

James Busby Travel Tour Report 2015

A very warm welcome to the first (and possibly last) James Busby Travel Tour Report. Inspired by the recent MW Australian trip whereby each person in the group took it in turns to be the official "scribe" for a visit, then at the end of the trip all the reports were collated into a grand Tour Report, serving not only as an historical record of the trip but also an insight into the perceptions of each author.

I can take no credit for the following document. I've simply cut and pasted the submissions from the twelve members of the 2015 JBT group. I've corrected the odd typo and removed the very worst of the swearing (only kidding, Mr Johnson the wombat had the worst potty mouth, and he can't hold a pen due to his lack of opposable thumbs) but credit (or law suits) goes to the Class of 2015. From top left to bottom right in the photo below:

Brett "Go the All Blacks" Woonton, Vinoteca, London, **Christina Holzer**, The Sampler, London, **Nick "The Spit" Hetzel MS** Aria Resort, Las Vegas, **Jesse "J-Rod" Rodriguez**, Montage Resort, Laguna Beach, **Jesse "Awesome" Willis**, Vine Arts, Calgary, **Julien "Master of Wombat" Boulard**, Zhulian Wines, Nanning, China, **James Teng**, Hakkasan, Shanghai, **Ryo "Samurai" Kasahara**, Enoteca, Shanghai, **Yvonne Cheung**, Swire Hotels, Hong Kong, **Alvin Gho**, Marina Bay Sands, Singapore, **Maya Samuelsson**, Scandinavian Wine Academy, Sweden, **Thomas Ilkjaer**, Freelance writer, Denmark.

Cheers,

Tim Wildman MW, Director James Busby Travel





How was it for you?

*By far the best wine trip I have ever been on. Masterfully organized, perfect balance and diversity in style of wine, size of producers, regions etc. Bravo. My only regret is that I can't do this trip every year. Thank you so much.
Jesse Willis, Vine Arts, Calgary, Alberta*

*You and your trip have changed my mind about a country and continent's wines. Incredible trip with great balance of wineries and activities. Whole experience was tons of learning and fun! Felt unique, tailored and very special trip, I'm now an ambassador for Oz wine. Also the group of people was great. Thanks a lot!
Christina Holzer, The Sampler, London (MW student)*



*By far the most in depth wine tour for professionals trying to understand what's really going on in Australia.
Jesse Rodriguez, Montage Resort, Laguna Beach, California (MS and MW student)*





**thinks* Is he speaking English?*

Great trip! From the outset the organisation has been incredible, from the lead time when we first received the invitation and the updates of the itinerary over the months. The choice of producers was also well chosen, from the way-down-to-earthly guys to the more established operators. Without doubt the best wine trip I've ever been on.

Brett Woonton, Vinoteca, London



whut uss thus shut?

Extremely well organized and diverse tripe with highlights upon highlights upon highlights... An amazing introduction to the contemporary wine scene in Australia with almost unbelievable enthusiastic and knowledgeable guiding.

Thomas Ilkjaer, Journalist, Denmark

That Was the Trip That Was

James Busby Travel Tour 2015 Tour Report

DAY 1 Saturday 17th October William Downie, Gippsland _by Ryo Kasahara



We are very exciting for 1st visit for 2015 James Busby. After 2hours drive from Melbourne arrived winery of William Downie at Gippsland.

Gippsland is in the centre from the state capital of Victoria Melbourne in southeastern Port Phillip Bay, the vineyard is located in the highest altitude of Gippsland.

William stayed 5 years in Burgundy to learn basic wine making. After that he works for De Bortoli to make wine in Australia. He founded the winery in 2003. The Winery is based in Gippsland in eastern Victoria, and also produces wine from vineyards in the Yarra Valley and Mornington Peninsula.

No clarification and No filtration. Fermentation by wild yeast. William does not allow any compromise to work in the fields. Avoid the use of equipment in the agricultural, field by a horse. We enjoy BBQ at lunch time cooked by Stephen with their wine.

Key word is “Natural”. Taste of wine comes from Vineyard. Do not add or subtract too much from make making procedure. So William goes to vineyard to hear the voice of Vine. He is a great wine grower as well as great wine maker.

His Pinot Noir is “Pure” “Elegant” known as One of Australia’s finest Pinot Noir producers.

Wines tasted:

2015 Sangiovese

2015 Sagrantino

2015 Mornington Peninsula Pinot Noir (No SO2)

2014 Gippsland Pinot Noir

2014 Yarra Valley Pinot Noir

2014 Mornington Peninsula Pinot Noir

William Downie (take 2) Visits Report by Julien Boulard

We arrived at around 9:30 on Day 1 of the James Busby Trip at a remote farm sitting on the hillside of the Strzelecki Ranges, in the far-west of one of Australia's biggest wine region: Gippsland. Strictly speaking, Gippsland isn't a "region" considering that although the area is huge (stretching from the Mornington Peninsula all the way East to the New South Wales' border), the total grapes crop doesn't reach the required 500 tones to be considered officially as a wine region.

A tall, slender, curly-haired and lumberjack-bearded man was waiting for us at the entrance of a wooden-framed and corrugated-iron-walled-barn. By the Noah-look of the individual, you'd think you're in "natural wine" country here... Well, you'd be right. William "Bill" Downie is one of the figureheads of the non-interventionist, terroir-driven winemakers currently in the spotlight in Australia.

Bill makes very characterful wines in his rather archaic grange using grapes sourced from vineyards located in the regions of Gippsland, Yarra and Mornington. After destemming the grapes, he just puts the uncrushed berries into the vats and then waits for nature to do the job. Although Bill recognizes to use commercial yeasts sometimes and the addition of the strict minimum of SO₂ at bottling, he never tunes the wine by adding sugar in cold vintages or tartaric acid in hot ones, nor does he perform any punching down (*pigeage*) or pumping over (*remontage*). This last point really intrigued me, and when asked about how he managed to extract colour from the thin skin of Pinot Noir, he answered that he actually managed to get more colour by leaving the skins un-touched. According to Bill, when you perform punching down, you just break the berries, releasing a lot of juice, and therefore encouraging the building of a cap that floats on the top of the wine, and which you then need to push back in order to extract the anthocyanins. When leaving the berries intact, the "cap" makes-up 5/6 of the vat instead of 1/3, and it is therefore constantly in contact with the surrounding juice. Bill pushes the hands-off philosophy to the point of not making any analysis: nor before harvesting the grapes, nor during fermentation.

After this compelling introduction to his winemaking philosophy, Bill took the group to his newly planted, high-density vineyard, among which a block of un-trellised vines reaches 20,000 vines per hectare. When asked about the reason to plant the vines this close, Bill explained that he found out that it enabled him to produce less bunches of grapes per vine, and that the more concentrated grapes thus tended to minimize the stemmy flavours you can sometimes get in Pinot Noir wine.

Speaking about Pinot Noir, although this is the main grape variety produced by Downie, it is not for the love of this great variety, but simply because Pinot seems to perform the best in the vineyards Bill sources grapes from. His own words about Pinot Noir: "I don't give a shit about varieties! I am just looking for the true expression of a place at a point in time". And these are not empty words: Bill found out that the place he planted his high-density Pinot Noir was actually slightly warmer than what he had imagined, and he is therefore considering planting Mondeuse and Mencia, hoping that these grapes will be inclined to better express the site's character.

After greeting Bill's newly acquired horse, we walked back to the barn where Bill's wife and business partner Rachel prepared home-made butter and charcuterie to accompany the different wines Bill prepared. Among the different wines we had, it was very interesting

to try three of them all made the same way, all from the same vintage (2014), all made from Pinot Noir, but coming from 3 distinct regions, namely Gippsland, Mornington Peninsula and Yarra Valley. The same winemaking approach allowed us to grasp the subtle differences of each terroir. My impression was that Gippsland happened to be the most savoury, even animal, of the three wines, and seemed to evolve quicker than the other two. Although both Yarra and Mornington had a common grassy character, Yarra's showed the most spices on both the nose and the palate, while Mornington's was the most floral and fruity. On a side note, 2014 was a very difficult vintage caused by a poor weather during flowering, leading to uneven ripeness in certain vineyards, but especially leading to very low yields, with most of Victoria's wineries harvesting only 1/3 of their average crop.

We finished the tasting with two vintages of the controversial Thousand Candles. Meeting William Downie made me change my stand about this wine. Like many wine professionals, I was a bit shaken when its first vintage (the wet 2011) was released at 100 AUD, and the blend of 87% shiraz, 10% pinot noir, and 3% sauvignon blanc, was really confusing for the close-minded person I then was. Regarding the price, as Bill pointed out, nobody would have made such a fuss about it if he just had agreed to print his name on the label. The wine wouldn't have been considered as a "new wine", but more likely as a "new premium wine made by William Downie". About the blend, once you've understood Downie's position on varietals, you better understand that the grape varieties used aren't that important, as long as the vineyard's character is reflected in the wine. We tasted the 2013 and 2014 vintages. The 2013 was my favorite, showing intense aromas of violet and peony flowers, intertwined with candied red and black fruits, blueberry and rhubarb. Though medium-bodied on the palate, the wine showed obvious concentration, with flavours reminiscent of flowers and spices enveloping medium-intensity, chalk-textured tannins, and ending on a focused "mineral" long length.

This was the first visit of the first day of the 2015 Busby Trip. What a start!



Day .1. Second visit #JBT15

Kooyong by Brett Woonton

What a contrast to our last visit at William Downie farm to the mighty slick operation of Kooyong. Kooyong is situated in the cool-climate Mornington peninsula which is 80km south of Melbourne. Vineyards are split into 5 individual plots with different clones planted on different soils. The best selection of each vineyard is reserved for the single vineyard wines. The other parcels are blended to produce the Massale and Clonale wines. The biological farming system they use is driven by creating a healthy soil environment which follows through into the quality of the wines. Their wine making philosophy is as with William Downie, non- interventional with wines being fermented spontaneously.

The tasting.

2014 Pinot Gris, Beurot

Lovely lemon and pear on the nose with a touch of vanilla on the palate, crisp and clean with a hint of nuttiness, zippy acidity on the finish and dry. Really liked this wine. 8/10

2014 Chardonnay, Clonale

Peaches and hint of creaminess on the nose with lime and orange zest in the mouth, touch nutty, loved the balance and the fine acidity, great finish. 7/10

2014 Red Hill Chardonnay, Port Phillip Est

Showing lots of complexity for young wine, peachy, savoury and nutty, the palate has pink grapefruit and lemon, touch pithy/chalky and nutty, tickle of oak in the back ground. Full bodied but the acidity balances it out. Big finish. 7/10

2013 Chardonnay, Farrago

Complex flinty with citrus tang on the nose, waft of oak but integrated that follows into the mouth with blood orange and a mealy/ness/savoury, bright clean acidity to finish. 6/10

09 Chardonnay, Farrago

Lots going on, nutty, creamy, peachy, hints of lemon which follows onto the palate with orange zest, cashew nuts and a savoury element, oak nicely worked into the structure. Still has a bright acidity and long finish. Fine. Potential to age further 7/10

2012 Pinot Noir, Port Phillip Est Red Hill

Pretty and floral aromatics mixed in with raspberries and cherries. Herbal notes of fennel and orange, savoury and tea. Love the grippy tight green tannins but seriously bright and clean, fine tannin to finish. 7/10.

2012 Pinot Noir, Port Phillip Balnarring

Floral pretty wine with dark red fruit on the nose, flavours of soft red berry fruit, black olives and aniseed. Classy mid weight tannins and a fine refreshing acidity. A mouth filling finish. 7.5/10.

2013 Pinot Noir, Massale.

Lots of colour, Raspberries and cherry fruit, hint of rose, plenty grip, real purity, nice fine tannins, bright acids.

2013 Mares, Pinot Noir

Lots of aroma of soft red berry fruit which follows onto the palate with herbal notes and touch of orange zing, great texture, good structure for aging, hints of savoury. Tight with Purity. Needs time.

Winemaker note; this site is exposed, higher in alt and has a clay/sandy soil. Vines are highly stressed.

2013 Haven, Pinot Noir

Ripe aromas, sweet red berry soft fruit, spice, a little savoury, good weight and fleshy, firm tannins rain the plumpness in. Again bright acids.

Winemaker note; sheltered site, vines are less stressed.

2013 Ferrous, Pinot Noir

The usual soft red berry fruit with cherry and black olive but quite intense nose. The aromas follow onto the palate with bitter orange and herbal flavour. Grunty tannin but nice. Balanced, needs time.

Winemaker note; highly stressed site due to lack of water and exposure.

2010 Meres, Pinot Noir

Showing age on the visual. Still showing cherry but moving into savoury mushroom aroma and flavours, liquorice, a bit of herb and meat. Still good grip but fine tannins. Plenty time to go.

Brief conclusion

Overall this was a great intro to the Mornington P and I love the purity of these wines and appreciate the representation of the single vineyard wines that Kooyong are doing.

Favourite wine; 2014 Pinot Gris, Beurot



Visit at Parringa Estate, Mornington Peninsula, 17th by Thomas Ilkjaer

Arriving at Parringa Estate in the late afternoon we were welcomed by owner Lindsey McCall who introduced us to the estate and gave us the basic information while standing outside next to the estate owned vineyard planted with Shiraz and Chardonnay. The total vineyard area runs to approximately 25 ha though most of it is leased with Parringa controlling the management. The shiraz is ungrafted. The first vines - shiraz and cabernet sauvignon - were planted in 1985 but Lindsey soon realised that cabernet was not the best variety in that spot. The fertile clay soil means naturally very vigorous vines and he experimented with different trainings systems like Scott Henry and Sylvoz before deciding in favour of the Lyra from 1990 and onwards.

The former school teacher never had any formal training in viticulture or winemaking and it seems as if the high standard of the wines is the result of a mixture of a certain talent for the job and the willingness to experiment and learn from it. With the chardonnay as a good example he has gone from a bolder, less acidic and more alcoholic style towards a leaner, more crispy and lighter style. With the pinot he has not been doing whole bunch fermentation since 1999 and has gone from 100% new oak till around 50-60% on the Parringa Pinot Noir. The chardonnay, shiraz and pinot noir all comes in a three step line-up with the top wines named Parringa Estate. After a tasting of a range of wines in the winery we ended the evening in the nice restaurant upstairs with a 4-meal dinner and additional back vintage wines. It was such an overwhelming experience that some stupid member of the group left his iPad behind!

Wines tasted (all Mornington Peninsula)

Estate Riesling 2015

Estate Pinot Gris 2013 (40% barrel fermented)

Peninsula Chardonnay 2013

Estate Chardonnay 2014

The Parringa Chardonnay 2011

Peninsula Pinot Noir 2013

Estate Pinot Noir 2012

The Parringa Pinot Noir 2010

Peninsula Shiraz 2013 (bought fruit, 5% co-fermented viognier)

Estate Shiraz 2010

The Parringa Shiraz 2010

'Reserve' Pinot Noir 2004 (first vintage with screw cap)

'Reserve' Pinot Noir 2007

Mac Forbes / Timo Mayer / Gembrook Hill Sunday 18th by Ryo Kasahara



After 2 hours drive from down town of Victoria (sic.) we arrived winery of Gembrook at Yarra Valley. We experienced “elegance” of wine from the terroir and passion of “wine growers” on great sunny day. The Yarra Valley is an Australian wine region located east of Melbourne, Victoria. It is a cool climate region that is best known for producing Chardonnay, sparkling wine and Pinot noir. We met 3 great wine maker and great people who has full of humanness and humour. They prove us the potential of Yarra Valley with “elegant style of their wine” “Pure” “Natural” ”Juicy”

Let me introduce them!

Mac Forbes

Mac Forbes is a young leader of the movement toward bright, fresh elegant style of Yarra Valley wine. Mac’s broad international experience has clearly informed the philosophies above. He has done stints in France (mainly Burgundy), Italy, Portugal. He is very kind and friendly personality.

Timo Mayer

Timo has full of humour and has power to make people laugh!! On the other hand, he is known as Pinot Noir Master (German immigrant). He try to maximise the potential of grape from bloody hill, as not use SO2 before bottling. Through the wine making, he produces wine which we can feel full of humanness inside. I believe this is the true worth of Mayer’s wine.

Andrew Marks (Gembrook Hill)

Andrew is sincere and good faith reliability. He started his career at Penfolds. He stayed with the company until 2003, during which he fitted in vintages in Sonoma, Burgundy and the Languedoc. His Sparkling wine (Blanc de Blancs) and Sauvignon Blanc makes us surprised. Very fine and clean and pure with minerality.

Wines tasted:

- 2011 Blanc de Blancs / Gembrook Hill
- 2013 Sauvignon Blanc / Gembrook Hill
- 2014 Chardonnay / Gembrook Hill
- 2014 Chardonnay / Timo Mayer
- 2013 Riesling / Timo Mayer
- 2014 Hoddles Creek Chardonnay / Mac Forbes
- 2014 Woori Yallock Chardonnay / Mac Forbes
- 2015 RS29 / Mac Forbes
- 2012 Pinot Noir / Gembrook Hill
- 2014 Woori Yallock Pinot Noir / Mac Forbes
- 2014 Doctor / Timo Mayer
- 2014 Mayer / Timo Mayer





Sexton vineyard



De Bortoli tasting and dinner by Christina Holzer

Barrel tasting in the cellar:

2015 Vinoque Favorita (5% Gewurztraminer lees) - the gewurz lees add an aromatic character and texture

2015 Nebbiolo Sparkling base – goes through full mlf, but has still high acidity. delicate, with lively acidity and bright red fruit

2015 Vinoque Pinots – Blend of Meunier, Noir and Gris

2015 Heathcote Grenache

2015 Heathcote Syrah, for blending with the Heathcote Grenache

2015 Yarra Valley Mat 7 Sangiovese – Brunello clone, 4 bunches per vine, low water usage which is an advantage. Highly aromatic, crunchy red fruit and lively acidity. Lovely texture

Tasting and dinner: Leanne and Steve prepared an amazing dinner on their back deck for us, delicious salads and bbq-ed prawns and steaks, perfect with the wines.

2013 Bellariva Sangiovese King Valley

2015 Vinoque Nebbiolo Rose – Rose has become very successful for the brand recently

2015 Vinoque Pinot Blanc - very refreshing to drink

2015 Vinoque Gamay Noir – really delicious, tangy red plum, could drink buckets of this!

2014 Vinoque Sangiovese

2015 La Boheme Pinot Noir Rose – pale colour, very dry and with good texture. Goes through mlf, no yeast added, no acidification, pH of 3.8

2015 La Boheme Syrah Gamay – 22% Gamay, majority whole bunch. Really easy drinking, perfect vin soif but with good complexity too.

2015 Villages Pinot Noir

2012 Estate Grown Cabernet Sauvignon - serious Cabernet, complex

2014 Section A5 Chardonnay – old vine Chardonnay planted in 1976, picked in the morning, partially de-stemmed, partial whole bunch run through rollers, no yeast added

2013 PHI Pinot Noir, single vineyard 10% whole bunch, no filtration, 33-35% new French oak 9 months. Very savoury and complex, long finish. Delicious! Steve believes that Pinot Noir does need some high quality new French oak.

2012 Section A8 Syrah – 40% whole bunch adds savouriness and complexity, good freshness and structure without being heavy or jammy.

It was a very enjoyable visit and I learned a lot about the Yarra and de Bortoli in particular. It was interesting to note that Steve thinks varietals are not as important as the style of the wine nowadays, and that with that philosophy in mind more interesting and drinkable wines can be produced.

Many thanks to Leanne and Steve for their very warm welcome and hospitality!

Giant Steps / Innocent Bystander Monday 19th by Jesse Willis

The morning started with “Breakfast on the Hill” on top of the Sexton Vineyard. We were greeted by an espresso truck along with a chef from the Giant Steps Winery serving freshly baked bread (from a 20+ year old sourdough starter), pastries, bacon, fresh fruit and more. Breakfast was paired with the Innocent Bystander Moscato which is sourced from old vine Gordo (brown) and Black Muscat. They also poured their NV Prosecco, made with fruit grown from the King Valley in northeastern Victoria. After breakfast we moved to the Giant Steps cellar door and tasted through three flights of wines With Steve Flamsteed (aka Flammo) and assistant winemaker Julien.

Sexton Vineyard Chardonnay:

Vines grown on the same hill we had breakfast. Soil is approximately 60 million years old. Chardonnay is predominately Mendoza Clone. They have started implementing biodynamic principles in this vineyard. They use 500 L Frehcn oak puncheons for the Chardonnay, generally 25% new, 25% 1 year old and the remainder 2, 3 and 4 year old. Vintages tasted were 2012, 2013 and 2014.

Applejack Vineyard Pinot Noir

Vineyard located just east of Gembrook in the Upper Yarra. Planted to MV6, 114, 115. Grey/Black basalt volcanic soil. Elevation is 100 m higher than Sexton at 280 metres. Single cordon training, 3600 vines per hectare. Between 60 - 100% whole bunch depending on the vintage. No punch downs. 25% new French barrique. Vintages tasted 2012, 2013 and 2014.

Mea Culpa Syrah

Sourced from the Tarraford Vineyard in the Yarra Valley. Moving towards biodynamics. Whole bunch fermentation in 500 L puncheons. East facing slopes on a cooler site, prone to frost. 14 months in a mix of new and used puncheons. Vintages tasted were 2012, 2013 and 2014.

NV Causes & Cures Semi-Dry White Vermouth

Base wine produced from biodynamically farmed viognier grapes, hand-picked and whole bunch pressed with native ferment in French oak puncheons and barriques. The spirit is distilled from the same viognier base at the Four Pillars Distillery. Botanicals include wormwood, juniper, gentian, bay leaf, cinchona and seville orange. Botanicals are macerated in the fortifying spirit, which is used to bring the end product to 17% ABV. The vermouth is sweetened with a black unrefined sugar.

Oakridge 19th Oct 2015 by Alvin Gho

The visitation started first at Barkala Ridge Vineyard with John Funder who owns the land together with his wife Val. We were given an introduction to the site in Upper Yarra by John who showed us the red volcanic soils with high iron content. The Barkala Vineyard is marketed as the Local Vineyard Series as the middle tier of Oakridge. In the 8 acres Barkala, 5.62 acres are planted with Chardonnay, 3 rows of Tempranillo and some other irrigation is available here as an option. This range of wines by Oakridge has received multiple awards from wine shows.

Wines tasted here were:

2015: Tight and lean on palate and was highly aromatic on the nose

2013: Highly aromatic as well with whit peaches, nectarine,. Creamy but clean with hints of stony minerality. Intense concentration of fresh lemons, elegant and textured and acids were med high

The grapes here are hand picked and whole bunched processed with no malolactic fermentation and aged 11 months with 30% new barrels

Oakridge winery with GM: Danny

The method of production here is mostly:

- Mixed Fermentation styles, some whole bunch some destemmed
- Foot stumping (sic)
- Natural yeasts
- Cold soak
- French Oak

Production - About 24000 cases produced - 80% Chardonnay and Pinot Noir
3 tiers of wines 1. 'Over the Shoulder' range, 2. "Local Vineyard Series" range, 3. "864" range. Of which Over the Shoulder is approximately 3/4 of the total production and with the 864 being the least produced

Tasting:

FIRST FLIGHT

2013 Over the Shoulder(Blended with over 3 vineyards): Fresh lemon peel, clean no oak. Clean lemon/lime, slightly textured with no oak and M+ acids

2013 Barkala Chard: Butter, white tangerine, bitter almond, oak spices. Intense lemon and rich on palate with high acids.

2006 "864": Lemon drop, mint, menthol, yellow flowers, butter. Opulent and rich with high acids and intense lemon concentrate

2013 "864": Aromatic white flowers, restrained butter, fresh lemons. Full on palate high intensity, Med+ acids

SECOND FLIGHT

2015 Pinot Meunier: Reductive on nose, medicinal, soft Med+ acids. Mandarin peel bright and fresh

2014 Over the Shoulder Pinot: Green, capsicum and floral notes. Tangy acidity with firm ripe red fruits

2014 Lusatia Pinot: Opulent, fuller dark red fruits. Deep ripe red fruits on palate with great structure and luscious mouthfeel

2014 "864" Pinot: Restrained dark red fruits, big and full on palate. Intense fruits with intense but textured tannins

THIRD FLIGHT

2012 Over the Shoulder Shiraz: Reductive, burnt tyre, stalks, stems, capsicum. Green tannins, intense with slight underripped black fruits

2014 Local vineyard Series Shiraz: Restrained nose, pepper, menthol, sweet blackcurrant. Ripe with textured tannins. Good grip and intensity

(Forgot the vintage) "864" Shiraz: Blackcurrant, black berry jam, black pepper, capsicum. Full-on textured tannins. Taut but ripe (not overripe) fruits

2004 "864" Shiraz: Sweet dark prunes, plums liquorice jam. Textured with Med+ tannins and dry tea leaves

FOURTH FLIGHT

2010 Over the Shoulder Cabernet: Aromatic, violet, blackcurrants, prunes, high tannins with full dark intense black fruits

2012 Local Vineyard Series Cab: Intense tannins, full blown ripe black fruits. Herby yet juicy

2012 "864" Cabernet: Vanilla, spice, mouth-puckering tannins. Powerful intense black fruits



Grazing Night Melbourne, 19th October 2015 by Brett



After a few pre grazing night cleansers at a pop up bar called Pony Fish Island in the middle of the Yarra River we headed to the Transport Bar in Federation square. We were divided up into 3 grazing teams to be chaperoned around by Melbourne natives of the trade taking in the night life of the city. The teams were headed up by Rory Lane (The Story) and Marco Hall (Chapoutier), Suzanne Tyzack and Steve Flamsteed (Giant Steps). My team was lead into the night by the mighty Mac Forbes and was made up of Tim 'The' Wildman, Ryo 'Samuri Master', Mya 'Pants on Fire', Jesse 'J Rod', and me Breeett 'Go the AB's' Woonton.

We started out by popping in to Movidia, a well-established Spanish tapas bar. We had a reviving bottle of manzanilla and some tapas, one of which was a hand-filleted Cantabrian Artisan Anchovy on Crouton with Smoked Tomato Sorbet – so delicious I'm going to nick this one for Vinoteca. hilariously, I meet a bloke working there that use to work at 10



Greek St. Small world. We then headed back out into the night taking in some of the very creative graffiti in the lanes. We stopped briefly for a photo opportunity below the lane sign of the famous Aussie heavy metal band AC/DC.

Not far from AC/DC lane was the next restaurant, Tonka, a modern Indian restaurant doing small plates. Tonka is the sister restaurant to the awarding wining Coda. After a local gin & tonic we got stuck into the menu, which I have to say was superb. Really great use of flavours and all spices beautifully balanced. My stand out dish was the Petuna Ocean trout from the tandoor- one of my top 5 dishes of the year. Beautifully cooked with subtle spice and incredibly tender with a touch of translucence to the middle of the fish. All this was washed down with a selection of different wines from the area. Clare Riesling, Yarra Pinots and a blind tasting of Luke Lamberts '13 Yarra Nebbiolo. I thought this was a Pinot on Steroids but Ryo 'the samuri master' picked it as Nebbiolo. This is probably the best Aussie non Italian Nebbiolo I've tried. Stunning gear! Worth getting in touch with Indigo wines back in the UK for?? After a selection of puddings to share and glass of muscat we headed off to Siglo bar.

Via Siglo we stopped off at Hihou which is a cool, no signage, ring a door bell Japanese Saki bar for a swifty, but unfortunately it was closed, Ryo had a quick look at the saki's available and was suitably impressed. By the way, Ryo's grandfather is a master Saki producer.

After a short walk we were on the 3rd floor of the rooftop bar Siglo, this is part of the famous wine trade hang out, Melbourne supper club. This place is where the trade comes post dinner/club to peruse a most excellent wine list and drink quality booze with toasted cheese and ham sarnies. This is also where #JBT15 convened to swap stories of their grazing night. Unanimously the busby tour thought this was a great night and proceeded to celebrate by sucking on large Cuban cigars and quaffing a lot of non Aussie wines (what's that about?) into the night.

More good times ahead!



Day 4 Tahbilk by Maya Samuelsson

As soon as you drive in to Tahbilk you can feel the heritage of this traditional winery. Personally I always associate Tahbilk with the amazing varietal wine Marsanne. At the generous tasting we got to the chance to taste different vintages of this wine among a lot of others bottles that were opened for us. A visit I late will forget.



Who's in charge around here?

Marsanne

2015 Eye: Pale, green

Nose: Fruit driven, aromatic, white flowers, tropical fruits, mineral, passion, white flowers and chamomile.

Palette: High acidity (which will be more integrated with time) green, youthful, peels from granny smith apples, young gooseberry's. Remind you of a very young Riesling.

2010 Eye: Minus mid-intense. Pale lemon peel colour.

Nose: Developed, toasty, honey, ripe lemon, floral.

Palette: Lovely wine, it still feels young, high acidity, green apples, you find honey and floral notes but not as much as on the nose.

2004 Eye: Deep, middle intense, going to a golden colour.

Nose: Honey, nutty, exotic fruits, ripe mango.

Palette: God balance, high acidity, exotic fruits, ripe mango, peach, pineapple, toasty, honey, and mineral. Love it!

1927 Vines Marsanne

2007 Eye: Pale, white, lemon peel.

Nose: Oily, elegant citrus fruits, granite, flint, rubber.

Palette: High acidity, youthful, green apples, citrus, lemon, and gooseberry. Would never have guessed 2007 in a blind tasting.

2003 Eye: Pale, lemon peel.

Nose: Similar notes as 2007 but more oily, a hint of petroleum, more discrete fruit, flint, granite, rubber.

Palette: High acidity, banana, ripe lemon, flint, oily, bigger body.

2000 (under cork) Eye: pale- mid intense, hay hints of gold.

Nose: Toasty, developed, hay, mineral, flor, oily, ripe lemon, yellow apples.

Palette: High minus acidity, developer, flor, toasty, flint, yellow pears, ripe lemons.



Shiraz

1999 Eye: Medium intensity, red core going to a brick colour at the rim. Sediment.

Nose: Developed, decayed leaves, oak, cedar, tobacco, red tea.

Palette: High minus tannin, medium acidity, lushes fruit, forest, spicy, black pepper, mid body, red apples.

2012 Eye: medium intense, ruby red core going to an orange rim.

Nose: Meaty, dark fruit, good balance. Spicy, liquorish, black pepper. iron, savoury, earthy.

Palette: Dark fruits, plums, blackberry, balanced and not jammy. High tannins, nice acidity, full body, good potential for aging.

Cabernet Sauvignon

1998 Eye: Medium intensity. Red core and a brick coloured rim.

Nose: You can find a hint of Bordeaux with well-defined notes of sharpened pencil. Full bodied, a note of eucalyptus and green pepper.

Palette: High tannins, big palette and structure, still a crazy capacity even if it is 17 years old.

2012 Eye: medium going to high intensity. Ruby red core and a rim with a hint of orange.

Nose: Black fruits, plums, dark cherries, oak, cedar.

Palette: High drying tannins, medium acidity and well balance. A lot of black fruits and cedar, oak but in an old-world way.

Eric Stevens Purbrick/ Reserve Shiraz

1998 Eye: Medium (minus) intensity. Orange brick coloured rim.

Nose: Elegant, red berries and a little lighter than the others. Developed, oak, leather, forest and wet leaves.

Palette: High (minus) tannins matured, oak, spicy, black pepper, sweet liquorish.

2004 Eye: Medium to high intensity, red core and a hint of orange, developing.

Nose: A little tight and would have been good to decant and give some air. Developed but felt younger than 2004.

Palette: High intensity, it is going somewhere so keep it for a couple of years. High tannins high acidity, good balance, full of dark fruit with red berries like strawberry compote.
2010 Eye: Ruby red core and a hint of orange at the rim.
Nose: Buttery note like popcorn, that I did not find in the other two, more oak.
Palette: Best balanced of these three. High tannins, oak, black and red fruits, spicy but not in a northern Rhône way.

1860 Vines Shiraz

1992 (less alcohol) Eye: Low intensity, red core broad light block coloured rim.
Nose: Smoky flint, granite, tobacco,
Palette: High tannins, high acidity iron, very matured, herbal, hay and not much fruit left.
1999
Eye: Medium (minus) intensity. Ruby red core with orange rim.
Nose: Strawberry compote, leather, black pepper.
Palette: High tannins, long finish, medium to high acidity. The strawberry is gone and more herbal flavours like hay.
2010 Eye: High (minus) intensity. Red from core to rim.
Nose; Concentrated black fruits. Oak, butter, and popcorn.
Palette: Good balance, high tannins, high acidity, still fruity and northern Rhône leather, liquorish, black pepper and oak.

Eric Stevens Purbrick/Reserve Cabernet Sauvignon

1992 (some % of Merlot) Eye: Low intensity. Broad light block coloured rim.
Nose: Hint of Bordeaux feeling. Matured.
Palette: High drying tannins and high acidity, same structure as the 1860 vines Shiraz 1992. Forest and wet leaves, matured.
2002 Cold year. Screw cap. Eye: Medium intensity. Sediments. Deep core, thin rim going toward orange.
Nose: Fruit driven, black fruits, black currant, tobacco, cedar, sweet liquorish.
Palette: Best cab this year. Good balance, high tannins and medium to high acidity. A lot of black fruits, tobacco, cedar and new sharpened pencil.
2010 Screw cap. Eye: Medium intensity. Red from core to rim.
Nose: Concentrated black fruits, oak, butter and popcorn.
Palette: High tannins, high acidity, concentrated black fruit, black currant, cedar, tobacco, black pepper. Young but with a very good capacity.



Bindi. Tuesday 20th Oct. Day 4 by James Teng

Immersed in the story of a visionary immigrant who first came to a foreign land helplessly but then encountered his mentor and after many struggles he finally established himself on the map of Australian wines.

The vineyard, the winery and their home nested in a beautiful place surrounded by wood land, and therefore kangaroo! We've been promised to see kangaroo here and yes we did. What a privilege to taste the 1991 Chardonnay Kostas Rind, their first vintage which was initially made off site before the winery was built in 1998. Only 896 bottles were made! The 1992 and 1994 Pinot Noir Bindi were also still fond in memories. This is a place with its unique philosophy.



Dog 1 - If you sit we may get food
Dog 2 - Who's got food?
D1 - The small girl. Its happened before when we sit.
D2 - What's happened before?
D1 - Getting food. Now SIT DOWN
D2 - You sit down
D1 - I am sitting down!
D2 - Why?
D1 - Because we may get food
D2 - Who's got food?
etc etc etc....

Day 5 Best's by Yvonne Cheung

The owners of this Grampians winery are Viv and Chris Thomson. We met Ben Thomson today, who is the fourth generation owner. The winery will celebrate its 150th anniversary next year. This winery is all about Shiraz and Riesling. A whopping 96% of Great Western is planted to Shiraz.

Best's won the prestigious Jimmy Watson in 2011 for their Bin 1.

They make three tiers of Shiraz: *Bin 1, Bin 0, and Thomson's Family Reserve*. We visited the 1866 Nursery Block "to see what works" – 19 different varieties planted as the annual Concongella field blend, inclusive of:

- Furmint
- Fer
- Dorado
- Picpoul
- Sauvignon Vert
- I wrote down a bunch more but I can't read my own writing!

The Nursery Block has been regenerated with the hopes of keeping them alive for another 150 years.

The 1890's Concongella is the longest running red wine

Tasting



Riesling, Great Western, 2015

Blended. Wines were the Clare Valley style back in the 1990s, now with 75g/l residual sugar

Riesling, House Block, 2013

First pick of the house block. They first bottled Riesling under Stelvin in 1979, promptly retracted it, and then reintroduced it again in 2001.

Riesling, Foudre Ferment, 2014

Herbaceous, pleasantly dusty with an organic mossy quality on the nose. Candied citrus, fleshy, long, and flexible on the palate while still maintaining bright acidity. The wine is green without being vegetal. Very drinkable and distinctly different from the angular Rieslings we

have been tasting. I wouldn't mind a bit more nervosity, though.

Pinot Noir, Miller's Burgundy Vineyard (1867), 2014

Tasting notes NA

Pinot Meunier, Old Vine, 2014

These vines were taken from the 1867 plot and replanted in the late 1970s. Wild berries and shrub, less earthy than previous pinot noir. Fruit roll-up, cherry cola nose. Has an exotic palate, hollow in a French way, peppery, and with less baby fat than expected – in fact, at its core, it is balanced, linear and long. This is texturally and aromatically lean. Vineyard has approximately 15% Pinot Noir mixed in.

Shiraz, Bin 1, 2014

Most fruit is from small neighbouring growers, with the addition of some estate fruit. Pleasant with fruit and chocolate notes.

Shiraz, White Gravels Hill, 2014

Peppery, tannins are ripe, grippy and clean. Black plum skins, jam, berry cake, cherry juice.

1992 First Vintage of Thomson Reserve – only made nine times in 22 years.

Shiraz, Bin 0, 2012

Still very opaque. This is the premium wine if there is no Thomson Reserve. Much richer blue fruit, melted chocolate and integrated spice. It shows balanced aromatic integration at this stage. There is a gravelly mid-palate and finish – lots of pomegranate juice. Streamlined black pepper – quite dense on the palate.

Shiraz, EVT Reserve 2012 “Best Clone” (I don't know what EVT is – illegible notes)

Oaky right off the bat, with sawdust, spices and plum cake. Shiraz is in there somewhere... Palate is like a velvet blanket, cake with grip. Tannins are very forward but balanced. Mid palate sits right at the center. This is supple and concentrated. Big, lush.

Tasting comparison between Riesling under cork and Stelvin, both 2003

Screwcap

Nearly jasmine, tangerine marmalade. Chalkboard erasers, orange oil, blossoms. Still has direct line and length. Definitely more youthful – evolution slower but so far balanced. It shows zippiness and clover honey.

Cork

Pleasant bruised pears, the oxidative qualities don't bother me, surprisingly. It is less aromatically expressive, with orange tinges, stone fruit and ripe yellow peaches and apricots. It has flesh and amplitude, pith and ginger candy.

***after 15 minutes in the glass, the evolution of the screwcap has quickened and while the wines remain very different, they are more similar than at the initial pour. The stone fruit from the cork is also moving towards Meyer lemons, lemon curd and white crumb cake.*

Mystery white was actually really yellow – 1985 Chasselas!

Shiraz, Bin 1, 2011

Winner of the Jimmy Watson Trophy. Purple, light weight, mid palate, classy, purple, still very primary. The wine is much leaner than the others, very attractive in its digestibility. Noticeably cooler with distinctive black pepper. Good drinkability and balance, expression without being overdone.

Shiraz, Bin 0 “Hermitage,” 1984

First bottle was off, showing brett and general unhappiness. It is relatively lifted, evolved and integrated, though shallow with age.

Shiraz, Bin 0 “Hermitage,” 1984

Second bottle – clean. Fruit is more evenly distributed vertically, better vertical and horizontal development here. It has a savory edge and elegance in its decompression. Dried plums and dried tobacco without being stinky. This is beyond figs.

According to Justin, “Great Western reds show a seaside character, oyster, iodine, and soft flowing tannins.”

Shiraz, Thomson Family Reserve, 1997

Cork closure. Super youthful, vibrant, oak quite apparent. It’s a bit off balance, but will hopefully work itself out after a few minutes out of the bottle. Shows quality in its craftsmanship.

Pinot both ways at Bests



Bellwether, Coonawarra by Nick Hetzel MS

This is a working farm/kitchen/winery/vortex of happiness located in a sheering shed dating back to 1868. It is the come-to-life dream of Sue Bell who has worked for some of the smallest and largest wineries throughout Australia. We had an amazing evening in her shed, sharing bottles, stories and great food from her property.

Bellwether Vermentino Heathcote (vintage??)

Typical aromas of salt, citrus zest, lees, nuts and citrus blossoms. The palate is bright & fresh with a hint of phenolic bitterness

Bellwether Nero d'Avola Rosé Riverland 2015

Pale saignee style with fresh red fruits and bright floral character. Crisp, dry, fresh style.

Bellwether Chardonnay Tamar Valley (vintage??)

No notes or distinct memory of this wine. I believe it's in the modern style found throughout the upper yarra

Bellwether Cabernet Sauvignon Coonawarra 2006

Bellwether Cabernet Sauvignon Coonawarra 2009

Again, no notes here, but I do recall both wines having great precision, rich yet restrained black fruits, well integrated oak and only a slight amount of that eucalypt/mint note typically found in Coonawarra Cabernet.



A wombat walks into a bar...
JBT gains a new group member in
Coonawarra who soon bonds with the lads
over a few beers

Field Report: Capt. Jesse Rodriguez 8.21.15 Wynns Tasting

Tasting began with meeting the following principles at 9:15am. They consisted of:

Sue Hodder (Senior Winemaker)

Sara Pigeon (Winemaker)

Ben Harris (Viticulturist)

Alan Jenkins (Senior Viticulturist)



HISTORY:

Wynn's started in 1898 by its founder John Riddoch. In the 1950's the Wynn Family purchased it and to date it is considered the oldest family family in Coonawarra. In the 1950's, that era was considered the Renaissance era of Australian Winemaking. The main town of Coonawarra is called Penola and it is not to be confused with the township of Coonawarra.

SOIL/ TOPOGRAPHY/ CLIMATE/ VITICULTURE:

The soil base of Coonawarra is Terra Rossa. This distinctive soil has a limestone base layered by sand and topped with Clay. The Terra Rossa band is 27KM long X 2KM wide. The Terra Rossa goes 4' deep and the limestone base holds all of the excess water. In total, there are 5,000 HA planted in Coonawarra GI. The Southern Ocean has a very distinctive influence on this

area as it drops the temperature in the area by the Southern Ocean. On average, there are 14" of rain on average. The Coonawarra on average has cooler nights than the Yarra and Mornington Peninsula with teens in the evenings and in the 20's during the day. The oldest planted vines in 1920 for Shiraz and 1954 for Cabernet Sauvignon both from Johnsons Vineyard.

BOTTLING'S:

Wynns makes 10 single vineyards, Johnsons Vineyard, Glengyle, Davis, Messenger Alexander88 and Harrold to name but a few. In 1994, Wynn's switched to Varietal Labeled wines vs. Noble Labelling (i.e. Hermitage,etc)

COOPERAGE:

Wynns use around 8 different coppers for their wine productions and around 20%-30% new wood, primarily French Oak. Sue from Wynns does not believe that American Oak will be used as much in the future.

SHIRAZ BRACKET

1. **V&A Lane 2010**- More of a blue fruit tone to the wine with a clay and iron backbone. The fruit condition has a ripe and cool profile.

Acid M+/ ABV M+/ Tannin M

2. **Black Label 2012**- Elevated tones of cassis and cool red fruit and dark fruit such as boysenberry, blueberry and huckleberry. The fruit condition is is ripe, rich, heady and cool in style.

Acid M+/ ABV M/ Tannin M

3. **Michael 2010**- More tones of Violet's and white pepper on this wine with cured meat tones to it. The wine has a cool ripe profile. Mid palate has a silky texture. This is the higher profile of the single vineyard bottling's.

Acid M/ ABV M/ Tannin M

4. **V&A Lane Cabernet Sauvignon/ Shiraz 2010**- Slight menthol tone to this wine. The fruit composition mirrors what what showcased in the first 3 wines with a dark chocolate profile. That said the tannin provides a nice tension of tannin and structure.

Acid M (strong)/ ABV M/ Tannin M

CABERNET SAUVIGNON BRACKET

5. **Black Label 2013**- Ripe profile of plum, black fruit and black olives. The backbone has a soft silky texture. The green pyrazine not is soft and provides elegant lift.

Acid M/ ABV M+/ Tannin M+

6. **Messenger 2010**- Fruit is starting to turn to a dried red composition. Blueberries, Black cherries, black and red currants, wet and red tobacco leaves and menthol lift.

Acid M/ ABV H/ Tannin M+

7. **Glengyle 2009**- Ripe and dried fruit condition, expressive of red and black fruit. The tannin has a slight gritty texture. Elegant and expressive.

Acid M/ ABV H/ Tannin M+

8. **Alex 88 2006**- Slight herbal tone to it. Black fruit profile on this with a soft profile, strong iron backbone. Very high on the tannin profile. More of a plum, cassis, morrello cherries.

Acid M/ ABV H/ Tannin H

9. **John Riddoch 2010**- Plum profile, slight unripe green profile condition for the fruit. Smokey expression of wood. Fruit color expressive in a black, dark cherries and

Acid M/ ABV M/ Tannin M+

10. **Cabernet Sauvignon (Blind Tasting)**- Dried red fruit tones to the wine. It has vinosity to it. There is tones of dried pipe tobacco, dried red meat, leather. This wine still appears to be developing in bottle. I think this wine comes on the early 90's somewhere between 1990-1994. I would venture to say 1990. It was revealed a 1986.

Acid M/ ABV M+/ Tannin H

11. **Cabernet Sauvignon (Blind Tasting)**- Brown color to the wine. Totally Maxed out on and peaked.

Silky and soft with both the palate and nose.

Acid/ ABV and Tannin coming in at M

Called 1957 was 1957.

My mind set was that I was off by 4 years with the prior one and if 1954 is the oldest vineyard, you figure give it 3 leafs of harvest and they probably pricked from that.



Raidis and Rymill by Julien Boulard

We are Day 6 of the 2015 Busby Trip, and we are now in the legendary wine region of Coonawarra! And although we are officially in South-Australia, a region reputed for its clement weather, the temperature today reminds the explorer that he/she is at the southernmost end of the state. That said, although the weather during our visit at Wynns in the morning was rather chilly, the afternoon's sun definitely warmed up our bones, and put us in perfect condition for... a ride in the woods!



Rymill's winery is located in the North of Coonawarra, but the 140 hectares of vineyards own by the estate spread all the way down to the far-South of the *terra rossa* strip. Our bus stopped in this part of the region, in a kind of wasteland where John Rymill, the great-great-grandson of Coonawarra's father John Riddoch, was patiently waiting for us with his team, a horse, an "ute" (which wasn't the horse's name as I realised later) and ten quads. Without formalities, we straddled the machines and rode through Rymill's vineyards and a few forests. After an hour or so of great fun, we reached a small creek where a long table, a smoking barbecue and our second hosts – the Raidis team, were waiting for us.

Raidis is a relatively young estate – the first vines were planted in 2002. Back then, Steven Raidis dreamed of green grounds, but more to the look of a football stadium's field rather than of vines' fields. After understanding that he wouldn't be able to run fast enough to join the premiership, he resigned himself to buy some land, plant some vines and breed a few goats. The estate is now 22 hectares, filled with Cabernet Sauvignon,

Sauvignon Blanc, Riesling, Pinot Gris, Syrah, Merlot and forty goats. Interestingly, the Pinot Gris is their best-seller, accounting for about half of their sales.

This afternoon in Coonawarra can be summed-up with four “greats”: great wines, great food, great people, and especially great fun!



Lake Breeze by Brett Day .6. third visit of the day #JBT15

After a solid drive from the Coonawarra via a ferry crossing of the mighty Murray River, we arrive in the little known wine region of Langhorne Creek. The Lake Breeze vineyard is owned by the Follet family and is situated between the Adelaide Hills and Lake Alexandrina, and about an hour away from Adelaide. Vineyards were first planted here in the 1860's. The vineyards are located in close proximity to Lake Alexandrina where the breezes create a surprisingly cool climate. Rich alluvial soils are deposited by the annual flooding of the Bremer River. This is vital to nourish the wines through the dry summer months and helps produce full bodied reds that are fleshy with soft tannins.

2015 Moscato

Light fragrant, grapey nose, orange and almond on the palate, really liked the balance between the sugar and the acid. Nice clean finish. No soap. From 35 year old White Frontignac grapes.

7/10

2015 Vermentino

Light colour with noticeable green hue. Has a citrus, orange and pear nose. Nice texture on the palate due to lees contact. Clean, fresh with zippy acids. Surprisingly good for the price. 6/10

2014 Reserve Chardonnay

Light in colour, peachy, yeasty aromas. Nectarine, citrus flavour, showing some complexity and textured. Clean finish, good length. Nicely crafted wine. 7.5/10

13 Bullant Shiraz

Ripe and intense nose, plummy, dark berries with cocoa, spicy, bright cleansing acidity to cut the ripeness. Mid weight in structure. A bit too luscious for my taste. Spends 12 months in old oak and bottle matured for 6 months. 6/10

13 Bullant Cabernet Merlot

Nose of cassis and chocolate which follows onto the palate. Mid weight wine, Soft tannins and balanced acidity. Very soifable. Good val. 7/10

2013 Bernoota Shiraz/Cabernet

Dark black fruit, blackberry and plums, herbal and chocolate notes, touch of savoury oak on the nose. Rained in sweetness, spicy, balanced acids, the blend is nicely knitted together, soft tannins. Drinking now. 8/10

Winemaker notes; Shiraz 60% Cabernet 40%. Fermented on skins in open fermenters, 20 months maturation in French and America oak.

2013 Cabernet Sauvignon

Full on cassis nose, touch leafy and herbal and violets. Concentrated palate with silky, fleshy texture with chocolate and cassis flavours, classy finish. Liked this wine. Bang for your buck.

8/10

Winemaker notes; Fruit off 40 year old vineyards. Fermented in open top fermenters and maturation in French and American oak for 10-20 months.

2013 Selection 54 Shiraz

Dark, but bright, colour. Hint of North Rhone. Classic full on nose of Shiraz with blackberry, plum and spiced fruit, tannins and oak nicely knitted together and balanced on a medium-bodied palate, great length. Well-crafted wine. And potentially good value in the UK?

2012 Arthur's Reserve 84% Cabernet, 8% Petit Verdot, 8% Malbec

Dark and bright colour, huge brambly blackcurrant nose touch of violets, mint and savouryness.

Concentrated and tight with black berry fruits lots intensity, but all in balance. Full on finish. 7.5/10

Winemaker notes; From 50 year old family vineyard. Small open top fermenters used. Wine matured in oak for 20 months in new French oak. Unfired and unfiltered.

Brief conclusion

These wines are all well-made, the good value Bullant wines are glugable and well made.

Favourite wine; 2013 Bernoota Shiraz/Cabernet

Visit at Shaw & Smith, Friday 23rd Oct by Thomas

We started out with a precise demonstration of the chilly side of Adelaide Hills. A wonderful bright morning sunlight - and low temperatures with a bit of wind on top of it. Those who jumped out of the bus in just t-shirts regretted it 10 min later! We were met by MW David Lemire from sales & marketing and viticulturist ... (sorry, did not get his name) who took us on a short walk to the upper part of the Lenswood vineyard, 50 acres acquired some years ago and at an altitude of 450-550 m a.s.l. the highest of the S&S vineyards. With a barrel sample of the 2015 Chardonnay (clone 76, block 2 for the MW students) in the glass we were introduced to the Adelaide Hills with particular focus on the big differences from plot to plot depending on altitude and orientation. The annual rainfall also differs a lot with 1200 mm on the westernmost slopes and 800 mm in west.

At the modern designed winery we were met with coffee and cake and MW Michael Hill Smith, co-founder and -owner who in 1989 together with cousin Martin Shaw sat up the business with the first vintage the year after. Coffee was followed by a tasting of a selection of wines from the Adelaide Hills and the Tolpuddle vineyard in Tasmania. The latter was acquired in 2011 (not popular with Hardy's who bought the fruit until then) and first vintage was 2012. The harvest in Tasmania is generally delayed one month compared with Adelaide Hills and most of the fruit is then shipped to the mainland winery for vinification.

After tasting we had a quick tour through part of the winery ending up outside where some chardonnay were "battonaged". Good pictures for the educators! Michael Hill passed through on his way from the private cellar with a couple of high end Barolos in hand. Good to see what Aussie wineproducers drink when they need a proper wine :-). We all ended up on the terrace (or lying in the grass) with the beautiful view and some young wines to please us. It was not too easy getting ourselves in the bus again...

Wines tasted:

In the vineyard

- 2015 Adelaide Hills (AH) Chardonnay (barrel sample)
- 2015 Adelaide Hills Pinot Noir (MV6 clone, block 6, 50% whole bunch)

In the tasting room

- 2015 AH Sauvignon Blanc (cold fermentation 10-12°C, short time sur lie)
- 2015 AH Riesling (5 gr. rs/l.)
- 2014 AH Chardonnay (barrel fermented, 25-30% new oak, battonage 3-4 times in 6 months)

- 2013 AH Pinot Noir (Lenswood + winery vineyard, 30-40% whole bunch rest whole berries, 3 weeks of fermentation)
 - 2014 AH Shiraz
 - 2013 AH Balhannah Vineyard Shiraz
 - 2013 Tasmania Tolpuddle Vineyard Chardonnay (10% malo)
 - 2014 Tasmania Tolpuddle Vineyard Chardonnay (20-25% malo)
 - 2013 Tasmania Tolpuddle Vineyard Pinot Noir (mix whole bunch/whole berries, slow ferment to 30-32°C)
 - 2014 Tasmania Tolpuddle Vineyard Pinot Noir
- On the terrace:
2015 AH Pinot Grigio
2015 McLaren Vale Grenache



Ngeringa /Murdoch hill / BK wine Friday 23th Oct. by Ryo

Ngeringa /Murdoch hill / BK wine are small biodynamic vineyard & winery in the Adelaide Hills. Vineyards are located in the beautiful Adelaide Hills, most vibrant cool climate wine region. The region is located in the Mount Lofty Ranges east of Adelaide, the capital city of South Australia. located in the high altitude (sited between 1,900 and 2,200 feet altitude). Around 1hour from Adelaide down town.

Those wineries are handmade insisted. Whole bunch, Wild East, Skin contact. Try to increase the potential of grapes. I felt strong philosophy of wine making from all of them. BK said “His wine is similar to art” They are tiring to make great wine through their philosophy, no for just money.

Their wine making remind my father who is Japanese chef and own small restaurant (only 20-25seat). I asked my father “why do not you increase number of seat??” He said “I would prefer keeping the best quality to increase number of seat” this is my father’s philosophy as chef.

It should not be always same balance between “Making money (market demands)” and “Going through with philosophy”. So make balance of them is difficult. I hope they keep making wine with their philosophy and I believe more and more market understands the style in the future. I respect their style(philosophy) and I like their wine!!



Ngeringa

Ngeringa is a boutique certified biodynamic vineyard and winery specialising in classic, fine wines that are full of vitality and born of tradition. Winemaker, Erinn Klein and co-founder, Janet Klein create Ngeringa wines in soil that has been nurtured with great care.

Murdoch hill

The Downer Family have farmed their property 'Erinka' since 1939 reaping the benefits of fertile soils of the Onkaparinga Valley in the heart of the Adelaide Hills. The farm has operated as a beef cattle property for the last 60 years. In 1998 Charlie and Julie Downer established Murdoch Hill. Michael Downer (Charlie & Julie's son) is now handling winemaking. Biodynamic vineyard

BK wine

BK Wines was established in 2007 by Brendon and Kirstyn Keys. BK is from New Zealand. He has worked for wine making in the US, Argentina, New Zealand and South Africa. BK said "Wine is art". And He is great artist!! He makes great "art (his wine)"with his own hands "hand making" through biodynamic method.

Murdoch Hill

2014 Chardonnay
2014 Pinot Noir
2015 Ridley Pinot x Pinot
2015 Surrey Pinot Meunier
2014 Phaeton Pinot Noir
2014 Landau Syrah

Ngeringa

NV NGERINGA Éclat NV
2009 Chardonnay
2013 Chardonnay
2013 Elliptic Chardonnay
2014 Viognier
2014 Rose
2013 Pinot Noir
2012 Syrah
2005 Syrah
2010 Altus

BK wine

2015 Pétillant Naturel
2014 Ovum Pinot Gris
2014 Skin n Bones White
2014 Skin N Bones Pinot Noir
2014 Sparks Grenache
2014 Swaby Chardonnay
2014 Gower Pinot
2014 Gamey
2015 BK WINE Syrah

The Lane tasting and dinner by Christina

Marty Edwards, owner and viticulturist and Michael Schreurs, wine maker.

Cuvee Helen Blanc de Blancs 2008 – traditional method, has spent 6 years on lees, picked at 12 Beaume, with 11 grams of acidity, no dosage. The fruit comes from a 1 acre, south facing plot. Fermented in stainless steel and French oak. Complex toasty, brioche aromas on the nose and palate. Very graceful but also with good weight, creamy texture and fine structure and delicate floral notes. Long finish. Very memorable!

Block 10 2015 Sauvignon Blanc – The block numbers indicate the patch within the vineyard where the fruit is grown. Cane pruned for more consistent yields and vibrant aromatics. Steep south facing slopes shelter the vine from the late afternoon sun, preserving the fresh fruit profile. Fermented in 300 litre stainless steel, no added acid, spends 4-5 months on lees to give some weight on the pallet. Aromas of blackcurrant, nettle, passionfruit.

Block 1A Chardonnay 2015 – 1500l foudres, cool, slow ferments. White stone fruit and grapefruit, with a crisp finish.

Block 3 Chardonnay - 2ha, with no afternoon sun, the coolest site on the estate, hence planted with Chardonnay. The long, slow ripening period results in more complexity in the fruit. Half it is fermented in large foudres, the rest in stainless steel. Marty said he knows when to pick once the grapes taste of ginger.

Block 14 Basket Press Shiraz – fruit from the highest, most exposed site on the vineyard, low yields of 2.5ton per acre. Destemmed, with a small amount of whole bunch and no new oak. Notes of violets, provencal herb, firm tannins, elegant with lots of spice.

Blind tasting wine: Blend of Semillon and Sauvignon Blanc (30%/70%). Wild ferment, mix of barrels and stainless steel. Crisp acidity from Sauvignon Blanc with some flesh and weight from the Semillon. Interesting to try, especially blind!

Beginning Chardonnay 2013 – High density vineyards (4166 vines/ha), Dijon clone (Bernard 95 and 96) planted on a 1 ha plot, hand harvested. Crisp, green fruit, but with good structure and length. Young but with lots of promise.

RG Single vineyard Chardonnay 2010 – fermented in barrels without additives, 4 barrels produced. Quite “Burgundian” in style, white peach, hint of almonds, lemon merengue pie. Good structure and length! Delicious.

JC Shiraz Cabernet Sauvignon 2009 – fermented with no additions and aged in new French oak for 18-20 months. Dark forest fruit, dark chocolate, tobacco leaf, spice with firm but soft tannins.

The hosts, wines, food and hospitality were fantastic as were the views! Thank you so much to Marty and Michael for an excellent evening. The drive for perfection in every aspect of the business was very impressive indeed and shows in the wines!

Clare Riesling Masterclass and Lunch with Skillogalee, Pauletts, Kilikanoon and Jim Barry by Jesse Willis

Comparative Tasting, 2 wines per winery, 2015 vs older bottlings

Pauletts Polish Hill River Riesling - 2015 & 2009

- Sourced from 6 vineyards in the Polish River Hill subdistrict
- Vineyards dry grown since 1999
- First vintage in 1983
- Feeling the effects of climate change...in the last 30 years, picking dates have moved ahead almost 30 days
- Mechanical Harvest
- Preference for QA23 yeast for neutrality

Kilikanoon "Mort's Reserve" Riesling - 2015 & 2005

- Grapes are hand picked, attempt to wait for a cool day for picking
- Very anaerobic winemaking
- 10 - 15 parts free sulphur through vilification
- Residual sugar at 1.6 grams/litre...bone dry
- Preference for QA23 yeast for neutrality

Jim Barry "The Florita" Riesling - 2015 & 2004

- Watervale Subdistrict
- Named for the fact that they used to make "fino sherry" at this site
- Plantings converted to Riesling in 1960
- Jim Barry purchased the site in 1986
- First vintage for this wine was 2004
- Grapes are now hand picked at night
- Very anaerobic winemaking
- Use only free run juice for this bottling, approximately 40% of yield
- Aged for one year in bottle prior to release

Skillogalee Clare Valley Riesling - 2015 & 2002

- "Skilli" subdistrict
- 40 year old vines planted on the contours
- 12 separate ferments from different blocks/vineyards, then blend to create the Clare Valley Riesling
- Machine harvest, mostly at night
- All vineyards for this wine are within 500 metres of the winery
- Low fungal pressure in these vineyards due to lack of humidity late in the season.

Stop at the lookout on the way to lunch

2010 Skillogalee Sparkling Riesling

- Transfer Method
- 3 years on lees
- 100% Riesling

NV Paulettes Trillians Sparkling Riesling

- Charmat method

Lunch

2015 Skillogalee Gewuztraminer

2013 Skillogalee Basket Pressed “The Cabernets”

2012 Pauletts Polish Hill River Cabernet Merlot

2012 Pauletts Polish Hill River Shiraz

2012 Kilikanoon “Baudinet Blend” Grenache, Shiraz, Mataro

2013 Kilikanoon Attunga Mataro

2012 Kilikanoon “Duke Reserve” Grenache

1999 Jim Barry “The Armagh” Shiraz

2010 Jim Barry “The Armagh Shiraz



Taylor's 24th Oct 2015 by Alvin

We were hosted by Adam Eggins, Chief Winemaker for a tasting session of a full range of wines

Whites:

2014 St Andrews Riesling - Sweetish, honeyed, dry, rounded, M+ acids M body

2005 St Andrews Riesling - Custard lemon, smoky, flinty, fuller, riper texture, M+ acids

2014 Jaraman Chardonnay - sweet ripe lemon, creamy, artificial aromatics

2014 St Andrews Chardonnay(new oak) - cream, vanilla, lemon custard, oak apparent

Reds:

2014 Jaraman Shiraz(Clare+Coonawarra) - ripe, jammy sweetish black fruits. M+ body M acidity

2013 St Andrews Shiraz - peppery ripe jammy black fruits. Astringent tannins. Taut

2012 Pioneer Shiraz - Alcoholic, black pepper, coffee, sweet palate ripeness

2013 Jaraman Cab Sauv - Green, capsicum, medicinal, amaro, mint, balanced, focussed fruit concentration

2012 St Andrews Cab Sauv - green pepper, herby, astringent green tannins. M+ body, M+ tannins

2012 Visionary Cab Sauv - burnt ripe red fruits, gummy, medicinal, excessive oak

2014 St Andrews TR Barrel - funky, reduced, dry sweet spices, mint, menthol

2014 St Andrews LT Barrel - Menthol, eucalyptus, coffee, cocoa, super intensity

2014 Merlot, 2014 Shiraz, 2014 Cab Sauv

Wines produced were: 2000 tons for white and 8000 tons red

2000 tons exported and 8000 domestic



Adelina by Maya

Late at night we dropped by for an amazing dinner at Adelina where the cool and friendly couple Col McBride and Jennie Gardner welcomed us with opened arms. Loads of delicious lamb, wine covered in beautiful labels and their own handcrafted beer, were generously served. The evening ended with a lot of yummy fortified wine, drinking games and DD (dudes dancing). :)

From left to right Picture 1



Adelina , 2014 Grenache,
Clare Valley
Adelina, 2014 Shiraz Mataro,
Clare Valley
Adelina, 2014 Shiraz, Clare
Valley
Adelina, 2012 Nebbiolo,
Adelaide Hills

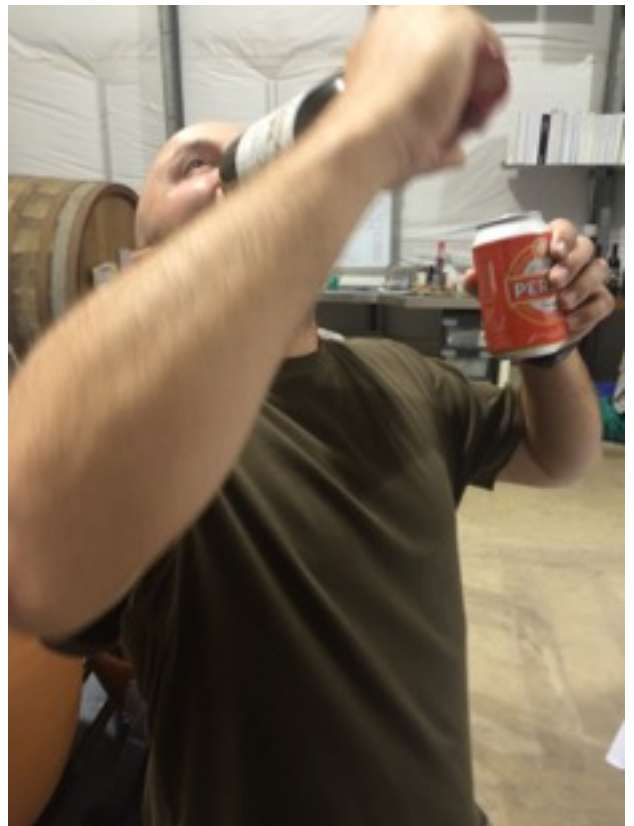
Picture 2

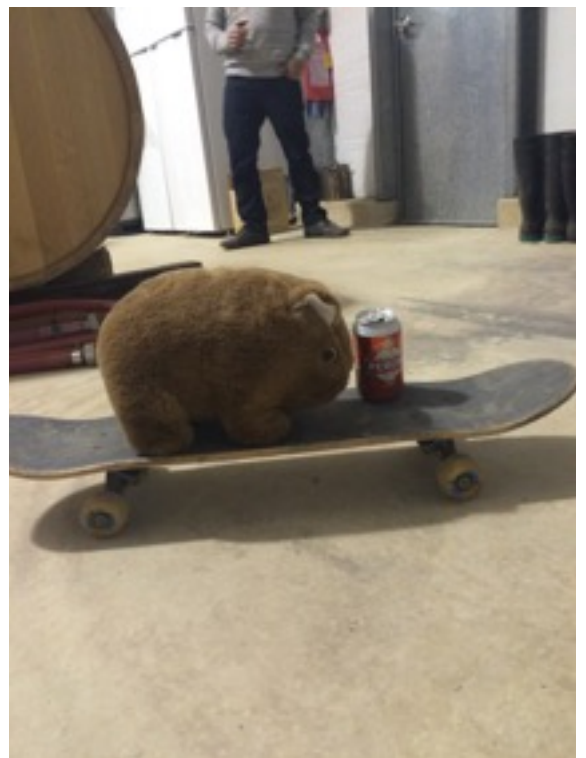
2014 Clare Riesling 100 days on skin
Adelina, 2015 Riesling, Watervale, Clare Valley
Adelina, 2015 Riesling, Polish Hill River, Clare Valley
Adelina, 2014 Arneis, Adelaide Hills
Monsters Monsters Attack! 2014 RIESLING Clare Valley





A plastic jug full of Wendouree port led to some legendary punting action





First Drop. Sunday 20th Oct. Day 9 by James

On the sunniest Sunday morning under the bluest Barossa sky we arrived at the Home of the Brave, a barn-like building beside the stately Penfolds mansion. Home of the Brave wasn't any other barn but a funky and innovative one. Their wines would surely stand out of others in the sea of bottles on the shelves with their very unusual label designs. The Nebbiolo and Touriga Nacional were eye-opening, and Mother's Milk Shiraz was a successful marketing story. The wine spitting competition sounds weird but everyone enjoyed it, including Mr Johnson the wine-spitting wombat (we have evidence, look carefully in the photo, he was really spitting wine into the air!)





Nick Hetzel demonstrating what the "S" in MS stands for. Second best photo of the trip

Cirillo, Barossa Valley by Nick

Marco Cirillo is the person involved in caring for the oldest Grenache vineyard in the world. Dating back to 1848, these Grenache vines are planted in heavy sand and uniquely trained by Marco himself every year. It takes Marco three months to train the almost 5000 vines! The resulting wine is perhaps the most glorious example of perfumed Grenache made. The wine spends 1yr in oak which is made up of 1/3 80yr old vats, 1/3 10yr French hogsheads & 1/3 stainless.

Cirillo '1850' Ancient Vine Grenache Barossa Valley 2010

Sight: Medium ruby with a wide garnet rim

Nose: M+ intensity. Dried, ripe, red fruits with intense notes of meat, smoke, lavender, game, raisin & hard spices

Palate: Dried, tart cranberry, cherry candy, & orange peel. The meat, bacon fat, smoke and game persist on the palate as well.

M+ Body, M+ Acid, M Tannin, M+ Alcohol

Cirillo The Vincent Grenache Barossa Valley 2014

Sight: Bright pale ruby with flecks of pink

Nose: H intensity. Fresh raspberry, strawberry, red cherry, rose petals, white pepper, lavender, potpourri

Palate: Fresh, vibrant red fruit notes with intense white pepper character

M Body, M+ Acid, M+ Tannin, M+ Alcohol

Cirillo 'Single Vineyard' Shiraz Barossa Valley 2013

Sight: Opaque purple/ruby with electric magenta rim

Nose: M+ intensity. Fresh black plum, black raspberry, boysenberry. Black pepper, crème de violette, lavender, smoke, meat & leather

Palate: Fruit becomes more luscious showing candied licorice, blueberry preserves, mint & rosemary

Full Body, M Acid, M+ Tannin, M+ Alcohol

Cirillo 'Single Vineyard' Mataro Barossa Valley 2013

Sight: Translucent purple with flecks of ruby

Nose: M+ intensity. Fresh strawberry, rhubarb, & red raspberry. Soot, charcoal, rose oil, salami, white pepper & dried herbs

Palate: Fruit becomes slightly under ripe on the palate and is highlighted by the meat, herbs & pepper

M+ Body, M+ Acid, M+ Tannin, M+ Alcohol

Cirillo 'Old Vine' Rosato Barossa Valley 2014

Sight: Bright, transparent, ruby with flecks of orange & pink

Nose: H intensity. Fresh cranberry, red apple, red raspberry fruits. White pepper, dried herbs & licorice

Palate: The fruit remains fresh in nature with the addition of blood orange & rose petals

M Body, M+ Acid, Low Tannin, M Alcohol

Cirillo '1850' Ancient Vine Semillon 2011

Sight: Brilliant pale straw with flecks of green

Nose: M- intensity. Unripe fruit notes of banana peel, green plum, lemon rind & oxidized yellow apple. Intense non-fruit aromas including honey, lemon blossom, wet wool, lanolin, flint & beeswax

Palate: Bright, juicy citrus & banana fruit lead into a waxy texture with a bit of crushed aspirin on the finish

M- Body, H Acid, M Alcohol



Cirillo Estate Sunday 25th Oct. (take 2) by Ryo



One of the highlights of our trip to the Barossa, was a visit to Cirillo Estate. Mr. Marco Cirillo shows us his vineyard. Mr. Marco Cirillo is a owner and wine maker. Obviously he does all the wine making himself. He is very friendly good person. Marco is not a new comer to winemaking - his family spans 9 generations of winemakers from Italy Calabria .

The Cirillo family is custodians of what it is believed to be the oldest continuously producing Grenache and Semillon vineyards in the world. Planted in 1848, these vines are not only a part of the Barossa history but Australia's winemaking heritage. Marco said "Pruning is very important" "Even when he was 26years old, his father did not allow his to do pruning by his own, did together." "If someone does wrong pruning, takes 2-3 years to recover it." So Marc pay attention to the treatment must be raised to life of the taming of the vine, and spend his own time for pruning.

All of us are surprised by the taste of the old vine.

Fresh red berry fruit, dried herbs, spices, of a wonderful aroma. Medium to full-bodied, taste

Cherry, anise, pepper. Delicate and elegant acidity, silky soft tannin and beautiful long finish.

Key word is "Inheritance". I appreciate and respect Marco and Cirillo family to maintain the great vineyard.

Wines tasted:

2011 1850 Old Vine Semillon

2014 1850 Old Vine Rosato

2014 "The Vincent" Grenache

2014 "Steingarten" Grenache

2013 Single vineyard "Mataro

2010 Old vine Grenache

10.25.15 Spinifix Wines by Jesse Rodriguez

Peter the owner and winemaker took us to High Eden to show us the parcel of Riesling and Shiraz that he grows. It has high elevation at around 450 meters. The parcel can be called Canterberry(?). The Esprit wines are always Grenache based. Usually there are 7 vineyards that go into Bete Noir. He is very soft spoken and is very open in critiquing his wines. Riesling in the vineyard was the cleanest of the Clare Valley that I have tried before.

VINEYARD TASTING:

Riesling, High Eden 2015- Clean and light, the lime zest was there but did not have the TDN that we experienced in the Clare. Also the wine color was platinum with green flex to it.

Shiraz, High Eden 2015- Barrel sample that we tasted here and the wine was ripe and juicy.

BARREL ROOM TASTING:

- 1 Grenache, Rose, Barossa Valley 2015- Light pale rose with fresh tones of strawberries and cranberries.
- 2 Shiraz/ Grenache/ Mataro, Rose, "Luxe," Barossa Valley 2015- He uses Acacia and French oak for this. A little smokey on the palate. Acid M/ ABV M+
- 3 Grenache(60%)/ Cinsault(40%), "Papillon," Barossa Valley 2014- Cranberry and Cherry profile to this wine. Acid M/ ABV H/ Tannin M+/ Body M+
- 4 Grenache/ Mataro, "Esprit," Barossa Valley 2014- Just ripe to underripe cranberry and apple juice with tones of strawberry. Acid M+/ ABV H/ Tannin M+/ Body M+
- 5 Grenache/ Mataro/ Shiraz, "Esprit," Barossa Valley 2013- Black cherry tones, ripe tones that are also hyper ripe in quality condition. (63% base on the Grenache).
Acid M/ ABV H/ Tannin M+/ Body F
- 6 (80%) Grenache/ Mataro/ Cinsault/ Shiraz/ Carignan, "Esprit," Barossa Valley 2012- Strawberry Jam, Violets, Cherry and Red currants. Fruit condition is hyper ripe. Acid M/ ABV H/ Tannin M+/ Body F

- 7 Grenache, "Moculta," Barossa Valley 2014- Hyper ripe red and black fruit. Slight rustic earth and garrigue tones. Smells of boysenberry and Strawberry. Acid M/ ABV H/ Tannin M+/ Body F
- 8 Bete Noir, Shiraz, Barossa Valley 2014- 30%-40% whole bunch fermentation. Black and juicy and seems as if it needs some more time to integrate. Acid M+/ABV H/ Tannin M+/ Body F
- 9 Bete Noir, Shiraz, Barossa Valley 2013- Bosenberry, Black Plumes, Jammy profile, Cassis, blackberry. Acid M/ ABV H/ Tannin M+/ Body F
- 10 Bete Noir, Shiraz, Barossa Valley 2012- More smokey tones on this wine. Black Pepper on the back ground is present but reserved. Leaner profile then the 2013. Acid M+/ ABV H/ Tannin M+/ Body F
- 11 La Maline, Shiraz, Barossa Valley 2013- Blackberry Jam, Bosenberry, Cassis, lavender Mulberry Jam. Soft savory spices of cardamom and rustic earth. Acid M/ ABV H/ Tannin H/ Body F
- 12 Indigene, Shiraz/ Mataro, Barossa Valley 2013- Black fruit and spice. Garrigue, lavender and sanguine tones. Acid M/ ABV H/ Tannin M+/ Body F



Christina feeling the High Eden terroir

Artisans of the Barossa by Julien

We spent our first evening in the Barossa Valley in the shared cellar-door of the “Artisans of Barossa”, located in Vine Vale. Our hosts, namely Corey Ryan of “Sons of Eden”, Greg Hobbs of “Hobbs of Baross Ranges”, Jason Schwarz of “Schwarz Wine”, Kym Teusner of “Teusner Wines” and John Duval of “John Duval Wines”, organized a speed-dating-like-tasting which allowed all of us to spend 10 minutes with each winemaker. Here is the list of the different wines we tasted:

Sons of Eden:

A zesty, bone-dry “Freya Riesling, Eden Valley, 2015”

A fleshy, oak-influenced “Kennedy GSM, Barossa, 2013”

A thick “Romulus Shiraz, Barossa, 2013” made from 100 yo vines and aged 20 months in barrels

A bold “Remus Shiraz, Eden Valley, 2013” made with 20% whole clusters showing higher tannins

Hobbs:

A velvety “Tin Lids 2013”, a blend of Cabernet Sauvignon and Shiraz made from the Barossa Ranges

An aromatic “Tango 2013”, made of Shiraz co-fermented with 3% Viognier

A typical Barossa Shiraz – “1905 Shiraz 2013” revealing intense sweet oak and sandalwood flavours

An Amarone-style “Gregor 2013” made from Shiraz grapes dried for two to six weeks

Schwarz:

A crunchy “Meta 2014” made from whole-bunch Grenache fermented with wild yeasts

A pungent, fruity but structured “GSM 2013” from the Barossa

A heavy but balanced “Shiraz 2013” from the Barossa

A very concentrated “Nitschke Block Shiraz 2012” showing intense crème de cassis character

Teusner:

A juicy “Joshua 2015” made from 65% Grenache, 25% Mataro and 10% Shiraz

A full-bodied “Avatar 2013” also made from a blend of Grenache, Mataro and Shiraz

A plush “The Riebke Shiraz 2014” to which 10% Mataro was added

A fucking-good “Righteous FG Shiraz 2012”

John Duval:

A creamy “Plexus 2012” made of 67% Marsanne, 30% Roussane and 13% Viognier... Yes, I know, there must be a mistake somewhere...

A soft “Lexus 2012”, made of a blend of 51% Shiraz, 30% Grenache and 19% Mataro. Seems right this time.

A ripe “Annexus 2013” which used the fruit of Grenache vines planted in 1858

An extremely intense “Entity 2013” showing the very jammy character of Shiraz

An opaque “Eligo 2011” also made of 100% Shiraz grapes showing a port-like character



Henschke by Yvonne

Day 10

Starting off on the balmy (not) morning at Hill of Grace vineyard, which is not on a hill. The church was built in 1860, and the vines on the far side were already present at the time, so they are around 160 years of age or more. The “younger vines” are on the other side of the creek dividing the vineyard, closer to the church. (See photo)



Due to the creek itself, the vines tend to be vigorous, and need additional pruning.



In this region, original deposits were sand, then red -brown earth, and finally loess as the younger top soil – loess has better nutrients, according to Prue, hence grass plantings to keep the soil in place.

In 1986, the best vines were selected to graft and nurture in a nursery – these top performers were replanted in massale format back into the vineyard.

Hill of Grace is comprised of six blocks of Shiraz, one block each of Semillon, Riesling and Mataro.

All vineyards are still managed by horses.

Tasting

Riesling, Julius, 2015 vs Julius, Riesling, 2005

“Julius is all about our best, oldest vineyard vines” – Stephen Henschke

2015 – Floral, stone fruits and blossoms, just a tinge of color. A bit biscuity, and the palate moves into a very dry spectrum before becoming succulent again in a rather long finish. Very precise placement on the mid-palate.

2005 – The wine shows orange oil, blossoms, and very pretty candied lime,

orange marmalade, almond butter. Palate matches the nose but with a nearly creamy feel. Wine shows an appealing and slight bitterness on the upper palate. Even after so many days of tasting screw cap wines, I'm still on the fence about how balanced evolution can be – and with cleanliness, freshness, and reliability as no-brainer benefits, does speedier evolution suddenly become unappealing? This wine is delicious, but how old is it?

Semillon, Louis, 2013

Jackfruit and kiwi, grapefruit pith, grass. There is a slight toastiness here. Palate is like honey without sweetness – the same expected vibrancy and beautiful mid-palate. As with the other wines, these sit very precisely at the center of the tongue.

Chardonnay, Lenswood Croft Vineyard, 2013

This was a warmer vintage but the wine is still straw with a greenish hue. Nose is rich with pomaceous fruits, lemon butter, green apples and angel cake. Palate is balanced, if a bit oily, and not my favorite of the line-up. There is power in the structure, but less finesse compared to the other wines thus far.

Pinot Noir, Lenswood Giles, 2013

Surprisingly dark in color, significant aromatics, ripe raspberries, fresh rose petals, perfume. Palate is quite warming, spicy, ripe and creamy. Tannins are rather present and masculine and whole bunch effect has a whole bunch of effects.

Grenache++, Johann's Garden, 2014

70% Grenache, 24% Mataro, 6% Shiraz. Pretty and purple. Nose actually smells like a heftier version of pinot in its richness and perfume, but the flowers here are definitely purple. Smells like the best kind of ribena cake, if there were one. Spicy, round, red fruit, ripe Bing cherries. Not my favorite, but good. This wine was first made in 1966.

Cabernet Sauvignon++, Cyril, 2010

Medium plus concentration, brambly and integrated nose. Ripe fruit with bark, soft dirt, streamlined aromas of black fruit pulp, ripe red fruit, melted chocolate. The palate is delicious – serious core of fruit, compact and age-worthy but effortless as well.

Shiraz, Mount Edelstone, 2012

Exotic perfume, super expressive in its shirazyness. Cherry, menthol, herbs, grey rocks, sweet earth; an abundance of expression. This is so young but



generous. Grapes show amazing control – there is a lovely, noble calmness on the palate, paired with amplitude on the nose. 2012 is the 60th vintage, and the oldest single vineyard shiraz in Australia.

Shiraz, Hill of Grace, 2004

Evolution thus far seems to be wavering a bit, but not sure how long the bottle has been open. The perfume somehow brings me to the vineyard, actually. Holy shit, the palate is so rich, concentrated and long. Very tightly knit at this stage but showing follow-through on its swing. 1958 was the first vintage of Hill of Grace.

Shiraz, Hill of Grace, 2010

Palate is calm and complex – and then I think at this point we ran out of the tasting room...



Yalumba by Brett

Day 10. #JBT15 After an hour and half journey from Henschke we arrive at Yalumba for a tour of their cooperage where we were treated to a demonstration of them toasting the barrels and then a fine feast of meat.

Yalumba imports seasoned oak staves from France, America and Hungary. The staves are then crafted into the barrels which they use for their wines. The coopers use a medium toast on all their barrels which is done to add aromas and not flavours to the finished wines. One interesting fact to note, is that the cost of making a barrel at Yalumba costs the same as buying a completed oak barrel direct from France. As Yalumba mentioned, it is more for the story than to save money.

Yalumba was established in 1849 by brewer, Samuel Smith, a British migrant who planted Yalumba's first vineyards. The name Yalumba comes from the Aboriginal word "land all around". Yalumba is the oldest family owned vineyard in Australia and is part of the first families of wine.

The winery is located near the town of Angaston, South Australia in the Barossa Valley. Yalumba owns over 1000 acres of vineyards in the Barossa, Clare and Eden valleys, they also buy in grapes from selected growers, and some of them they have been working with for four or more generations. One of the unique features of Yalumba is that they are one of the few wine companies in the world with an on-site cooperage and their own vine nursery.

The tasting.

2015 Riesling, Pewsey Vale

Light in colour, green hue. Lemon and limes on the nose with a hint of ripeness, honey. This follows onto the palate with a herbal tinge. Lovely texture, minerality. (More expressive than the Clare for me). Fresh and vibrant finish. Good value Riesling. 7/10

2010 Riesling, Contours Pewsey Vale

Pale straw, green tint. Starting to show bottle age, toasty, lemon custard. Fresh lime, brioche and soft herbs. Lovely texture and acidity which still gives the wine vibrancy. Liked this wine. 8/10

2005 Riesling, Contours Pewsey Vale

Gold straw colour, hint of green at edge. First note of dustiness, but moves into lime citrus and marmalade. Still lots of citrus lime on the palate but plenty of toastiness in the background. Nice minerality and refreshing acidity on the finish. Still plenty time to go. 7/10

2000 Riesling, Contours Pewsey Vale

Straw gold with green edge. Showing more age in the shape of toast on the nose, but still big ripe lime citrus driving through which follows through onto the palate with lashings of marmalade, hint of honey but still the bright refreshing acids to keep the lift. Still looks good for the age. 7.5/10

2014 Viognier Eden Valley

Light gold, plenty poached apricot, hints of orange and ginger on the nose. Again orange, apricots on the palate with green mango, a bit of oiliness but this is soaked up by the clean acidity. Dry on the finish, plenty length on this wine. Not too bad. 7/10

2013 The Virgilius Viognier Eden Valley

Pale gold. Powerful nose of peach, apricots and orange zest. Very luscious palate, lots of tropical flavours. Finding the oiliness jarring and not enough acidity to give the wine the final lift. 4/10

2005 The Virgilius Viognier Eden Valley

Light gold in colour. Nose showing development, big and ripe, lychee, apricot compote and nutty, hint of spice, all this follows onto the palate with a big whollop of caramel butter. The oiliness thing is still full on with the low lying acidity not soaking up the richness. Not loving this. 4/10

2012 The Scribbler Cabernet & Shiraz Barossa

Big dark blue black berry fruit, hint of mint. Touch of bitter chocolate and plumminess on the palate. Mid weight wine with nice balanced tannins. A nicely crafted wine for the price. 7/10

2012 The Caley Cabernet & Shiraz Barossa

Big blackcurrant nose with spice and eucalypt which follows on to the palate with plenty American oak. Plummy and chocolate with lots of texture. Alcohol is reined in for a big wine. Well-made, but not my style. 6/10

2012 The Signature Cabernet & Shiraz Barossa

Big opulent nose of blackberry fruit including black moody cherries hints of black pepper spice and oaky bacon. Big palate, big structure with again, big black brooding fruit layered into it, but has a nice earthiness to the wine. Balanced as in the tannin department. Needs time! 7/10

2005 The Signature Cabernet & Shiraz Barossa

Intense blackberry fruit with floral elements, cocoa and herbal mint notes. Still concentrated dark fruit on the palate, oak integrated, showing cedar and savoury characters, lovely structure with elegance. Blend nicely knitted together. Still plenty room to improve. 7/10

1999 The Signature Cabernet & Shiraz Barossa

Showing evidence of age. Lovely aromatics of dark fruit, tickle of eucalyptus and spice. Secondary characters of cedar and tobacco and savoury umami. Medium rich palate with balanced harmonious tannins. Long length. For me the Cabernet is showing its hand a bit more than Shiraz. 7.5/10

Following the tasting we went to visit the Yalumba nursery. The nursery and propagation centre was first established in the 1970's. It pioneered vine grafting in Australia and is now recognised as having the highest quality and innovative nursery programme in Oz. Having a nursery as part of its operations Yalumba has greater control over its own grapevine selection and therefore the quality of the finished product. The nursery is in its own right a flourishing enterprise that supplies grafted vines to grape growers in regions throughout Oz and the world.



Visit at Langmeil Monday 26th Oct. by Thomas

After spending the day in Eden Valley we found us self back in the Barossa Valley at Langmeil Winery named after the old name for the town (and mill) of Tanunda. After a long day with Henschke and Yalumba visits already in the book it was probably a good thing to start out with a vineyard walk and not a 2-hour tasting. James and Paul Lindner explained about their ancient vineyards most notably the Freedom Vineyard and Orphan Bank. The latter is ten rows with up till 150 years old shiraz vines saved from the bulldozers of the city "developers", moved a couple of kilometers and replanted at Langmeil. Incredible enough 90% of the vines survived this process. In front of the Freedom Vineyard (shiraz believed planted in 1843) we tasted the two wines and ate about 4 kilos of salami thanks to Mr. Wildman who pushed us to the limit.

Back at the winery we went underground for a blind tasting of three wines from the newly installed Enomatic machine. A very simple task - until the wines were revealed during dinner! This was served in the old shed and was another awesome barbecue with a long range of accompanying wines. Secrets and unknown talents were eventually revealed during the extended presentation round. Kindly enough Jesse W decided not to use his hypnotic skills on anyone (at least not to my knowledge!)

That could otherwise have given him a fantastic advantage at the late night kegeling competition at the amazing premises of The Tanunda Kegel Club. To the sound of old disco tunes and with draft beer in hand we went all in and rolled - some more precise and elegant than others - the massive wooden balls down the lane that seemed 100 meters long. Some had to accept the "punishment" of punting a glass of port. Was it Jesse R who took gold medal here? Sorry it was late and note book was left in the bus! (*that would me be Thomas - ed*)

Wines tasted:

Welcome

- 2015 Eden Valley Dry Riesling

In the vineyards

- 2013 Orphan Bank Shiraz

- 2013 Freedom 1843 Shiraz

Blind wines

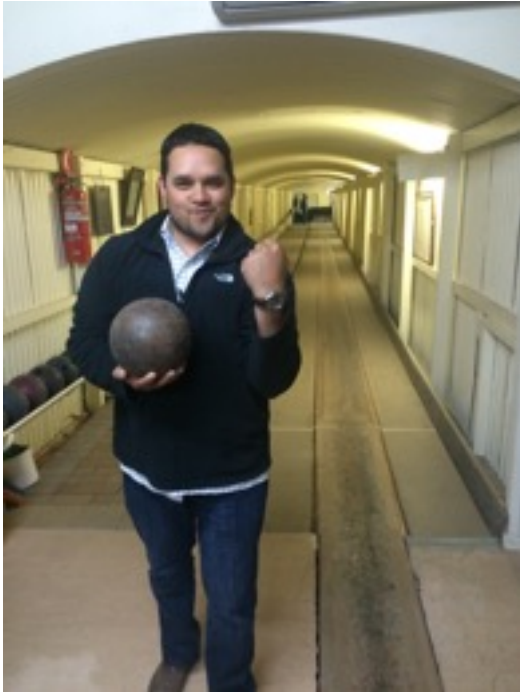
- Freedom 1843 Shiraz 1998, 2002 and 2005

At dinner

- 2013 Three Gardens SMG
- 2013 Valley Floor Shiraz
- 2011 Jackaman's Cabernet Sauvignon
- 2013 Fifth Wave Grenache
- 2013 Pure Eden 1890's Shiraz



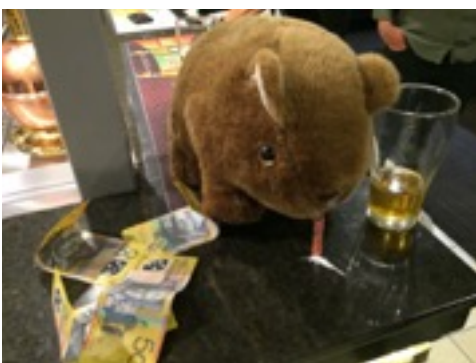
"I can't make a ewe turn but I can make her eyes water"







...meanwhile back at the Tanunda Hotel Mr Johnson makes some new friends and finally breaks bad...



Day 11 - Back on the road again, to McLaren Vale



Yangarra Tuesday 27th Oct. by Ryo



After 2 hours drive from Barossa, we arrive to winery of Yangarra at McLaren Vale, a wine region approximately 35 km south of Adelaide in South Australia.

Yangarra wines reflect a profound sense of place. The vines, the oldest of which were planted in 1946, grow on a single-vineyard estate where native vegetation and natural creeks roll over hills of ancient sandy soil. The aim is to produce wines that brilliantly showcase their distinctive varietal character and exceptional terroir.

Overlooking the Southern Indian Ocean, McLaren Vale's warm temperatures are tempered by cool afternoon ocean breezes resulting in some spectacular and very elegant wines. Even we could feel wind from ocean in the vineyard when we do tasting.

Yangarra use ceramic eggs being used in parallel with conventional fermentation. In 2015 Yangarra was named Winemaker of the Year by the Wine Companion.

Wines tasted:

2015 PET NAT

2014 OLD VINE GRENACHE

2014 SMALL POT CERAMIC EGG GRENACHE

2014 HIGH SANDS GRENACHE

2013 HIGH SANDS GRENACHE

2012 HIGH SANDS GRENACHE

2010 HIGH SANDS GRENACHE

Long table lunch in the Gemtree Wetlands with Battle of Bosworth and Yangarra. This could have been straight out of the “Be Consumed” advert. Amazing location, fresh produce, wines and of course a pro coffee station set up in the middle of the bush.



Gemtree by Christina

Gemtree practises biodynamics, and we had a chance to see the digging up of the cow horns which were buried in the ground for a period of time. Preparation 500 is buried in the ground during winter and is then sprayed in spring to create better hummus which adds structure to the soil. 85 grams/ha of the 500 are used. 501 is used above ground (ground silica and quartz) to improve sap flow. Melissa has noticed that after a few years 501 leads to thicker skins, hence the protection from fungal disease. Since the estate has gone biodynamic she has also noticed more natural acid and brighter colour. In the reds the thicker skins also gives better colour and tannins.

The Brown's are also passionate about water usage and believe in finding new varieties which use less water. Since 2005 it has been difficult to cope with the water shortages.

Moonstone Savagnin 2015 – lifted citrus notes, racy acidity. Savagnin was actually thought to be Albarino and a few wineries ended up with the mistaken variety in the Vale. Most wineries pulled theirs up but Gemtree decided to stick with it. Very refreshing and with a slightly salty tang.

Dragons Blood Shiraz 2014 – Medium bodied, with lots of red fruit aromas and black olive. Soft tannins and well balanced acidity.

Dragons Blood Cabernet 2014 – Rich, full bodied, soft and juicy. Classic cassis aromas with ripe tannins. Mike thinks that the variety needs too much water and perhaps should be pulled up and replaced with something else.

Bloodstone Shiraz 2014 – Red cherry with earthy undertones and well balanced acidity. Some spice from ageing for 12 months in 10% new and 90% one to four year old French oak. During the elevage no racking was done, hence much less sulphur was needed.

Uncut Shiraz 2013- Unfined, unfiltered, aged for 16 months in French oak in puncheons and barriques. Plush fruit, hints of pepper, and olive with some vanilla spice from the oak. Balanced by fresh acidity.

Obsidian Shiraz 2013 – only 1% of the total production ends up in this. After 2012 less new oak was used to express the fruit and terroir more. Floral, black olive, with some notes of violet, mocha and blackberry. Good balance of fruit, oak aromas (vanilla, coffee), with firm but soft tannins and good acidity. Long length and high complexity of aromas, still young but promising.

Thanks very much to Melissa and Mike for a very educational afternoon! I was impressed by their vision and believe in a healthy environment for themselves and generations to come. There are many biodynamic small growers but to pull it off on this scale and to make it approachable to consumers is very impressive and shows it can be done.



Battle of Bosworth by Jesse Willis

Day 11, Tuesday October 27th. Afternoon, McLaren Vale

Heyo. Had a little less in terms of notes on this visit. I think everyone was enjoying the view from the pews =)

2015 “Spring Seed” Moscato

2015 Touriga Nacional (Tank Sample)

2015 Graciano (Tank Sample)

2013 Chanticleer Single Vineyard Shiraz

2014 Chanticleer Single Vineyard Shiraz (Scarce Earth)

2013 Ding’s Block Shiraz (Scarce Earth)

- Named after a pet dog that was buried in the vineyard

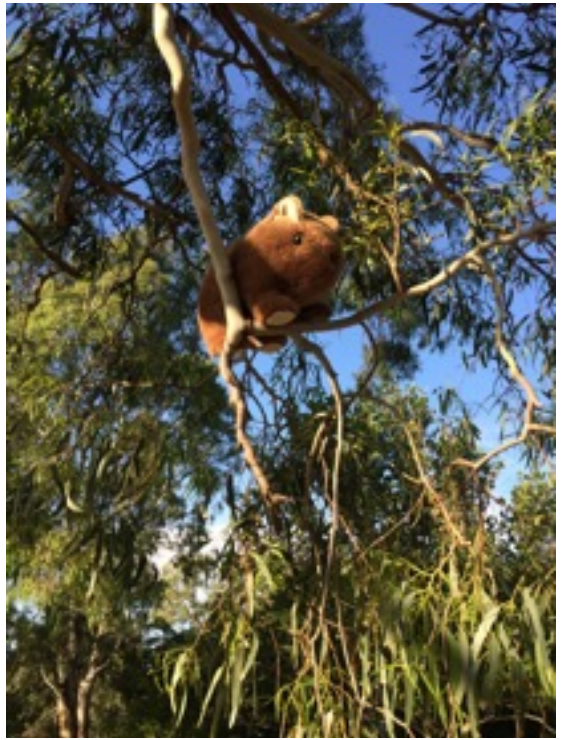
2014 Ding’s Block Shiraz (Scarce Earth)

2015 “The Puritan” Shiraz

- Modelled after young Spanish “Joven” wines. No time in oak, bottled right after malolactic ferment,
- No additions







27th Oct 2015 Russells Pizza by Alvin

We were hosted at Russells Pizza by S.C. Pannell, Noon Winery, Inkwel, Chalkhill, Yangarra, Brash Higgins, Gemtree, Battle of Bosworth

Tom, Chalk Hill

2015 Vermentino - aromatic, fresh pears, lime, M acid,

2014 Barbera - Plum, dusty smoky character, red cherries, M body M+ acid
M- tannins

2014 Luna Shiraz - Entry level, dark, ripe, full red fruits, Aromatic

Pete, Yangarra

2013 Grenache - dusty, barnyard, game. Plums, prunes, dried fruits

2013 Hickinbotham Trueman cab Sauv - Pruney, plum, dried spices, violets,
deep M body, velvety M+ tannins

2013 Hickinbotham Brooks Road Shiraz - Deep bloody intensity, dark red
fruits, plums, restrained tannins

2012 Ironheart Shiraz - Deep dark brooding, sweet spices, vanilla, jam
pepper, expressive plums, prunes

Mike. Gemtree

2014 Tempranillo - Rustic, gamey, prunes, dry, deep red fruits

2012 Phantom Blend - ripe plums, dried black berries, bell pepper. Ripe
intensity, deep red fruits

2004 White less Shiraz - licorice, cedar, sweet, plummy, yummy glass

2005 Obsidian Shiraz - deep blackcurrants, dried prunes, integrated oak,
prunes, long lived wine!

SC Pannell (not there)

2014 Vale Shiraz - Vanilla, dried spices, sweet ripe black fruits

2014 Tempranillo/Touriga - Ripe red fruits, bloody, dried herbs, sweet entry of
red fruits

2014 Shiraz/Grenache/Touriga - Gamey, meaty, dried herbs

Drew Noon

2012 Cab Sauv(Langhorne) - uplifted aromas of licorice, dried red fruits,
integrated oak

2012 Shiraz(Langhorne) - Dense blackcurrants, plum, pepper, ripe and sweet
fruit, chewy tannins

2012 Eclipse Grenache - Meaty, jammy balanced with some stalks and
stems. Intense ripe red currants

Dudley & Irina, Inkwel

2015 Viognier - Stoney, spricot, mandarin peel, honeysuckle

2014 Primitivo - Ribena, cassis, full and intense

2014 Perfect Day Shiraz - Ripe full jammy blackcurrant, Inky and dense

Brad, Brash Higgins

2015 Chenin Blanc - Oxidised apples, dried plums, chamomile tea leaves,
broad texture

2015 Zibibbo by Amphora(Riverland) - Yeasty, beer-y nose, dried tea leaves
2014 Grenache/Mouvedre - Smoky, meaty, riper red, sweet spice, yummy red fruits

2014 Nero d'Avola - Funky, minty, dried medicinal. Palate is bright with dried fruits and velvety tannins

Joch, Battle of Bosworth

2015 Chardonnay - restrained oak, creamy, lemon custard, very ripe and intense lemon juice. Full bodied

2011 Cab Sauv/Shiraz/PV - ripe, meaty, slight metallic, vanilla, blackcurrant

2012 Shiraz/Cab Sauv(Amarone style) - Very ripe, black jam, smoky, pepper. Deep ripe full bodied with tart firm finish.

This is a great evening of tasting. The setting at Russells Pizza is great and outstanding and gives us lots of time to interact and taste without it being too stiff. Casual around the fireplace like a true outback style(?) Highly enjoyable!





Day 12 Squid fishing by Maya

Expectant, a bunch of tired and brave wine lovers meet at 5 a clock outside our motel. We were ready to go for squid fishing! At the beach we were divided in to smaller groups and once at the boat breakfast containing a Black Rat (rom and coke on can) and a snicker was served. Soon we realised that our group had chosen the right boat and that our shipper Jock was an expert in the subject. We got total of 5 squids, one even squirting directly in Jocks face (sorry Jock!), a dolphin showing us his best moves and an enormous and horrifying spider. Going from total happiness to terrified in 5 minutes. :) This morning will be a memory I will bring with me the rest of my life.



Day 12 d'Arenberg by Maya

When we arrived at d'Arenberg, wet and tired after squid fishing all morning, we were warmly welcomed by the unique and charismatic gentleman Chester Osborn dressed in an even more unique shirt all covered in flowers in every colour you could imagine. Chester, son of d'Arry (Francis) Osborn, gave us a guided tour around the vineyard and winery followed by a very interesting wine tasting. We tasted the "Amazing Sites"; 10 vineyard-wines of non-oaked Shiraz, all of them expressing and showing their specific terroir. This tasting gave us an opportunity to really see how all the different components in the terroir give their personality to the wine. All though, I need to admit, it was a difficult tasting and sometimes hard to feel all the small differences.

At lunchtime the old man him self joined us and we ate an amazing lunch in the sun, viewing the beautiful vineyards and constantly entertained by both father and son Osborn. All the tiredness of waking up at 5 a clock the same morning was gone by the vind.

AMAZING SITES

100% non-oaked Syrah from different sites with different terroires.

1.THE FRUIT BAT, 2011

Sandstone (=fruity) Cold vintage.

2.THE LITTLE VENICE, 2011

Clay (=more tannins and structure)

3.THE SARDANAPALIAN, 2011

Half of sand and half clay. Cold nights (=herbal notes)

4.THE SWINGING MALASYSIAN

Sand stone with some elements of clay.

More mineral notes.

5.THE VOCIFERATE DIPSOMANIAC

Lime stone and red clay (=notes of blood and iron)

6.SHIPSTERS' RAPTURE

Grey limestone (=often more earthy)

Cooler climate (=a hint of mint)

7.THE EIGHT IRON

Extra earthy and mineral notes. Savoury, liquorish grippy tannins.

8.THE PICEOUS LODESTAR

Sandstone and grey stone on top. (=silky tannins and fruity)

9.TYCHE'S MUSTARD

Limestone and both red and grey stones. Closer to the ocean. Sometimes, like this year, cooler climate. 20 year old vines. Less fruit than the others and higher tannins.

10.THE OTHER SIDE

Diverse soil, grey stone on top, half limestone and half sandstone. Old vines. More aromatic and fruity, fresh red berry fruit.



What is this? A centre for ants? The building has to be at least three times bigger than this! (50 points J Rod, love your work)



Wire Wirra. Wednesday 28th Oct. Day 12 by James

Our arrival was announced with ringing of the bell by James and Maya that could probably be heard miles away. Then everyone was turned into a winemaker finding the perfect blend for the new vintage. It was also interesting to compare two wines of different character which succeed in different markets - the Catapult Shiraz with green pepper nuance and bolder tannin was well received in the UK and US while the Woodhenge Shiraz with



rich and fleshy ripe fruit sells best in China.

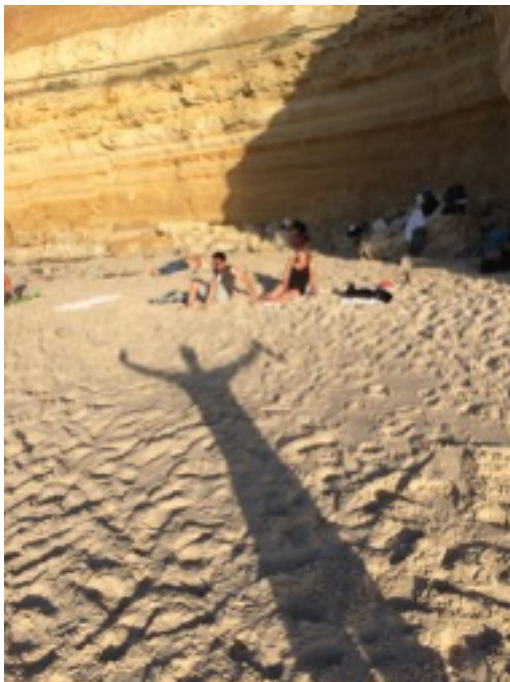
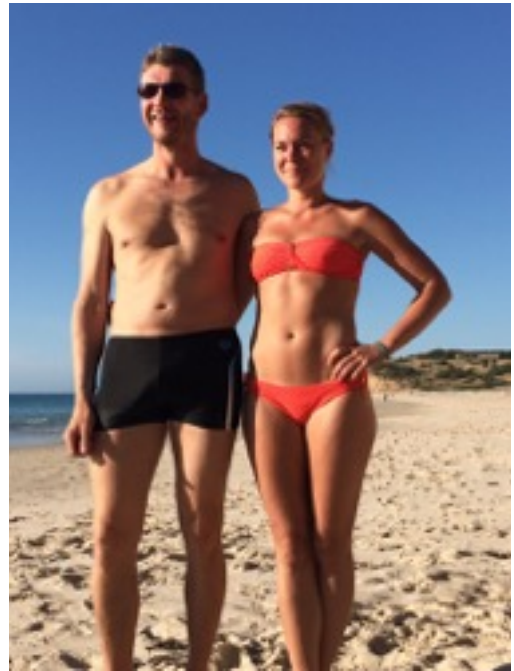
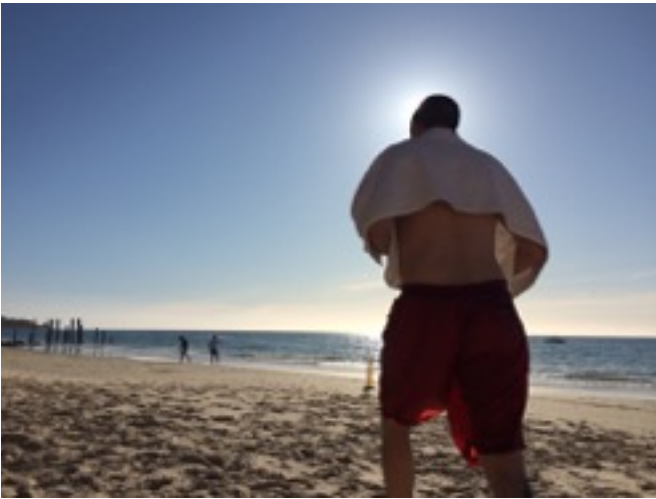
Highlight of the visit apart from the wines was the pumpkin catapulting. Did anyone reported that someone catapulted Mr Johnson into the sky? We love animals;)







Best photo of the trip. Ever





Day 12 **Dandelion by Yvonne**

After a blissful afternoon on the beautiful Esplanade beach in Port Willunga, we watched the sun set on not only a most gorgeous day, but the JBT15 as well (plus one more day). What a way to be Present for a very personal evening with Zar, Elena and Megan at The Star of Greece.

Riesling, Dandelion, Eden Valley, 2009-2015 – Vertical

Of note, these wines continued to evolve beautifully in the glass with a delicate rolling quality. They revealed differently – I didn't take so many notes, apologies, but loved how personal the wines were.

2009 – first vintage of Dandelion – only free run juice. This was my favorite in the line-up.

2010 – reminded me a bit of the Clare Valley style – it showed some florality, but less overall and more of an edgy and pungent citrus edge.

2011 – Tasting notes NA

2012 – Floral, stone fruit, more expansive on the palate – I quite liked this vintage, especially as it opened in the glass.

2013 – also reminds me of the Clare – young, and less open, but seemingly brimming underneath a layer of Stelvin-esque mufflers.

2014 – Tasting notes NA

2015 – pure, light, tight – palate is razor sharp. Some citrus but bundled up tight and not much more.

Shiraz, Lion's Tooth, McLaren Vale, 2009-2013 – Vertical

I enjoyed listening to Elena talk about these wines, unique in their composition of co-fermented Shiraz and 5% Riesling plus Riesling skins. She seems to be a tried and true flavor seeker – there was no mention of color stability, or other technical objectives – she was simply effusive about the results of aroma and palate. By the way, the etymology of “dandelion” is the French “dent de lion,” or “lion's tooth.”

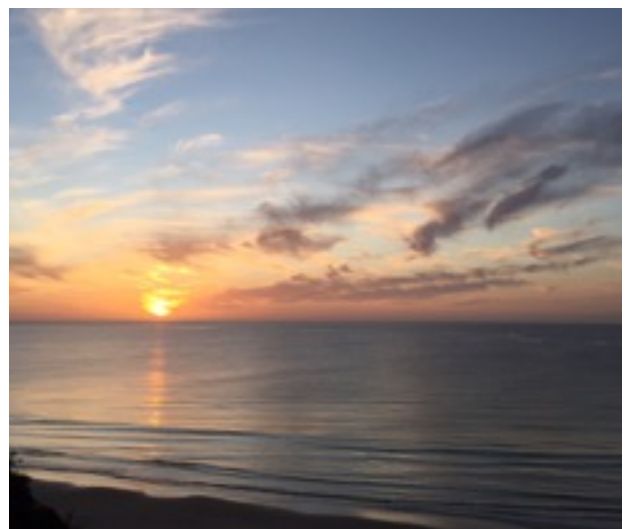
2009 – First reaction was some sort of cake, but not sure what. Texturally distinct – maybe I'm just not used to this combination. Fuller in body than I expected.

2010 – Seems richer than 2009, unexpectedly

2011 – Herbaceous, very spicy

2012 – Started whole bunch; this has a far more herbaceous nose.

2013 – Full-on. All these wines are definitely more similar than different but I can't quite keep up with how different each one is, both texturally and flavor-wise.



Day 13 - the last day - and Mr Johnson is prepared with the V Stick to hand



Day 13 Penfolds Magill Estate, Adelaide by Nick

Penfolds Yattarna Chardonnay Southeastern Australia 2002

Sight: Deep yellow with flecks of gold

Nose: M intensity. Over ripe fruit notes of yellow apple, pear, meyer lemon & lemon custard. Non fruit aromas include butter, yogurt, popcorn, toast, pear blossom & sweet vanilla. Moderate new oak influence.

Palate: Full, ripe fruit character followed by custard and butter notes.

Full Body, M- Acid, M+ Alcohol

Penfolds Yattarna Chardonnay Southeastern Australia 2012

Sight: Pale straw with flecks of green

Nose: M+ intensity. Green apple, quince, lemon zest, sulphur, struck match, lemon blossom, lemongrass, kaffir lime & crushed chalk

Palate: Brighter, fresh and less influence of ML than the '02

M Body, M+ Acid, M+ Alcohol

Penfolds Reserve Pinot Noir Adelaide Hills 2002

Sight: Murky, deep garnet leading to a brown rim

Nose: M intensity. Vinous, stewed red cherry, red raspberry, rhubarb, pomace, wet forest floor, fern, desiccated red flowers, smoke, stems, evergreen & mushroom water

Palate: Well balanced texture lead by sour red fruits

M Body, H Acid, M Tannin, M+ Alcohol

Penfolds Reserve Pinot Noir Adelaide Hills 2012

Sight: Deep ruby leading to a pink rim

Nose: M intensity. Fresh red cherry, red raspberry, pomegranate, red apple & black cherry, cola, cinnamon, clove, vanilla, pipe tobacco, black tea & fresh roses

Palate: Ripe, luscious red fruits lead to intense notes of spices associated with new oak

M+ Body, M Acid, M+ Tannin, M+ Alcohol

Penfolds St. Henri Shiraz 2002

Sight: Deep garnet with brown rim and medium staining

Nose: M+ intensity. Dried red cherry, red plum, black cherry, menthol, dried meats, pepper, dried herbs, dried violets

Palate: Lush, overripe profile with cedar and leather becoming present

Full Body, M+ Acid, M+ Tannin, H Alcohol

Penfolds St. Henri Shiraz 2012

Sight: Deep purple/ruby with heavy purple staining

Nose: M+ intensity. Overripe black plum, black raspberry, black cherry, crème de mure, candied licorice, fresh violets & iodine

Palate: Fruit has a lacquered nature, with a firm, powerful texture.

Full Body, M+ Acid, H Tannin, H Alcohol

Penfolds RWT Shiraz Barossa Valley 2002

Sight: Deep garnet leading to a brown rim

Nose: M+ intensity. Liqueur style red cherry, red raspberry, red plum, cocoa, cured meats, smoke, iodine, blood, sanguine, sawdust, leather & dried tobacco

Palate: Full, overripe, raisinated fruit profile

Full Body, M Acid, M+ Tannin, H Alcohol

Penfolds RWT Shiraz Barossa Valley 2012

Sight: Opaque purple/ruby with heavy purple staining

Nose: M+ intensity. Crème de violette, overripe boysenberry, black cherry, black raspberry, cinnamon, cedar, sweet vanilla & black licorice

Palate: Violets and overripe fruits are dominant. Rich, powerful wine showing heavy new oak presence.

Full Body, M+ Acid, H Tannin, H Alcohol

Penfolds Grange South Australia 1990

Sight: Deep garnet

Nose: M+ intensity. Vinous aromas of dried red cherry, red plum, red raspberry, sundried tomato, soy sauce, old leather, cigar box, dried morel mushrooms, black pepper, blood, iron, sanguine, toasted coconut, dried oregano, smoke and soot.

Palate: Powerful, dry attack with a long finish

Full Body, M+ Acid, H Tannin, M+ Alcohol

Penfolds Grange South Australia 2010

Sight: Opaque black/purple with heavy staining

Nose: High intensity. Lacquered boysenberry, blueberry, sweet vanilla, crème de cassis, crème de violette, licorice, fennel, anise

Palate: Full, glycerol, extracted with a very long finish and heavy concentration

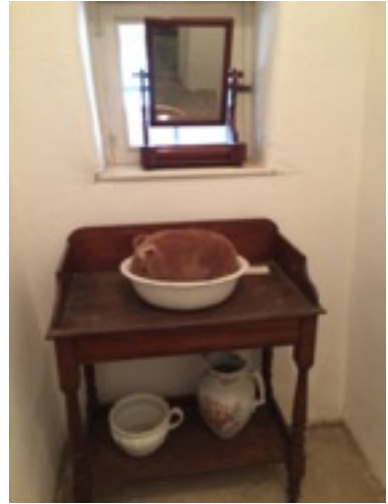
Full Body, M+ Acid, H Tannin, H Alcohol

Penfolds Rare 50year Tawny

Sight: Deep amber

Nose: High intensity. Roasted walnuts, caramel, brown sugar, baked cheesecake. VA is present

Palate: Rich, sweet, oxidative, balanced abv.



Cleland Wildlife Park and the last day



Bad wombat!





Maya and squid - third best photo of the trip





Basket Ranges crew by J-Rod

Ochota Barrels:

Taras Ochota welcomed us to his backyard where we tasted his entire line up. The wines are the best from Barossa and McLaren vale with Grenache being a major player in the mix. The 186, Fugazi Vineyard & Green Room Grenache had an incredible depth and richness to the wines. These particular bottlings I believe have a home on any wine list as they can masquerade as a pinot noir with pepper tones and strawberry fruit elements. The fruit on these seem to come from the Blewitt Springs district in McLaren Vale.

Jauma:

The wine that stood out for me was the grenache from Blewitt Springs. It comes from 2 distinct soil types: Sand from the higher vineyards and Ironstone. The fruit had strawberry, cranberry fruit roll-up composition and the integration between the two sites worked very well bringing together a finesse shell with power backbone. The Chenin Blanc was also very inviting and a delicious integration of bruised apples and nectarines with bright acidity. Perfect with a Camembert Cheese Course (or the aromatics of a van that has seen a long trip through OZ)

Commune of Buttons:

Located in the Basket Ranges, Jasper and Sophie Button, brother and sister made an impact on us by showing us their parcel just down the way from Ochota Barrels. We tasted Chardonnay, Pinot Gris and Pinot Noir. The Chardonnay had a melon, apple fruit composition with moderate plus acidity. The Pinot Gris was made in a rose style and had aromatic lift of ginger and saffron with melon and apple as the fruit base. The Pinot Noir was the hit with Raspberries, Cherries and strawberry tones. This wine had a bright tone to it and moderate plus acidity. it served cool and just tasted delicious one of the best pinot noirs on the trip.



Many thanks to the group of 2015 for their fantastic contributions that made up this report and the wineries and producers that made it possible.
Same time, same place, 2016.....

