now I'm a pro surfer...and this is the way I talk, I can't help it, it comes from inside. It wouldn't have been the same adventure without this morning of surfing...an absolute brilliant part of the trip. A memory I'm sure we'll all have forever.)









DAY 12 - CULLEN, MARGARET RIVER by Erik



The poem (says it all):

*Farm with the moon,
spray 500 in June,
disease immune, whites and maroon
and a pet nat in tune,
a wine honeymoon
on a midafternoon,
from a great vignaroon,
a Margs River boon,
with flavor harpoon,
of course dry spittoon,
worth many doubloons
these wines make me swoon,
interacting 3 flower,
has all of the power,
to stand rightly,
at the top of the tower*

(composed on the spot over lunch by Erik in lieu of a thank you speech - totally inspired! - ed)



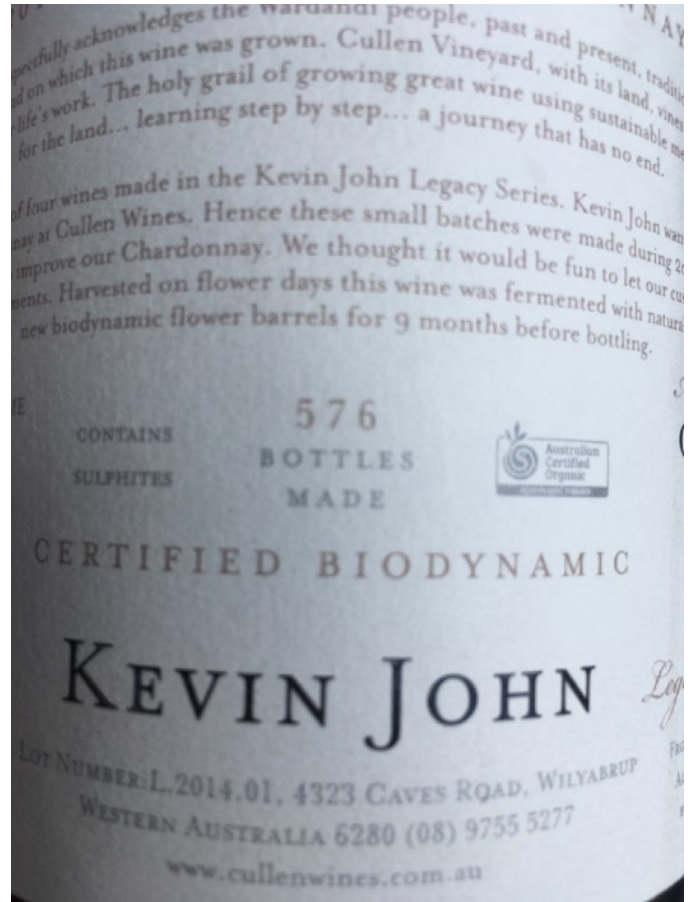


Anders gets the horn











Tasting notes (incomplete): Also tried the 88 Cab/Merlot blend she sent me home with only a few days after arriving (for my girlfriend's birthday). It was incredible, fresh, vibrant, showing its age but in positive ways. And that's with travel shock. It has lots of life left in it!

2017 Mangan SBS 54%SB -quite intense bitter and vegetal phenolics. Tastes of vines along with incredibly saline citrus fruit, salt cured lemons (skin and zest)

2015 Cullen SBS -rich more opulent citrus fruit. Malic green apple skin and slight petrol/marmalade

2016 Kevin John Chardonnay: 10 mo barrique 31% new, full malo, whole bunch, basket press. Ripe orchard fruit, brown and green ripe pear skin, crab apple, tangerine oil

2017 Kevin John (finished wine tank sample) – still not quite settled but wonderful intensity and purity of fruit

2015 Moon Opposite Saturn SB – rich and ripe with wonderful lean center line. Slight pyrazine presents as delicate fresh herbs, chervil and tarragon. Gentle fruit finish

2017 Mangan Vyrd SB- like really great pouilly fume, slight smoke and gunflint, great citrus core

2017 Moon Opposite Saturn Cullen Vyrd SB -texture and grace with subtle sb power, slight stem

2017 Moon Opposite Saturn Mangan Vyrd SB Verdelho blend: saline green apple skin and salt cured citrus fruit and pith, castelvatrano olive.

2017 Amber (a not quite orange wine). 7-8 day skin contact SB. Fun but a little foxy, dried out grape skin and orange peel.

2017 Mangan Vineyard Red Moon: 57% Malbec, 37% PV, 6% Merlot, :Bright fresh chewy red fruit. Pretty and well balanced with great acid and spice. Easy drinking and drinky

2017 Cab/Merlot 81/19%, 6 mo in 30% new oak. Black fruit, fresh sweet tobacco, black spice, fresh acid and chalky gentle tannin

2016 Diana Madeline: 93% Cab, 5% Merlot, 1% PV, 1% Malbec 14mo 2/3 new French oak

2015 Vanya (Amphora ferment 300L clay 6-10 weeks). 4 mo in barrique 25% new. 2012 was first vintage, only made twice \$500 1700 bottles. Surprisingly soft and delicate. Sinister Violet and ambitious mocha. soft ripe red and blue fruit. Spiced tobacco, plum bitters, allspice husk.

2012 Diana Madeline 76 cab, 12 merlot 12 franc -plush and rounder with soft chalk finish

2011 Diana Madeline -a bit more pyrazine and slightly more astringent tannins

2010 Diana Madeline -sweet black tea and quite powdery tannin on red fruit

2009 Diana Madeline -most animal, slight oxidative, more push to just ripe red fruit, less spice

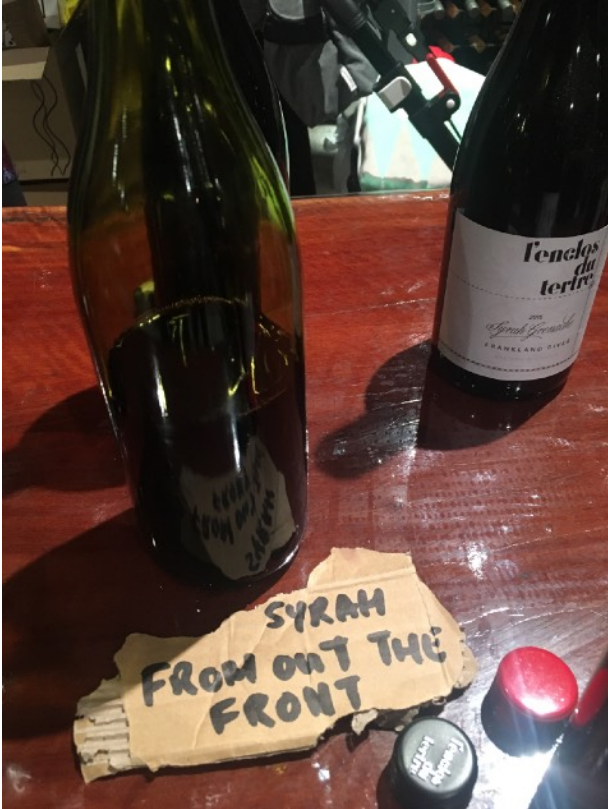
All Diana Madelines: 15-18 mo 40% new oak

DAY 12 - ARTISANS OF GREAT SOUTHERN at EXPRESS WINEMAKERS by Brad



First time! I was excited to travel here as Ronan's love of Riesling from the area was quite inspiring! This tasting showcased the very small producers of Great Southern and without driving down here I doubt there would be very many places even within Australia to taste these wines. The range was varied with quirky contemporarily styled wines with a good chunk of Pet Nat and wild labels. The wines themselves were quite raw, but with lots of imagination. The wines were thoughtful and showed dreamy winemakers creating wines that have never existed before. I can't say I have a broader sense of the region from this tasting, but it was a valuable time. I'll explore these wines further and I suspect some of my colleagues will too. It will be interesting to see how these wines develop in the coming years. Definitely worth the drive.





DAY 13 - LARRY CHERUBINO, GREAT SOUTHERN by Ronan



Larry had had a distinguished career from working with Hardys Tintara, Haughtons and as a flying global winemaker, also as consultant at Robert Oatley vineyards and 3 Dark Horses. He started his own winery in his wife Edwina's area of birth, Frankland River in 2005. His wines are considered great value and great quality gaining many awards from people such as James Halliday over the years. This has made the range a great success, allowing the estate to expand up to 70ha. His labels are Cherubino, The Yard, Laissez Faire ('as it goes' – low intervention organic practices) and Ad Hoc.



2017 Cherubino Mount Barker Riesling – (88) very pale almost water white, clean and elegant tight tangerine fruit, good length.

2017 Cherubino Porongurup Riesling – (91) pale, fine nose, intense lime acidity and persistence, youthful but shows great promise.

2010 Cherubino Porongurup Riesling – (92) toasty chargilled limes, fresh and clean, floral honeysuckle and light nutty finish, complex apple and lime blossom fruit.

2017 Cherubino Beautiful South White – (94) ripe nose, lychee and soft peach, apricot, hint of white pepper and broad beans (gruner like?) intense palate, delicious.

2016 Cherubino Pemberton Chardonnay – (90) clean and fresh, veneer of fine oak, elegant, tight and smoky palate with tight pineapple fruit and a whiff of vanilla.

2016 Cherubino Frankland River Shiraz – (89) ripe and fresh nose, rounded and ripe with bright blackberry fruit, spice and pepper finish.

2014 Cherubino Beautiful South Red Wine – (93) Cab/Merlot/ Malbec/PV – 50-60% new oak, quite vanilla and milk chocolate, ambitious mocha (!) bright cherry fruits with some age and spice, good.

2014 Cherubino Frankland River Cabernet Sauv – (89) +Merlot , ripe rounded sweet black fruits, little oak smoke, ripe and long.



2017 Laissez Faire Fiano – (92) rich complex nose, fennel anise, almond, dry crisp intense and long.

2017 Liassez Faire Field Blend (PG, Gewurz, Ries) – (89) lychee, fleshy ripe and clean, citrus peel and sherbet on finish. Very long.

2017 Laissez Faire Riesling – (87) tight limey fruit, intense and citrusy, youthful and fresh needs age.

2017 Laissez Faire Chardonnay – (91) 80% new oak, fine and elegant defined acidity 'fish bone structure' 20% MLF, Gingin clone plus a little Bernard (Dijon), fine and elegant.

2016 Laissez Faire 'IV' – (88) Gren/Mour/Shir/Counoise – rounded ripe and sweet nose, dark fruits, red cherry, peppery and floral, little chunky alcohol and a sweet garrigue herb finish.

2016 Laissez Faire Syrah – (94) ripe and intense fruit, smoky and elegant, fine oak, old fashioned style of opulent Aussie shiraz, sweet ripe and delicious.

2017 The Yard Riverdale Fiano – (89) ripe tangerine and orange blossom with salty tangy oyster shell and rock salt finish.

2016 The Yard Riversdale Shiraz – (88) tight earthy fruit, firm tannins and grippy finish, black pepper and blackberries.

2016 The Yard Acacia South Shiraz – (91) full rich fruit, big and spicy blackberry fruit. Warm alcohol.

2016 The Yard Justin Shiraz – (93) Rhône like nose, rich fruit blackberry and wet tobacco, sweet and rounded fruit, silky tannins.

2016 The Yard Riversdale Cabernet Sauv – (90) 100% Cab, juicy delicious simple style of Cab, good value and easy drinking

2017 Ad Hoc Wallflower Riesling

2017 Ad Hoc Cruel Mistress Pinot Noir

2016 Ad Hoc Avant Gardening Cab Malbec

2016 Ad Hoc Middle of Everywhere Shiraz

2017 Apostrophe Stones Throw White

2017 Apostrophe Possesive Reds



DAY 13 - FRANKLAND ESTATE, GREAT SOUTHERN by Adrian



Frankland estate is in Great Southern region of Western Australia, 400km southeast of Perth and 96kms northwest of Albany.

We met Elizabeth Kent and Brian Kent. We sit next to the vineyard for a masterclass.

The list:

Frankland Estate, Riesling 2015, Frankland River, Great Southern

Frankland Estate, Riesling 2016, Frankland River, Great Southern

Frankland Estate, Riesling 2017, Frankland River, Great Southern

Frankland Estate, Poison Hill Riesling 2015, Frankland River, Great Southern

Frankland Estate, Poison Hill Riesling 2016, Frankland River, Great Southern

Frankland Estate, Poison Hill Riesling 2017, Frankland River, Great Southern

Frankland Estate, Smith Cullam Riesling 2015, Frankland River, Great Southern

Frankland Estate, Smith Cullam Riesling 2017, Frankland River, Great Southern
Frankland Estate, Shiraz 2015, Frankland River, Great Southern
Frankland Estate, Isolation Ridge Shiraz 2015, Frankland River, Great Southern
Frankland Estate, Isolation Ridge Vineyard Shiraz 2012, Frankland River, Great Southern
Frankland Estate, Isolation Ridge Vineyard Shiraz 2010, Frankland River, Great Southern
Then we drove to the Frankland river where we had a magnum bottle of Riesling
Frankland Estate, Isolation Ridge Vineyard Riesling 2007, Frankland River, Great Southern
Marmalade, honey, ginger, toast, ripe lemon, dry, racy acidity, m body, lingering finish, very
crafted Riesling.
Dinner:
Frankland Estate, Olmo's Reward 2014, Frankland River, Great Southern
Frankland Estate, Olmo's Reward 2010, Frankland River, Great Southern
Frankland Estate, Olmo's Reward 2004, Frankland River, Great Southern





Also from Ander's blog ohmansmatovin.com courtesy of Google Translate

In Great Southern, commonly known as the world's most distant wine region, there is a great diversity of wines and exciting producers well worth discovering. Here we got a very interesting visit to Frankland Estate, named by the Frankland River, which is approximately halfway between Margaret River and Albany.

Frankland Estate is perhaps best known for its very fine wines by Riesling, but during dinner they told them that they had just learned that a Chardonnay they offered had been purchased by Systembolaget. Now it has come out on the shelves and I have tried.

2017 Frankland Estate Chardonnay is a very good example of a "modern aussie chardonnay". This style I have taken up several times on the blog and have you not tried these wines before, it's over the excuses now.

The wine offers a lot of citrus, lime, lemon zest in the aroma and an interesting feature of the smultron. The taste is dry and very fresh with a focused taste of ripe citrus, pears and a distinctive character of peach - almost as you sense the velvety pericosal cabbage in the palate. The fat is so discreet that they are barely noticeable behind the slender fruit. Long and elegant aftertaste. A clockwise fynf for fancy 99 SEK. This is basically the only white wine you need this summer. Try the wine for "The Verve Pizza" that I composed especially for this type of chardonnay. I made a simpler variant of the one where I replaced the pizza dough with tortilla bread and baked it a few minutes on a pizza grill on the grill.



DAY 14 - BEACH CRICKET, RIESLING & OYSTERS, ALBANY, GREAT SOUTHERN by Tim Lizzie from Frankland Estate went above and beyond by setting up a riesling & oyster brekky on the beach at Albany, along with some beach cricket. When rain stopped play we retired to the Three Anchors cafe where I had what was possibly the best brekky roll I've ever had on this planet or any other for that matter.





DAY 14 - WINES OF WESTERN AUSTRALIA, CRUISE & RIVERSIDE SUPPER, PERTH by Campbell



The final day of the tour saw us in Perth for a very scenic boat ride up the Swan River to a beautiful sunset BBQ dinner and tasting hosted by Larry and Robin from Wines of Western Australia. One of WA's most respected winemakers, Robert Bowen, brought along a range of his wines under the Robert Bowen and Pemberley labels. Robert produces a Margaret River chardonnay, Margaret River cabernet sauvignon, a Pemberton pinot noir, and a Great Southern shiraz. The Margaret River Chardonnay stood out for its line, length and concentration. An excellent menu featuring Western Australian seafood and beef was prepared by a great team.



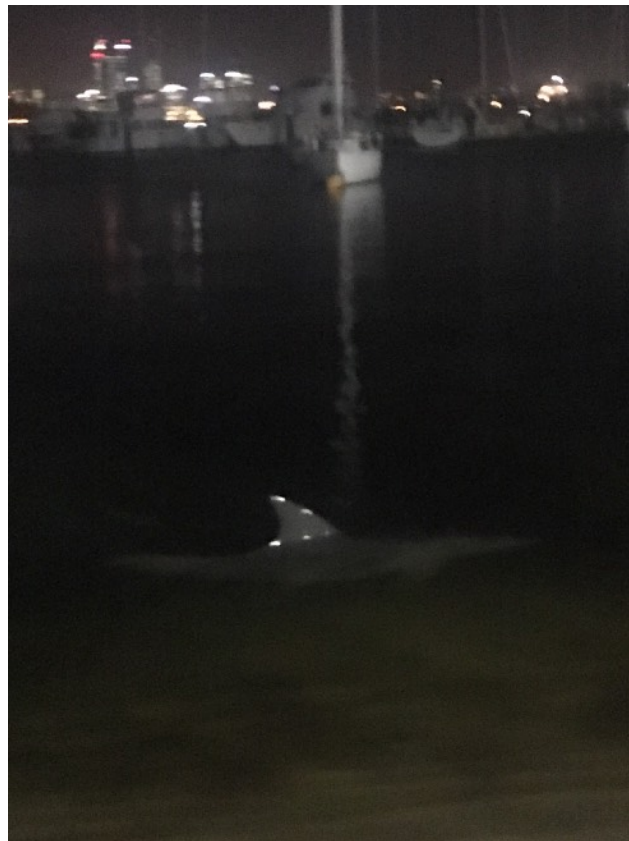




I'M ON A BOAT!







As the old saying goes, it's not over until the dolphin swims past



That's all folks!
Until the next time we do Beyond Busby, oh wait, hang on, there won't be a next time.



CHEERS!

ADDITIONAL PIECES

Also from Ander's blog ohmansmatovin.com courtesy of Google Translate

Going Hipster Down Under?

During the two-week wine trip in Australia I am at the moment, every principle is scheduled every time. It's a crazy ambitious program running through five of Australia's states as a well-oiled machine, or as someone in the group expressed it "with a military precision like a 14-day royal wedding".

Visits have almost been focused on smaller and family-owned properties. A more or less outstanding feature has been "Artisan Producers Event", that is, a combination of dinner, testing and meetings with very small craft producers from the areas we are currently visiting. Many of them were not on the map when I was in Australia for three years and most people play what is called the "left half of the planet", ie what we would call "natural wines", while others are more of traditionalists. We have managed to pay by Canberra and New South Wales, Beechworth and North East Victoria, Yarra Valley, Tasmania (though it is almost all small craft producers), Adelaide Hills, McLaren Vale, Margaret and finally the most distant of the world's wine areas; Great Southern.

The meetings have been of varying nature. From small mini-shows ended with all the bottles on the table at a small restaurant, a barbeque where bottles and wine makers rotated between tables to happenings in a wine-maker's shelf in the oak where you chilled chili out of a pot and. Often small chaos but always interesting.

For me, which is a bit traditional in my taste, it has been very instructive to be methodologically exposed to unleavened, orange, turbid wines, all sorts of pet-nat colors, and wonder why in the name of the gentleman you mix grenache with riesling. Generally speaking, this type of wine is made better in Australia than in Europe in my opinion. May be due to better maturation in the grapes but probably more technical knowledge and tradition of hygiene in the wines.

I have found something really good, quite sparsely but very little that was bad, almost nothing at all (in addition to a "vin jaune" that was probably pure health). I have learned to appreciate white wines with long peel contact (who had thought that a riesling with 24 months on the skin would be drinkable?) But above all realized that cabernet sauvignon is amazing when it whines whole or part with whole clusters. If any grape manages to be a bit "funky" then it's cabernet!

Farbrorn* has gone a little bit crazy.

(*translates as Uncle - I have no idea what Anders was trying to convey here :)

FINAL THOUGHTS by Tim

We started our tour on a yacht on Sydney harbour on Jan 27th and we're ending on a boat on the Swan River in Perth tomorrow evening.

In the intervening two weeks the "Beyond Busby" tour (a joint venture between James Busby Travel and Wine Australia) has covered five states (NSW, VIC, SA, TAS, WA), ten wine regions, tasted 572 wines from 167 different wineries and met with representatives from 131 of those wineries.

It's an insanely ambitious itinerary that shouldn't have worked and could have easily gone wrong, there were so many moving parts and pretty much all events being done for the first time.

But incredibly it has worked, and worked really, really well.

The funding from Wine Australia has allowed us to venture to up-and-coming regions that are barely starting to export, and to include wineries so small and new that they don't export at all.

We've effectively peeled away every layer of the onion, and there are no more layers left to go - we're at the core!

This group has seen the most progressive regions and cutting edge artisan wines that contemporary Australia has to offer at a granular level.

Once the tasting notes are forgotten and the vintages move on the really memorable moments of the trip will have been the cultural, recreational, gastronomic and simply fun experiences woven in around the wine tastings. A cruise on Sydney harbour, bung cricket at Brokenwood, oysters overlooking the Tamar Valley, an afternoon in MONA, beach cricket at Port Willunga, a tour of d'Arenberg's Cube, a Welcome to Country by Josh Whiteland of Koomal Dreaming in Margaret River along with a presentation of Wadandi People history and culture including the use of boomerangs for hunting, native plants for washing and an incredible didgeridoo performance, dawn surfing at Redgate Beach in Margaret River, BBQ marron and a tailgate supper as the sun dropped into the Indian Ocean at Joey's Nose beach in Margs, and, one of the most incredible experiences and possibly a first for a wine tour, a lunch and conversation moderated by Max Allen with Aunty Joy Wandin Murphy of the Wurundjeri People in the Yarra Valley where we talked openly around current indigenous issues.

Thanks to Stu and the team at Wine Australia, thanks to our amazing winery hosts, thank you to the chefs, baristas, surf coaches and bar staff of Australia for TURNING IT ON.

As told to Anthony Madigan at Wine Business Magazine

https://www.wbmonline.com.au/tim-wildman-mw-wraps-up-another-insane-wine-trip/?utm_source=The+Week+That+Was&utm_campaign=cd736637de-EMAIL_CAMPAIGN_2018_02_08&utm_medium=email&utm_term=0_3dd3d4b4c0-cd736637de-3494823

MORE FINAL THOUGHTS by Tim

How do you measure success in business? How do you really know when you've "made it," or crucially, made a difference? For my James Busby Travel project of independent inbound trade trips ("changing attitudes one bottle at a time since 2010") it was a moment in early 2016 when I received an email from Stuart Barclay at Wine Australia proposing that we could "align our respective activities", or words to that effect. WOO-HOO! I thought, after eight long years I'm respectable enough for Government to want to work with me. Look Mum! Baby Busby's all done grown up!

And so it began, the eighteen months of meticulous planning, plotting and persuading to stage the greatest, most audacious, most ambitious, most ridiculous Australian wine tour ever planned. And it kicks off this Saturday in Sydney. At first I was a little gun-shy of the proposed relationship with Wine Australia, nothing personal, but Busby is all about being fiercely independent (grrrr!). But then I figured, why don't I propose an itinerary so ambitious, so insane that they're bound to say no. But guess what, they didn't.

So here we are, on the brink of what is titled the "Beyond Busby Tour 2018". We start with a cruise on Sydney harbour this weekend, and end with a cruise down the Swan River in Perth two weeks later. During that time we will have visited the following (deep breath) regions: Hunter Valley, Canberra Wine District, Beechworth, Yarra Valley, Tasmania North, Tasmania South, The Adelaide Hills, McLaren Vale, Margaret River and ending in Great Southern. Across six States our eleven intrepid travellers will meet the representatives from 131 Australian wineries, they will be presented with 572 wines to professionally assess (an average of 40 a day, not overkill) taking in everything from fun juice to fine wine and everything in between. Plus the odd cold pale no doubt.

Our guests represent wine buyers from six of Australia's key export markets, including the US, Canada, Sweden, Hong Kong, China, and flying the flag for the UK are our very own Ronan Sayburn MS (67 Pall Mall) and Christopher Sherwood (Bottle Apostle).

Why the title "Beyond Busby"? Firstly because we're going to regions far beyond the "regular" Busby itinerary, and secondly because half of our guests have been selected from our Alumni Community (which now stands at 124). The idea was to select the "best-of-the-best" of our past travellers and bring them back to Australia, in some cases three or four years after their initial Busby trip, and say to them 'So, you think you know Australian wine, think again!'

There are two incredibly exciting aspects that are unique to this tour, and possible only thanks to the support of Wine Australia. The first is the inclusion of events in seven regions under the banner of "Artisans". To that you could add another three events in Tasmania, where I was gently reminded that pretty much everyone is an artisan! These events allow us to include producers who are so small, new or obscure that most of them don't even export (yet), a luxury I can't normally afford on the regular Busby trips, where participation fees are required. These are the guys and gals with the cool booze that gets the local somms excited, and we'll be showing these to our guests years before they ever make it overseas. A real snapshot of the future of Australian wine. The second is that in the more established regions (such as the Yarra, the Hills, the Vale and Margaret River) we've been able to put together itineraries that allow us to look at the regions through a purely educational lens, not a commercial one. In the Yarra for example we're starting our day with "Five Decades of Cabernet" at Mount Mary, then holding a lunchtime debate around

custodianship of the land with Professor Joy Murphy Wandin AO of the local Aboriginal Wurundjeri people and Author Max Allen at Timo Mayers', followed by a tasting on the theme of "The Present" through the lens of Pinot and Chardonnay sub-regionality at Mac Forbes and finishing with an evening tasting the wines of The Future at De Bortoli with progressive styles and climate appropriate varieties, with all events pulling in wines from dozens of local producers and featuring panels of expert hosts. And that's just one day!

I knew that with an itinerary this exciting, this different, we could attract the most impressive line up of A-list guests that I've ever put together for a Busby tour. And I wasn't wrong, as the group includes the following top-of-their-game professionals from Australia's key export markets: Ronan Sayburn MS (Head of Wine, 67 Pall Mall, London), Melanie Mann (Wholefoods Market Buyer, Northern California), Erik Segelbaum (Corporate Wine Director, Starr Restaurant Group, Philadelphia), Christopher Sherwood (GM and Buyer, Bottle Apostle Group, London), Richard Harvey (Owner, Metrovino, Calgary), Brad Royale (Wine Director, Rocky Mountain Resorts, Calgary), Daniel Turpeinen (Buyer, Quaffable Wines, Sweden), Yvonne Cheung (Wine Director, Swire Hotels, Hong Kong), Campbell Thompson (Owner, The Wine Republic, Beijing), Anders Ohman (Founder, Gustibus Wine Academy, Sweden), Adrian Zhang (Director of Wine, Park Hyatt, Shanghai).

The team-work and collaborative effort to put together a trip like this is colossal, and one that the Australian wine community never fails to pull out of the hat. I'd like to take the opportunity to express my sincere thanks to the hard working crew at Wine Australia for helping pull this together, and of course to the funding that allowed it to happen in the first place. Thanks also to the hundreds of winemakers and representatives who are generously giving of their time, their wine and their knowledge to provide our guests with, what I can say without a shadow of a doubt, will be the last word in a jaw-dropping, eye-popping, foot-stomping, mind-blowing, melon-hurling wine trip of a lifetime.

As told to Richard Siddle at The Buyer

<http://www.the-buyer.net/opinion/tim-wildman-mw-bringing-the-best-of-australia-to-the-worlds-top-buyers/>



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