

U3A Castlemaine Wine Appreciation Group
4 July 2019
Wines and food presented by Bronnie D and David D
Women Winemakers

Lilian Carter – Wine 1 – Symphonia Prosecco 2016

****wine of the night****

<https://symphoniafinewines.com.au/>

Raised on a vineyard in Victoria's Rutherglen region, Lilian Carter was introduced to the delights of fruit tasting and winemaking at a very young age. Her fond memories of strolling through the vineyards led her to pursue a career among the vines.

She had always been passionate about science and, after completing her degree in oenology at the University of Adelaide, she travelled to gain experience on vineyards in the Barossa Valley, Marlborough in New Zealand, South Africa and the Ningxia region of China, where she was awarded the "Wine of China" trophy for a chardonnay.



After her success overseas, she returned home and has worked with top tier producers. She has been involved in all aspects of wine production, with some of the most well-regarded global wine business' and some of the best niche producers, in locations that have ranged from the established Barossa Valley to the wine frontier of Xinjiang, China.

Since 2012 Lilian has focused this accumulated experience on two objectives:

1. ensuring sustainability and success for small and medium sized producers that are the foundation of a diverse Australian wine industry
2. building connections and supporting the growth of the wine industry and market in China, Asia and domestically

In 2015, Lilian was invited to participate in Wine Australia's Future Leaders Program and is currently Chair of the Victorian Wines Show Committee.

Tasting Notes

The wine style is zesty, with a citrus aroma and a crisp flavour. Enticingly understated, beautifully poised and refreshingly dry, this is a prosecco of accurate fruit expression of lemon, nashi pear and granny smith apple, with low dosage giving freedom to cool King Valley acidity of great persistence and perfectly harmonious integration. A beautifully composed and delicately poised aperitif.

Food pairing: Salmon, tuna, shellfish, soft cheese.

Alcohol: 11.2%

Halliday rating: 91/100

Samantha Connew – Wine 2 - Stargazer Tupelo 2018 – Pinot Gris, Riesling, Gewurztraminer.

<https://www.stargazerwine.com.au/>

One of Australia's most accomplished winemakers, a trail-blazing show judge, a great role model for women in wine and creator of the acclaimed Tasmanian Stargazer boutique brand. Samantha Connew, Sam to all and sundry, established Stargazer in 2012 with the name a tribute to Dutch navigator Abel Tasman – the first European to sight Tasmania in 1642. Her wines, made from bought-in grapes and from her own vineyard in the Coal River Valley, have earned Stargazer a coveted five red stars in James Halliday's Wine Companion.

New Zealand-born and with a Canterbury University Law and Arts degree and a Lincoln University winemaking degree, Sam worked in wineries in Spain, Italy and Oregon, US, and then began a 10-year stint at McLaren Vale's Wirra Wirra winery. As senior winemaker there she was judged the International Red Winemaker of the Year at the 2007 International Wine Challenge in London. An experienced wine show judge, in 2015 Sam made history by being appointed chair of judges of the Sydney Wine Show – the first woman to fill that post.



Tasting Notes

"Perfumed and spicy, the nose shows quince paste and rose water notes with dried pear. There is a glossy texture to the palate, with the richness framed by subtle phenolics providing both persistence and length." - Sam Connew

"Such great drinking in concept, delivered well here too. Slippery texture, glorious, ebullient perfume, good length, lots going on in the flavour zone. This is super drinking here, a wine of charisma and individuality, shapely, generous in a way, but cinches up nicely and resets on good acidity. Pear, light mandarin character, faint nutty savouriness in the bitter-nutty marzipan zone – a double act in bouquet and palate. It's not overly serious, but serious enough, and the drinking is real good. Kudos." - Mike Bennie (The Wine Front)

Food Pairing: Shellfish, sashimi, goats cheese, foie gras.

Alcohol :12.5%

Part of AN INTERVIEW WITH John Quinn from Iconic Winemakers, Sep 16.

Q: What about you chicks taking over the wine industry. Any truth in that rumour?

A: As less than 10% of winemakers in this country are female and even less are viticulturalists, I think we would be pretty hard pressed to 'take over', but those old crusty men in suits had better watch out, that would be my advice!

Louisa Rose – Wine 3 – Yalumba Virgilius Viognier 2016

<https://www.yalumba.com/>

To her Barossa Valley winery colleagues she is Lou but to her admirers - and she has legions among her colleagues - she is a "rockstar", a "leader" and a "great communicator".

Louisa Rose's correct title is head of winemaking at Yalumba and the Hill-Smith Family Vineyards but in simpler terms, she is the custodian of both Yalumba tradition and innovation at the 165-year-old winery.

It's a big task but one she has been groomed for since her first vintage at Yalumba in 1992 straight from her wine studies and her parents' vineyard in the Yarra Valley. Her gifts as a taster and winemaker have been on display ever since.



She is acknowledged as one of the country's top viognier makers. It's her baby, the wine she is now most closely associated with, simply because Yalumba dared to believe the Rhone Valley white grape had a future in this country. Yalumba is the most influential producer of viognier in the world today due in large part to her work.

She is not only chief winemaker but farmer, senior wine judge and wine industry representative on many boards and councils. As the chair of the board at the Australian Wine Research Institute, co-chair of the South Australian Wine Industry Council and member of the South Australian Agribusiness Council (among other out-of-hours pursuits) she is one of the most influential winemakers in the country.

James Halliday – Tasting notes

Yalumba is the leading Viognier producer in Australia, with Virgilius as a flagship. Aromas of stone fruit and cashew are balanced by a minerally edge and a palate with superb depth and complexity.

Elegance is as much in favour as flavor, though so too is complexity. This is a fine wine, slender, flinty, spicy, kissed with wood smoke, carried by stone fruit. It darts in many directions but ultimately it zeroes long through the finish.

Food pairing: Mild creamy curries, mild spicy noodle dishes, salmon, chicken, creamy cheeses.

Alcohol volume: 12.5 %

Rating: 95/ 100

Virginia Willcock – Wine 4 – Vasse Felix Chardonnay 2017

<https://www.vassefelix.com.au>

As a teenager, Virginia saw the happiness and joy wine brought to her parents and their friends after a hard day's work in their small vineyard. It was here she decided winemaking was going to be her career. "I loved the idea of growing fruit, and then turning it into something that could be more beautiful and would give people a lot of enjoyment."



More than two decades on, Virginia is the Chief Winemaker behind some of Australia's most critically acclaimed wines, at Margaret River's founding wine estate, Vasse Felix. She joined as Chief Winemaker in October 2006.

"It is such a privilege to be custodian of the historic Vasse Felix vines. Our focus is on Margaret River's best performing varieties, Cabernet Sauvignon dominant wines, Chardonnay and Sauvignon Blanc/ Semillon blends." "We aim to best express Margaret River's regionality and the unique site characteristics of our vineyards and are fine tuning our practices from the vineyard through to winery each vintage to improve our understanding of site and clonal characters, to assist each parcel in the winery." "I truly believe the Margaret River region could be one of the greatest in the world. We're only at the beginning of realising the full potential of the wines. I wouldn't want to be making wine anywhere else!"

A respected authority on Margaret River winemaking, Virginia has represented the region as presenter and panellist of numerous international media and trade conventions and masterclasses, in addition to being a sought-after regional wine show judge. She also served on the board of the Margaret River Wine Industry Association for several years.

Virginia has completed 26 vintages in Margaret River, and worked international vintages in Albania, Northern Italy, Sicily, Abruzzo and New Zealand.

Virginia is one of the most awarded female winemakers in Australia, having been named 'Gourmet Traveller WINE Australian Winemaker of the Year' in 2012 (she was also a finalist in 2010) and 'Winemaker of the Year' by The West Australian Good Wine Guide 2013. Virginia was also nominated as 'Winemaker of the Year' in Wine Enthusiast Magazine USA's 2014 Wine Star Awards, 'Winemaker of the Year' in the ASVO (Australian Society of Viticulture and Oenology) Award for excellence 2016, and 'Winemaker of the Year' in the 2017 Australian Women in Wine Awards.

Tasting Notes

Appearance: Pale straw with a green tinge.

Nose: A subdued yet complex perfume of lemon blossom, lime and ginger, with delicate hints of brioche and pine needles. Savoury overtones of bread crust, almond and spicy oak bring depth to the intriguing fragrance.

Palate: The soft creamy texture, polished acidity and light, dry tannin finish combine to create an incredible body and mouthfeel. Lovely citrus flavours mingle with hints of crushed dry vine leaf and kaffir lime. Not overtly fruity in this cool vintage, the wine is delicate and textured, with pure balance

Food Pairing: Crab, prawns, pizza Margarita with mozzarella cheese, chicken, creamy cheese.

Alcohol: 13%

Rating: 95/100 Huon Hooke

Vanya Cullen - Wine 5 - Cullen Mangan Red Moon Malbec Petit Verdot Merlot 2017

<https://www.cullenwines.com.au/>

Vanya Cullen has been winemaking at her family's Wilyabrup estate since 1983. She was appointed to Chief Winemaker in 1989 and Managing Director in 1999. During that time, she has been rigorously experimenting in the vineyard (especially with soil and trellis management) and in the winery all the while looking to give her wines greater complexity. Her palate has been honed by judging throughout Australia and overseas, and by her continuous pursuit of a thorough knowledge of the wines of the world.

"Winemaking is now in the hands of Vanya Cullen, daughter of the founders; she is possessed of an extraordinarily good palate. It is impossible to single out any particular wine from the top echelon; all are superb."
– James Halliday



Over the past decade, Vanya has transformed her family firm from one of Margaret River's best into one of the country's premium boutique wineries. Cullen Wines while remaining family owned has since evolved making quality wine from a certified Biodynamic, Carbon Neutral and naturally powered estate. Exemplary viticulture lies at the heart of her success but so, too, do care and thorough attention to detail in the winery.

"At the very top of the quality and ethical tree you might drink wine from the biodynamically certified vineyards of Cullen from Margaret River" – Tim White

Vanya Cullen was the winner of the 2000 Qantas/The Wine Magazine Winemaker of the year. She was the third recipient of this prize, the first Western Australian and the first woman to win the award. Vanya has judged at wine shows in every major city in Australia. In 2008, she was awarded the UK Drinks Business Magazine "Woman of the Year 2008" and in 2011 the "Green Personality of the Year" for her commitment to the wine industry and for demonstrating that you can operate a successful business while looking after the environment. 2013 was Vanya's 30th year of winemaking at Cullen Wines and 2014 celebrated Vanya's 25th anniversary of becoming Chief winemaker at Cullen Wines.

Vanya was inducted into the Australian Business Women's 2015 Hall of Fame which honours and celebrates Australian female business owners who have been exemplary in their industries, are trailblazers and demonstrate inspiring and aspiring business journeys.

Tasting Notes

Colour: Medium red with ruby tinges.

Bouquet: Plum, Cherries with lifted floral notes.

Palate: Medium bodied with dark cherries, blueberries and savoury notes on the finish.

Food Pairing: Turkey, pork, lamb, roasted peppers, blue cheese

Alcohol: 12.0%

Rating JH: 95/100

Kathleen Quealy – Wine 6 - Seventeen Rows Pinot Noir 2016

Kathleen Quealy grew up in an era where young girls grew up to be nurses or teachers. Not winemakers. She has shaped her wine career in her own vision, not conforming to the accepted wisdom of the day and has become a lightning bolt of change. And that, as much as anything, says why this woman is today named Legend of the Vine.

The first female to have this honour bestowed on her, Kathleen has never backed down or taken rubbish from anyone. She released the first unwooded Chardonnay in the country in 1990 and was dubbed the “Queen of Pinot Grigio” by James Halliday not long after founding T’Gallant on the Mornington Peninsula.



Kathleen started her love of wine working on the bottling line for McWilliams in the late 70s as an after school job. Her parents firmly believing she would pursue a career of the day, were shocked when instead of enrolling in nursing or teaching she bought herself a scooter and took off to winemaking school in Wagga Wagga.

Kathleen started as winemaker at Bungawarra in 1984, in addition to vineyard manager and bee keeper and in 1986 she became the first female to win a trophy at the Brisbane Wine Show. Kathleen and her husband, Kevin McCarthy’s first vineyard was T’Gallant. Quealy carved out such a niche market for the T’Gallant label that in 2003, after protracted negotiations, it was acquired by Beringer Blass (now part of Treasury Wine Estates).

Kathleen and Kevin purchased Balnarring Vineyard. Kathleen then started Quealy Winemakers, in 2006 launching with just two wines Pobblebonk (white blend), Rageous (red blend) plus a Pinot Noir and a Pinot Gris as a passing nod to convention.

She’s been on and off the Mornington Peninsula Vignerons Association on several occasions, re-joining the committee most recently in 2015 where she is particularly vocal about protecting the region from Phylloxera, promoting (and protecting) Mornington Peninsula Pinot Gris, and anything else disruptive she can think of.

Kathleen remains a stalwart supporter of diversity, independence and merit recognition across the industry and will continue to do whatever the bloody hell she thinks is right on any given day.

Tasting Notes- KQ

Seventeen Rows embodies the idiosyncratic nature of Pinot Noir. Site expression personified. Brooding yet buoyant aromas of dark plum, violet, and rich earth stem from meticulous vineyard management, vine maturity and extended maceration. On the palate, earthy undertones of root vegetable and spice support pristine plum and cherry fruit. Seventeen Rows is pleasure and charm, rich and lingering; a true Mornington Peninsula Pinot Noir.

Food pairing: Beef, duck, pork, mushrooms, nutty medium firm cheese such as gruyere.

Alcohol: 13%

Huon Hooke rating: 93/100

Ageing capacity. A pleasure in its youth but rewards careful cellaring for up to 15 years.

Geraldine McFaul – Wine 7 – Elgee Park Cabernet Merlot 2017

<https://elgeeparkwines.com.au/>

Geraldine McFaul is one of the shining lights of the Mornington Peninsula where she has worked since graduating with distinction in Wine Science from Charles Sturt University.

Since 1995, her winemaking career has allowed her to complete vintages in the Loire Valley and Burgundy and has taken her to the London International Wine Show where her wine has won the highest accolades in International competition.

In 2006 she was runner-up to Stephen Henschke in the Qantas Australian Gourmet Traveller Winemaker of the Year Award.

Elgee Park, the oldest vineyard on the Mornington Peninsula, was originally the country estate of Bailleau and Sarah and their children. In 1972 the first 400 vines were planted on their property, establishing the Peninsula's first commercial vineyard.

Geraldine started working with Elgee Park grapes under Tod Dexter at Stonier Wines in 1995 and from 2003 as Stonier's senior winemaker. Bails Myer was so impressed with Geraldine's winemaking skills, when she moved to Willow Creek vineyard in 2008, he decided to move Elgee Park winemaking with her. Geraldine now makes Elgee Park wines under contract at Willow Creek, Merricks North.



Tasting notes

Harvested from the Mornington Peninsula's oldest vines, planted in 1972, shows aromas of cassis, aniseed & dark chocolate. The palate shows ripe cool climate flavours of blackcurrant and cocoa. The cabernet gives length of flavour, whilst the merlot provides the velvety texture. Matured in French oak for 18 months, the old vines and skilled winemaking contribute to a remarkable wine.

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Food Pairing: Beef, venison, lamb shanks, pepperoni pizza, lasagna, hard cheese

Alcohol: 13%

Eleana Anderson – Wine 8 – Mayford Grapes of Wrath Shiraz

<https://mayfordwines.com/>

An oenology graduate who had cut her teeth with several vintages in Germany, the USA and at various small Victorian wineries, Eleana embraced the opportunity to build her own business from grassroots with her husband Bryan Nicholson.

They established their vineyard as a weekend hobby in 1995 with a modest planting of shiraz. Starting with nothing and juggling babies and multiple mortgages, she became adept at borrowing things and relied heavily upon the kindness of family, friends and neighbours.

The first Mayford wines were released in 2007.

Since then, Mayford wines have attracted consistently glowing endorsements and a loyal customer following, selling out quickly every year. They have come to be regarded as benchmark cool climate wines. Mayford recently received the 2019 Gourmet Traveller Wine Cellar Door “Best Tasting Experience” award for the Alpine Valleys region.



Out of every event, comes a story. The story of this 2016 Grapes of Wrath shiraz begins with the destructive forces of nature and quickly moves to a tale of friendship and kindness.

Leading into the 2016 harvest, a wall of hail came down from Mt Buffalo and through the Mayford vineyard, taking with it over half the crop. Unexpected offers of wine grapes from friends soon followed. The result is this blend of shiraz from some of Victoria’s finest cool climate regions – a testament to the pleasures of giving and receiving.

Tasting Notes

The word impeccable almost always springs to mind when tasting/drinking a Mayford wine and it does again here. This is ripe and (sweetly) berried but it’s manicured and neat too; its flavours feel as though they’ve been carefully placed, one by one. Blackberry, clove, plum, graphite, gum leaf and a bright redcurrant-like character. Smoky oak has been judged to perfection. Spice and floral notes hover. Not a big wine in any way but perfectly presented and a pleasure to drink as a result.

Drink : 2019 – 2027+

Campbell Mattinson – The Wine Front

Food Pairing: Grilled, roasted beef, beef stews, smoky cheese.

Alcohol: 13.9%

Halliday rating: 94 / 100