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SAVE THE DATE

RIESLING DOWNUNDER 2018



A long way off, but Riesling is never far from our mind. Riesling Downunder 2018 follows a hugely successful and enjoyable event back in 2015. This international celebration of the noble grape will grip Australia from **Sunday 4th to Wednesday, 7th February 2018** inclusive. It kicks off with the Riesling Riot tasting for the general public in Melbourne, and concludes with the same event in Sydney a few days later. In between, there'll be Melbourne masterclasses, lunches and dinners centred upon beautiful Riesling and those who grow it. The event, spearheaded by Frankland Estate and co-sponsored by

Pikes and Jim Barry, will involve all our Aussie and Kiwi rizz whizz kids, while European guests flying over include Dönnhoff, Georg Breuer, Gunderloch, Dr Loosen, Heymann-Löwenstein, Koehler-Ruprecht, Wittmann, A. Christmann, Paul Blanck and F.X. Pichler.

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DOMESTIC

UNLEASH THE BESTIA



It's a bit of a Scorpo family journey that led here – and what a mouthwatering place to end up. Bestia is the delicious new skin-contact Pinot Grigio from this Merricks North estate. Its origins go back to 2012 when Paul Scorpo's architect daughter, Claire, came back from the Venice Biennale where she'd enjoyed quite a few amber wines. They reminded her of how Paul's father made wines from white grapes (mostly Malvasia with a little Waltham Cross sourced from a Riverland mate). Scorpo *padre e figlia* then tasted a bunch of these wines together, and favoured those made from Pinot Gris. Eventually, in the near perfect Mornington Peninsula vintage of 2015, everything came together. The family hand-picked a tonne of lovely, ripe Pinot Gris. It went into an open-top

fermenter, 70% destemmed and the balance as whole clusters. It was given a five-day cold soak before a two-week indigenous ferment kicked off. It was pressed after a total 21 days on skins, then aged for 11 months in four-year-old French barriques.

2015 Scorpo 'Bestia' Pinot Grigio RRP \$42

Attractive coppery pink in the glass. The nose has notes of musk, candied orange peel, fresh blood orange, sour cherry, fresh herbs and a slight Campari twist. Bitter-edged on the palate with that blood orange note, with musky pear, peach and strawberry fruit. It has a soft phenolic texture along with zesty tannins that add a pleasant grip. Finishes dry, clean and tangy. Engaging and moreish, with impressive finesse for this style of wine, and with a good volume of fresh fruit to balance the phenolic and savoury skinky elements. – Ed Merrison, CellarHand

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DI ANOTHER DAY

"This wine hit me, straight off the bat.... Hit me for six." That's **Gary Walsh** of **The Wine Front** on how Vanya Cullen spanked him out of the park with the new vintage of her Diana Madeline Cabernet Sauvignon. Wilyabrup once again enjoyed a favourable growing season in 2015, with good spring rains and a warm, dry ripening period. Low yields of 2.47 tons per hectare produced a concentrated, elegant wine, bright in colour, pure in flavour, with the classic Cullen vineyard cassis, violets, chocolate and ironstone. It's a blend of 87% Cabernet Sauvignon, 11% Merlot, 1% Malbec and 1% Cabernet Franc. The primary fermentation took an average 12 days, with the wine spending a total of 22 days on skins.

2015 Cullen Diana Madeline RRP \$135

Violet and subtle leafy perfume, pure black and red fruit, baking spices, aniseed and mocha. Medium bodied, the precision here, the generous delivery of flavour trimmed of excess, seems like the work of the truly gifted: how do you make it look so easy? Sculptured tannin, ribbons of clear acidity, and length that soars. Truly, a masterpiece of Australian Cabernet. 98 points. Gary Walsh, The Wine Front

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GRANTON GRANDEUR

Tyson Stelzer has taken fizz fancying to a new level with his second **Australian Sparkling Report**. The new edition of his bubbles bible has just been released, and once again Stefano Lubiana is a star performer. The estate in Granton, Tasmania, won an honourable mention for its 100% Pinot Noir vintage rosé from 2011, while its 2008 Grande Vintage (60:40 Chardonnay/Pinot Noir) was a top runner-up in the sparkling wines over \$50 category.



2008 Stefano Lubiana Grande Vintage RRP \$63

2008 is one of my favourite seasons in Tasmania, possessed of a grace, elegance and endurance rarely encountered outside of Champagne itself. Steve Lubiana has captured the essence of the season in this bright and pale coloured blend. Primary lemon, apple and white peach fruit of great purity and structure are sensitively massaged by the almond meal, nougat and brioche of long lees age. A creamy texture marries seamlessly with bright, cool Tasmanian acidity and intricately integrated dosage on a very long and seamless finish. A touch of phenolic bitterness enhances rather than fighting with its structure. 95 points. Tyson Stelzer, Australian Sparkling Report 2017

2011 Stefano Lubiana Brut Rosé RRP \$48

A pale salmon hue heralds a vibrant rosé, alive with pink pepper, red apple, tomato and strawberry flavours. Pinot noir fruit depth contrasts its savoury style, with fine phenolic grip and tannin well handled on a long and structured finish. 90 points. Tyson Stelzer, Australian Sparkling Report 2017

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ALTER VISTA

Isolation Ridge is one of the wonders of the Riesling world, so it was little, err, wonder, that people were climbing over each other for a taste of Frankland Estate's first experimental release from this vineyard. That was 2015 Alter Weg – the name signifying “old way” because of the traditional, Germanic philosophy that guided the

wine. The follow-up is actually from the previous harvest – 2014 – giving it the extra time it needed to soften its phenolic edge.

Improved viticulture under organics encouraged this experiment. The vines are healthier at the point of harvest, with acidity holding up better, longer. That's why Hunter Smith and brother-in-law Brian Kent went for longer hang time to push the wine into a riper fruit spectrum, without losing freshness. They handpicked the grapes on 14/04/14 (lots of 4s there, and here's another), four weeks after the initial pick. The fruit was wild fermented in a 500-litre barrel until it eventually reached 8g/L residual sugar. It was bottled in December 2014.

Those lucky enough to have seen Isolation Ridge from this alternative angle won't forget it. Now's your chance to take a look.

2014 Frankland Estate Alter Weg Riesling RRP \$32

The old way! Fermented and matured in oak for 11 months. Something different from the halcyon riesling producer! Organic farmed grapes maketh the wine. This is an exciting twist, this wine. Beautiful bouquet of lemon-lime juice, honeysuckle, balsa-sandalwood sweet, faint oak scents, honeycomb, touch of candle wax. Complex and satisfying to sniff on. Depth of flavour is so impressive. Savoury-edged riesling offering a subtle kiss of wood spice that draws flavours long and finishes the wine with a lingering piquantness. From go to whoa there's a lush yet crisp-edged feel to ripe citrusy flavours. Acidity is just beautiful, so succulent, so fresh. What a glorious expression. 95 points. Mike Bennie, The Wine Front

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MINNOW MOJO

Matt Harrop's been fine-tuning his southern French-inspired project over the years, and now this Minnow's become a giant killer. The blend varies from vintage to vintage but the aesthetic is constant here: this is a bright-fruited, medium-bodied, juicy, spicy gastronomic wine that is as happily glugged with the summer barbie as it is in winter, with slow-cooked herby, garlicky stuff.

The 2015 edition is the best yet, a blend of Grenache (47%) Cinsault (29%) Roussanne (12%) Mataro (7%) and Mondeuse (4%). The fruit was harvested by hand and naturally co-fermented in open vat and old foudres. A lot of whole bunches were included. The newly pressed wines were transferred back to the foudres for MLF and maturation. The wine was racked and bottled without filtration on 21st December 2015.



2015 Shadowfax Minnow RRP \$27

The grapes in the Minnow are all grown in the vineyard next to the winery. It's funky and perfumed, with raspberry, spice and earth flavours, sandy tannins and a lengthy finish. 92 points. Ben Thomas, The Weekly Review

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RISING UP

A new vintage of a Nick Farr's Chardonnay is always cause for celebration, and this is also the first of the Farr whites from the 2016 vintage to hit the market. What more to say? Must-see stuff.

2016 Farr Rising Chardonnay RRP \$49

Pronounced, ripe and complex nose showing lemon rind and grapefruit along with buttered popcorn, nutmeg and smokiness. Immediately full of flavour and body, with ripe flavours of nectarine, yellow citrus, cantaloupe and nutty/nougat notes. It finishes with a touch of chalky grip and good length, sweetly attractive. Good depth here, and bags of aroma and flavour, yet still leaving you wanting to go back for more. – Ed Merrison, CellarHand

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TENACIOUS 'D'

Not everyone knows that the lovely Anna Flowerday of TWR is a total Riesling freak, but she is. As a young winemaker she fell deeply for the stuff while working alongside Kerri "KT" Thompson at the legendary Leasingham site in the Clare Valley.

TWR's Riesling vines, planted in 1979, are the oldest in Marlborough and give great structure and concentration. The result, in Anna and Jason's sensitive hands, is a beguilingly aromatic, deceptively complex dry rendition, which carries the '5182' BioGro number of this organic, biodynamically farmed site.



2016 TWR Riesling 'D' SV 5182 RRP \$33

All the grapes for this wine were handpicked and hand-sorted. The majority of the fruit was then destemmed, gently crushed and air-bag pressed, while one parcel was whole-bunch pressed. All parcels were fermented in stainless steel tanks that were purpose-built for Riesling. We favour very slow, cool ferments for the Riesling to help retain the floral aromatics. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, truly hand-made wines.

It has gorgeous lifted aromas of jasmine, fresh lemon and ripe kaffir lime, which follow through on the palate.

Flavours of fresh lime juice, lemon sorbet and ripe

grapefruit with hints of floral spice are balanced by a fine backbone of ripe acidity. This Riesling is a dry style which has excellent fruit weight and concentration to balance the lingering mineral acid structure. – Anna Flowerday, TWR

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CHÂTEAU SHANDY

Just as with his 2015 Punt Road Shiraz, which went on to clear up at Royal Melbourne Wine Awards, Tim Shand was rapt about this wine right off the bat. Yarra Cabernet seems once again to be appreciated for the wonder it can be – a fragrant, elegant, medium-bodied affair that can

charm in various settings. Often this joy is found at the loftier end of the price scale, so it's refreshing to find something of such class and appeal - from a single vineyard and a gun winemaker - so moderately priced. We've seen what delights 2015 conjured up with the likes of Pinot and Chardonnay; here's a ripper example of how well late-ripening Cabernet performed in the same season.

2015 Punt Road Cabernet Sauvignon RRP \$32

It's a single-block wine from Block 3 of Punt Road's Napoleone Vineyard, planted in 1987. Tim Shand reckons the secret here is the rather saucy-sounding aqueous maceration - doing the grunt work in pumpovers and plunges during cold soak and at the start of fermentation. Post ferment, the wine is pressed earlier than Punt Road's neighbours, as Tim doesn't subscribe to the Bordeaux theory of tannin integration on skins for Yarra cab. Matured in 25% new oak.

It's a lovely vibrant ruby colour and pretty serious on the nose - everything you'd hope for: cigar box, redcurrant, blackcurrant and, as it wakes in the glass, some pretty floral notes. Same on the palate, where it grows and spreads really nicely. Medium-bodied, attractive fruit with red-spectrum notes quite prominent. Plenty of tannins but almost a fluffy element to them. Good length, with lovely fruit and perfume. - Ed Merrison, CellarHand

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IMPORTS

MATROT À GOGO

"I would characterise 2015 at this address as an unqualified success," wrote **Allen Meadows of Burghound**. Adèle Matrot would agree. "2015 was a great vintage for us," she says. The Meursault domaine, whose wines we began importing last year, took in a normal yield of Chardonnay. Red production was down by around half, thanks to hail damage in 2014 and the hot summer of '15. The heat and lack of rain in June and July was well documented, but the Matrot holdings were nicely freshened up with a couple of days of rain around 20th August. This got the vines to back on track for healthy ripening. The family began picking on 31st August and went for 15 days under sunny skies. The vintage is quite rich but with good acidity, typical minerality and great freshness. Not heavy, just very easy to taste.

"Matrot is, quite rightly, known for the quality of his whites," **Meadows** observes of Adèle's father Thierry, "but he also makes very good reds that usually manage to drink well young but age well, too." The '15 reds, as shown by the Bourgogne Rouge we're bringing in, are concentrated with good structure and power. These are excellent wines, honest and expressive of place and time. We hope you'll take the opportunity to enjoy them.



2015 Domaine Matrot Bourgogne Blanc RRP \$49 screwcap

100% Chardonnay from vines with an average age of 30 years. Pressed as whole bunches in a pneumatic press. Fermentation with indigenous yeasts in oak barrels (up to 20% new) for eight to 10

weeks at temperatures of 18-20°C. Undergoes complete MLF and is matured on lees for 11 months with some bâtonnage. Racked once before bottling.



2015 Domaine Matrot Meursault RRP \$140 screwcap

Organic. Delicate slightly woody/cedary (not oaky) nose. Real zip and intensity on the mid palate. Zesty and with some oak spice on the finish. A real palate waker. 16/20 Julia Harding MW, jancisrobinson.com

2011 Domaine Matrot Meursault 1er Cru Les Charmes RRP \$205

The 2011 Meursault Charmes wraps around the palate with gorgeous depth and pure textural richness. The resonance and warmth of the fruit is incredibly inviting, while the creamy, expansive finish is pure Charmes. Expressive floral and spice notes add gorgeous inner perfume as the wine continues to show off its pedigree. This is a drop-dead gorgeous Meursault from Matrot, not to mention a wine of immense pleasure. The Charmes is a blend of parcels at the top of the hill (75%), mid-slope (15%) and bottom of the slope (10%). 94 points. Antonio Galloni, Vinous Media

2015 Domaine Matrot Meursault 1er Cru Les Perrières RRP \$264

Bright yellow. Musky reduction to the fruit-driven aromas of pineapple, lemon and orange zest. Suave and fine-grained on the palate, with emerging minerality and lemony citricity giving the wine dynamism and structure despite its modest acidity. More classic and gripping than the Puligny-Montrachet La Quintessence, finishing with a touch of bitter lemon and excellent length and lift. 91-94 points. Stephen Tanzer, Vinous Media

2015 Domaine Matrot Puligny-Montrachet 1er Cru Les Combettes RRP \$264

Medium yellow. Vibrant aromas of fresh peach, spices and white pepper. The least obviously 2015 in style to this point in my tasting, with lovely lemony cut intensifying the rich, smooth middle palate. Finishes savory, tactile & long, with a refreshing bracing quality. This almost tastes like it's from another vintage. Matrot replanted the upper half of this vineyard three years ago but the wine does not yet include the new young vines. He plans to wait a while to replant the lower part of his holding, noting that these millerandé vines contributed more acidity to the 2015. 91-93 points. Stephen Tanzer, Vinous Media

2015 Domaine Matrot Bourgogne Rouge RRP \$53 screwcap

An attractively scented nose of red and dark berry liqueur and earth is both ripe and fresh. The rich, suave and relatively full-bodied flavors possess unusually good concentration for the genre and while there are backend traces of rusticity and warmth, overall this is really quite good. 87 points. Allen Meadows, Burghound

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ENGLISH ROSÉ BACK IN BLOOM

Even in the short period we've been bringing English sparkling into Australia – just six months or so – it seems the UK's presence has grown immeasurably in the wine world's consciousness. And this has, very gratifyingly, been our first-hand experience, too. So much so that the rosé from Hattingley Valley ran out in no time and the Classic Cuvée, which we'd initially ordered in by far the greatest quantity, had dwindled down to its last couple of dozen. Fresh from our friends in Hampshire, we're delighted to welcome restocks of both of these wines.

The estate itself has sold out of the Blanc de Blancs - fruit of its finest Chardonnay blocks - but we still have a few cases remaining.

2013 Hattingley Valley Classic Cuvée RRP \$80

Toasty, yeasty scents with burned butter, honey, candle wax and stewed apple/pear scents. The palate has a slippery richness set around the core of firm, feisty acidity. Flesh falls off the bones of the wine in creamy drips with zesty bubbles fighting hard. It's a lot going on, complex you could say, but doesn't quite feel coherent in its expression. Perhaps another year or so...? 90 points. **Mike Bennie, The Wine Front**

2013 Hattingley Valley Rosé RRP \$90

This wine has some bite, in the best possible sense. Acidity is ultra perky, it's all red apple and white strawberry in the palate with a toothsome chomp that sits amongst the vibrant fizz of the wine. Fragrance is on point; red berries, vanilla, smoke. The wine is powerful, racy and very refreshing. The finish is so good - like a sip of fresh grapefruit juice. Those who like labels would call it 'an excellent aperitif style'. And it is. 94+ points. **Mike Bennie, The Wine Front**



2011 Hattingley Valley Blanc de Blancs RRP \$125

Beautiful perfume of lemon, preserved lemon and fresh laundered sheets. That feeling of freshness washes over you. The palate is gently creamy, shows a barely there kiss of savoury nuttiness, with the star of the show a bristling trim of chalky acidity that keeps the wine racy, punchy and invigorating. Bubbles are wild and foamy around it. It's a lovely thing to drink, and blows the wind through your hair as you do. 93+ points. **Mike Bennie, The Wine Front**

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GROSS GRÜNER GROOVE



The wines of Ingrid Groiss, like the lady herself, are a thoroughly understated delight. It was a thrill to show her top-end Sauberg Grüner Veltliner at a recent joint-portfolio, fancy-piss tasting in Melbourne. That intense, hugely complex, single-vineyard, old-vine Grüner shows exactly why Ingrid is seen as a trailblazer of the Weinviertel. Most of you will know her from either her 17-variety Gemischter Satz, or the entry-level Grüner. The latter was the first to sell out, so the news here is that the '16 vintage has landed. It's good to go, and bloody good to drink.

2016 Groiss Grüner Veltliner RRP \$32

Selective harvesting at the end of October by hand in several steps. A total of six hours on skins. Gently pressed without stems. Fermented with a combination of vineyard and neutral yeasts. Aged on full lees in stainless steel tank until bottling in February 2017. Alcohol 13%; residual sugar 3.9g/L; acidity 6.2 g/L.

Ingrid Groiss seems to get a broad spectrum of fruit with her Grüner, and this no different. It leaps out of the glass with orchard blossom, grapefruit, pomegranate and rosy apples. There's a pleasant tickle of spritz on entry, as well as immediate primary fruit intensity with an impression of sweetness. Zing of citrus and pepper on the finish. Not exactly deep, but varietally true and the breadth of flavour and its vitality make it such a pleasure to knock back. – **Ed Merrison, CellarHand**

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PIERRE'S PINKIE

Gigondas producer Pierre Amadiou has been a faithful friend to many on account of the great-value, reliably yummy Côtes-du-Rhône Roulepiere red blend. More recently, we started bringing in its pink twin, to the same acclaim – hence a short and regrettable period when the rosé well ran dry. Well, good news: it's back with the bonus of a screwcap closure.

2016 Pierre Amadiou Côtes-du-Rhône Roulepiere Rosé RRP \$23 screwcap

A blend of 60% Grenache and 40% Cinsault. Fermented in stainless tank and aged on fine lees for three months. It has raspberry and redcurrant flavours with floral notes, followed by a pleasantly full-bodied mouth-feel. – Henri-Claude Amadiou

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KREMS FRESH

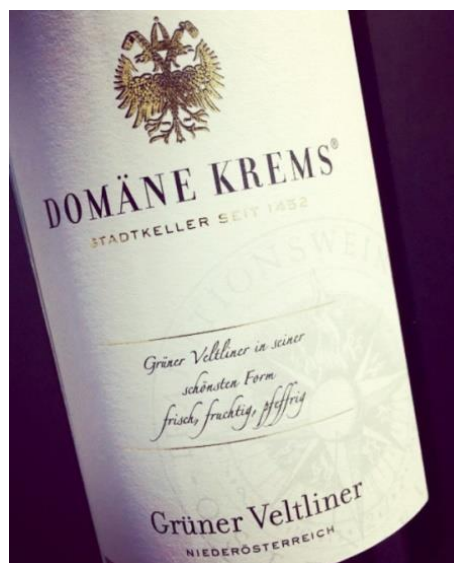
Funny that this should be the case, but you've kind of got to have a go-to Grüner – something fresh, light, fruity and affordable. You couldn't accuse Austria's signature white variety of being mainstream, but at the same time the simpler style is pretty much an anytime, anywhere kind of wine. We're deeply fortunate that a wine like this can land so far from home at such a fantastic price. This new vintage from Stadt Krems is, in its own way, pretty irresistible.

2016 Stadt Krems Domäne Krems Grüner Veltliner RRP \$21

The south-facing vineyards of the estate make for tangy, light, delicately spicy white wines such as this. The grapes are hand harvested early in the season, then destemmed and

pressed carefully, before the must is fermented at controlled temperatures in a stainless steel tank.

Alcohol 12%; acidity: 7.2g/L; and residual sugar: 5.1g/L. It has an appetising note of crisp apple, grapefruit and pineapple. There's a bit of sweetness and spritz on entry, before it hits a medium-bodied groove that is very typically Grüner through the palate, with notes of ginger and lemongrass. Finishes fruity and clean. Straightforward, thoroughly refreshing drink. – Ed Merrison, CellarHand



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LOOSEN THE PURSE STRINGS

The first and second rounds of Dr Loosen's Grosses Gewächs wines went out in a blaze of glory, fuelled by 2015 vintage hype and the charisma of the globetrotting Erni Loosen. Here we are with a third bite of the cherry, which includes, for the first time, the GG from the Treppchen site in Erden. Riesling authority **Stuart Pigott** called 2015 the "global breakout year" for dry Rieslings from Germany's grand-cru vineyards. The Mosel might seem like an unlikely place to start that revolution – but not once these beauties race you off your feet.

2015 Dr Loosen Ürziger Würzgarten Riesling Grosses Gewächs RRP \$91

*This was quite yeasty when poured but quickly opened up. Stunning nose of wild strawberry, peach and spice. Still medium-bodied, but with some real old-vine intensity, then a dazzling finish in which all the spice returns. 94 points. **Stuart Pigott**, jamesuckling.com*

2015 Dr Loosen Erdener Treppchen Riesling Grosses Gewächs RRP \$91

*Gentle citrus-fruit aromas please the olfactory perception. On the palate, Loosen's Treppchen has used the generosity of the vintage to produce a creamy Grosses Gewächs with soft acidity and reasonable remnant of residual sugar. Very pleasant. 17.5/20. **Michael Schmidt**, jancisrobinson.com*

2015 Dr Loosen Wehlener Sonnenuhr Riesling Grosses Gewächs RRP \$74

*Because Erni Loosen has been making the GGs from the Würzgarten, Treppchen and Prälät longer than this wine, it often gets ignored or underrated. The nose is like a huge bouquet of flowers, and you need some time to take them all in. The palate's generous and juicy, but also very elegant and graceful, the very ripe gently acidity lifting the rich body. Intensely mineral finish. 94 points. **Stuart Pigott**, jamesuckling.com*

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