

## **U3A Castlemaine Wine Appreciation Group**

**5 July 2018**

**Wines presented by John P**

**Food presented by Sue P**

### **Australian Shiraz - Horizontal Tasting of 2016 Vintage Wines**

- 1. Engine Room Sparkling Shiraz - McLaren Vale SA**  
**Alcohol, Wine Maker - Hamish Maguire** **Price (Naked Discount) \$15.29**  
A wine for any social occasion, difficult to stop at one glass.  
100% McLaren Vale Shiraz with aromatics of dark red fruits, it has a soft yet vibrant middle palate that leads to long chocolate tannins as it sparkles over the taste buds.  
It might not have the serious style and sophistication of a fine Champagne but without doubt this wine is fun to drink at any time.
- 2. Rabbit and Spaghetti Icon Shiraz - McLaren Vale, Barossa, Clare Valley SA**  
**14% Alcohol, Wine Maker - Adam Barton** **Price (Naked Discount) \$29.99**  
Specially selected fruit from old vines in the McLaren, Barossa, and the Clare has been hand crafted, barrel selected and blended to produce this premium style shiraz. This wine shows intense deep colour, dense black fruit character and hints of pepper, liquorice, cinnamon, cloves and star anise.  
  
Perfect with roast beef, perhaps a steak and kidney pie, aged cheese  
A lovely wine which will improve with long cellaring, if you can resist it's drink now temptation.
- 3. Andevine Canberra Shiraz - Canberra ACT**  
**13.5% Alcohol, Wine Maker - Andrew Leembruggen** **Price (Naked Discount) \$15.99**  
Product of a small boutique winery this wine reflects a national trend of more people seeking the silky mouthfeel only produced by cool climate wines. This wine was produced in a tiny quantity, it shows elegance and has dark fruit perfumes with a hint of black pepper and spice.  
The easterly aspect of Murrumbateman with its warm days and cold nights combined with the care of hand tended vines has locked in wonderful fresh flavours, perfect to warm up your winter nights.  
  
Suggested food match Lamb or Veal  
Like many ACT wines this beauty is in very limited supply, it is drinking well now but will benefit from medium term cellaring.
- 4. Brokenwood Vegas Block Shiraz - Hunter Valley NSW**  
**13.5% Alcohol, Wine Makers - Stuart Hordern & Kate Sturgess.** **Price \$75.00**  
The old vines for this wine have been replanted several times over their life which has been costly and more than a little of a gamble, hence the name Vegas Block. The resultant wine presents with fragrant earthy red fruit and red cherry aromas and has a Pinot Noir like fruit weight on the palate. Having been fermented in larger format French oak barrels it has a rather low oak impact and with silky tannins makes for a very pleasant lighter style Hunter Shiraz.  
  
This wine will be matched beautifully veal, duck or an aged hard cheese.  
Drinking well now this wine will age gracefully for many years.

5. **Enfant Terrible Shiraz - McLaren Vale SA**

**14% Alcohol, Wine Maker - James-Paul Marin Price (Naked Discount) \$14.99**

The wine maker sourced pristine fruit from three iconic McLaren Vale sub-regions from which three individual wines were fermented and matured then blended immediately prior to bottling. The resulting wine shows the rich, dark delicious fruit that McLaren Vale is famous for with long lingering flavours. It's dark crimson-purple colour threads a fine line between being both elegant and bold.

Try this with some beautifully roasted lamb.

This wine will benefit from perhaps five years of cellaring, but why wait this Enfant Terrible is drinking well now.

6. **Rabbit and Spaghetti Reserve Shiraz -, Barossa Valley SA**

**14% Alcohol, Wine Maker - Adam Barton Price (Naked Discount) \$31.99**

This wine exhibits the qualities of the very best of the Barossa Valley shiraz wines, produced from carefully selected hand picked fruit from some of the oldest vines in the region, it has been hand crafted to deliver a wine the maker is justifiably proud of, classy, interesting and extremely sophisticated. With aromas of dark berry, brambly savoury fruits and with notes of fennel, pepper, cloves and cinnamon which will make your mouth water. The palate is underpinned with firm but subtle tannins and spicy french oak, it has great length and a persistence of flavour.

A wonderful match for strongly flavoured roasts venison, any game or cheese.

Whilst very drinkable now this wine will cellar well for at least ten years and you will benefit by keeping it for that very special occasion or to share with your very best friend.

7. **Brian Fletcher Estate Reserve Shiraz - Margaret River WA**

**14% Alcohol, Wine Maker - Brian Fletcher Price (Naked Discount) \$18.29**

Produced from fruit grown in the northern end of the Margaret River region. Shiraz can range from spicy and lifted to rich and dark dependant upon the regions, this WA shiraz sits right in the middle with nice spicy fruit yet with a beautiful medium bodied feel. With a deep red/purple colour it delivers dark berry fruit and oak with every sip, the wine has had 5% Tempranillo added simply because Brian Fletcher believes shiraz benefits from this slight addition and he likes it, he thinks you will as well.

Roast beef or lamb or a nice aged cheddar.

Excellent drinking now but will benefit from cellaring up to five years.

8. **Brokenwood Mistress BlockVineyard Shiraz - Hunter Valley NSW**

**13.5% Alcohol, Wine Makers Stuart Hordern & Kate Sturgess Price \$110.00**

This is a quintessential Hunter Valley medium bodied shiraz, the fruit comes from 50 year old vines planted on a steep east facing slope which provides shelter from the summer heat and is in shade for much of the afternoon. The fruit was hand picked, then cold soaked for 4 days before fermenting in French Oak 20% of which was new.

The resulting wines have a medium body with red fruit, pastille and soft vanillin oak aromas. Colour is a very appealing medium density with youthful tints on the rim. With dark cherry flavours, soft tannins and a softly integrated oak regime featuring on the palate.

This wine will be fabulous with osso bucco, an aged steak, cheese.

Drinking well now but will reward medium to long term cellaring.