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### DOMESTIC

#### FARR CLOSE-PLANTED COTERIE

It was an overnight success 40 years in the making when it made its debut a couple of years back. 2015 GC Chardonnay by Farr was the best Australian-grown Chardonnay we drank from that celebrated vintage. We weren't the only ones swept off our feet. "This stands tall in the pantheon of top-end Australian Chardonnays, planting its own stake in the ground through sheer length," proclaimed **James Halliday**. Its majesty wasn't lost on **Campbell Mattinson**: "This is a Chardonnay of presence if ever there was one... the boom of flavour as you swallow is quite something else." The new close-planted Chardonnay from the family's Côte Vineyard was joined a year later by its spouse, RP Pinot. A tribute to Nick Farr's mother Robyn Pamela,



the '15 burst on the scene in similarly spectacular fashion. "We march straight into elite territory," wrote Mattinson. "By the second glass I was mesmerised. Talk about good."

And the original close-planted Pinot has lost none of its splendour. "This wine has a depth to its silently throbbing power from the moment it enters the mouth to the lingering aftertaste," wrote Halliday of the previous Tout Près release, which he lavished with 99 points. "It would be impossible to buy a Burgundy of this quality for less than \$250. Bravo."

And here we are, with a new release of all three of the close-planted coterie. All of them confirm that the Farris have absorbed every single lesson the vines, the years, the blood, sweat and tears have taught them. Amazing wines.

### **2017 GC Chardonnay by Farr RRP \$120**

*The north côte is a red to brown loam with buckshot stones across the surface. It's the most exposed of the three côtes but is harvested last of all because of the large amount of clay, holding valuable moisture for a longer time than the other slopes.*

*The northeast côte is a continuation of buckshot until the soil becomes black and lined with limestone moving towards the bottom of the rows and a depression that divides limestone from sandstone. At the highest point of the vineyard you will find small amounts of sandstone in the grey sandy loam.*

*The east côte is divided through the centre of the slope by a rise. It has black volcanic soil with fragmented limestone in one direction and grey loam with buckshot stones in the other direction. Soil is king, as the east côte has the least amount of clay and therefore the least water-holding capacity, resulting in it being harvested first even though it is the coolest côte of the three. – **Nick Farr***

*The nose is pronounced - a strong, integrated aroma. Seductive but not flashy; evoking complex savoury/fruit interplay. Essentially, the smell of top-class Chardonnay. Ripe nectarine, lemon and grapefruit, with a suggestion of vanilla and pastry, perhaps hazelnut. The texture has a limey cling from the outset; intense and it really wants to take off - and does. Crackles with acidity. As with previous years, it streaks through with tremendous resonance and length through the finish. Remarkable how it leaves such an impression of intensity and detail while travelling at such exhilarating velocity. – **Ed Merrison, CellarHand***

### **2016 RP Pinot Noir by Farr RRP \$120**

*The nose gives a pure and precise impression - red summer berries and rhubarb dusted with woody spice and with earth beneath. Immediate sense of intense, pure red fruit on entry, with texture of fine-grained tannin and fruit pulp. It's vibrant and has power yet there's a real calm evenness about the way it travels - shapely, direct and long - through the palate. Spice and salty tones come through on the zesty finish, and those fruit tannins lend it excellent poise. – **Ed Merrison, CellarHand***

### **2016 Tout Près Pinot Noir by Farr RRP \$120**

*Integrated and intriguingly complex on the nose. Really want to dive in. Where the RP's pure fruit leads the way, Tout Près is a true bouquet - rose petals, nutty oak, sweet spices, bunched notes and red and darker berries. Like the nose, the palate looks so settled so young. Tannins are elegant, too - silky and somehow dissolving yet present, framing the palate and giving lovely mouthfeel as those flavour impressions ripple through. Thrilling wine - intense, intricately layered and long, and so together. Beautifully composed in every sense. – **Ed Merrison, CellarHand***

### **2016 Farriside by Farr RRP \$90**

*It's a scintillating wine and that's all that need be said. It's cut with acid, plump with fruit, spicy, svelte and silken. It's simultaneously tangy, plush and long. Some wines get a lot of mileage out of an inherent tension, and this is one such wine. It has the air under its rule; all the wine's components operate as though missteps are not tolerated. As a drinker, the effect is transfixing. It puts you at ease. It puts you on*

edge. You're in the presence of something extra and other and you can't but help sink in for more. 96 points. *Campbell Mattinson, The Wine Front* October 2018

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## KOOMILYA DREAMING



It's an interesting thing, this Koomilya. It was Stephen Pannell's vision, and a boundlessly grand one at that. To take his experience of 39 vintages, including nine in Europe, and all the great sites and wines he'd seen and drunk, and to realise – from a vineyard he fell in love with a few decades ago – all the magic. Koomilya was the place, a major source of the '95 Eileen Hardy Shiraz that won Steve his first Jimmy Watson. In 2012, the opportunity arose to buy this slice of viticultural paradise, and he jumped at it.

Steve's made no secret of his admiration of Wendouree as perhaps Australia's greatest example of mythical place translated into ineffable wine. He

wanted his own Wendouree. Such ambition is, in anyone's language, bold. And you have to take your hat off to Stephen Pannell, newly recrowned **Bushing King** of McLaren Vale, for announcing his lofty aspiration to the world. But even more incredible is the way he's pulled it off.

We've had a parcel-blend Shiraz before and, from a different vintage, a single-block Koomilya Shiraz. And now, from 2015, Koomilya has well and truly arrived with a suite of four transcendent wines. They speak of a place and a passion but, more than that, they bring together both the palpable – this unique Australian landscape – and the intangible. They are intricate, intriguing and ethereal. They deserve to find many admirers among those who love nature, culture and wine. They are a remarkable achievement.

### 2015 Koomilya Shiraz RRP \$71

A blend of three Koomilya Shiraz blocks, the majority of which is sourced from Shiraz grafted on Gewürztraminer, the GT Block. This block was planted in 1970, and grafted in the early 1990s. The remaining Shiraz was sourced from the Mulberry Block & Spider Block, planted in the early 2000s with clones sourced from 130+ year old Hardy Shiraz (Upper Tintara), the neighbouring vineyard.

Hand harvested between 9th and 11th February. The fruit spent 19 days on skins in open top-fermenters, before being pressed off, with the hard pressings removed. The wine was naturally fermented, which is the key to this style, giving greater complexity. Transferred to stainless steel tank for 28 days, then racked into two 2500-litre French vats where it undertook malolactic conversion and maturation. Bottled on 8th June 2016, after spending a total of 12 months in oak. Alcohol 13.2%; pH 3.8; total acidity 6.2g/L.

*Concentrated, pure and fine with lovey raspberry and black cherry fruit. Structured and very fine. Backward and tannic but pure and primary with lots of finesse, even though there's good structure here and some floral perfume even at this early age. Thrilling wine. 95 points. **Jamie Goode, wineanorak.com** September 2017*

### 2015 Koomilya Cabernet Shiraz RRP \$71

The classic Australian blend: 80% Cabernet Sauvignon off our 70-year-old CP block and 20% Shiraz off the GT block. Hand harvested on 26th February. The fruit spent 14 days on skins, before being pressed off, with the hard pressings removed. The wine was naturally fermented in open-top fermenters, which is the key to this style of wine, giving it greater complexity. Transferred to stainless steel tanks for 28 days until completion of malolactic conversion, and then sent to 2500-litre vats. Bottled on 8th June 2016 spending a total of 10 months in oak. Alcohol 13.2%; pH 3.56; total acidity 6g/L.

*Brooding blackcurrant fruit nose with some fine floral notes. Lovely freshness and purity here with good acidity. So pure and expressive, with real finesse. Tannic yet pure, linear and elegant. A classic. 96 points. Jamie Goode, wineanorak.com September 2017*



### 2015 Koomilya JC Block Shiraz RRP \$115

A single-block Shiraz from 80-year-old vines. Hand harvested on 14th February. The fruit, which spent 14 days on skins with the hard pressings removed, was then transferred to stainless steel until early May. The wine was then moved to puncheons for malolactic conversion and maturation. Bottled on 28th June 2016, spending a total of 14 months. Alcohol 13.2%; pH 3.63; total acidity 6.4 g/L.

*A slightly firmer and more fragrant style than the ultra-rich DC Block bottling of the same vintage. This has impressive depth and concentration. Aromas are in the spectrum of dark, red and purple berries. There is an astutely handled, spicy oak influence courtesy of the 2700-litre French oak vats. The palate carries on with a wealth of fine, long and sleek tannins, which deliver a fresh plum-stone finish. Try from 2023. 99 points. Nick Stock, jamessuckling.com September 2018*

### 2015 Koomilya DC Block Shiraz RRP \$115

A single-block Shiraz from 80-year-old vines. Hand harvested on 10th February. The fruit, which spent 10 days on skins with the hard pressings removed, was then transferred to stainless steel until early May. The wine was then moved to puncheons for malolactic conversion and maturation. Bottled on 28th June 2016, spending a total of 14 months in oak. Alcohol 14.1%; pH 3.68; total acidity 5.6g/L.

*A captivating wine that marries the best of the region's supple, approachable Shiraz style with a wealth of detail and astutely assembled tannin structure. The nose is bathed in ripe red berries, delivering a very nicely curated array of earthy and sweetly spicy complexity. The palate has a seductive allure as it is very supple and packed with fleshy, ripe red plums. The tannins are suspended in helix-like form and wrapped around a long core of plush, deep blackberries, red and dark plums. Deeper chocolate and plums to close. Superb. Drink or hold. This will cellar nicely. 97 points. Nick Stock, jamessuckling.com September 2018*

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## MARYANN FAITHFUL

“Wines of grace and quiet beauty from this producer. Invariably a treat.” wrote Gary Walsh of **The Wine Front** as he reviewed the latest Amelia. Sums it up well. Wantirna Estate is a haven, an innocent bucolic fantasy seemingly oblivious to the din of modernity just beyond its borders. When Reg Egan planted it in 1963, he thought it inevitable that the vineyard would be swallowed



by the suburbs, which back then petered out some way off. Thus it was conceived, to a degree, as an experiment - a chance to stick some vines in the ground to see what grew best on this cool-climate frontier. In went the likes of Riesling, Crouchen, Pedro Ximenez, Dolcetto, Grenache, Mataro and Shiraz. In the '70s the range was consolidated pretty much to the classics that grow there today.

Mercifully this hasn't turned out to be the fleeting experiment Reg had half anticipated. Instead it's an enduring, engrossing tale. There is an air of ephemerality about each release, though, as the tiny production of this 10-acre plot vanishes in no time. Each year brings a chance to savour this charming family saga in tantalisingly small snippets. Don't miss it!

### **2017 Wantirna Estate Isabella Chardonnay RRP \$87**

*An incredible performance over the years on The Wine Front. It's not shy, but it is kind of discreet. Yellow fruit, butter menthol, aniseed and cedar spice. Medium-bodied, wheat germ and nectarine, a glossy feel but shot through with intense and fine acidity, the finish is long, with lemon curd and a tight tang of acidity. So lovely. 95 points. Gary Walsh, The Wine Front*

### **2017 Wantirna Estate Lily Pinot Noir RRP \$87**

*Destemmed and fermented in open pots. Some of the fruit given 3-4 days' extra maceration. Very precise, compact and pretty nose of rose florals and a sense of crispness to its cherry and raspberry aromas. Just a sprinkling of sweet spice. Fine lines on the palate, again with that crispness, though it carries a lovely core of sweet red fruit. Very fresh. Plum skin tannin with grip, a bit of earth and creaminess to round it out. Understated. Real charm and class. - Ed Merrison, CellarHand*

### **2016 Wantirna Estate Amelia Cabernet Sauvignon / Merlot RRP \$87**

*Violet and cigar box perfume, red and black fruits, pencils and vanilla. Medium-bodied, fleshy but gentle tannin, deep flavour delivered with a light touch, fine long finish, poise and elegant feel from start to finish. Classic. Beautiful Cabernet. 95 points. Gary Walsh, The Wine Front October 2018*

### **2016 Wantirna Estate Hannah Cabernet Franc / Merlot RRP \$156**

*A really round and satisfying bouquet here; pencil lead and cedar with ripe, pure raspberries and plums. Blossom and leaf edge, too. Mouthfeel is wonderful - juicy, supple and buoyant, with a mesh of fine tannins and such generosity to the fruit. Stretches wide and deep in the palate and pulls a little tighter to close, almost a sense of crunch and with sweet, lingering perfume of red fruits. - Ed Merrison, CellarHand*

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## **LANGWORTHY WINNERS**

Winning is a hard habit to break for Julian and Alana Langworthy. Nocturne, the label of former Jimmy Watson-winner Jules and wife Alana, won best rosé on debut at the **Wine Show of Western Australia** a couple of years back. Next was the turn of their Chardonnay, which cleaned up last year at both the **Margaret River Wine Show** and **Wine Show of Western Australia**.



This time it's the turn of the Cab, which snagged **Best Cabernet Sauvignon, Best Single-Vineyard Wine and Best Red Wine of Show** at the **2018 Margaret River Wine Show**. The wine, from their own Sheoak Vineyard in Yallingup, is a pearler.

### 2017 Nocturne Cabernet Sauvignon RRP \$43

*The fruit was picked on 6th March, the first Cabernet fruit picked that year. The fruit was simply destemmed and fermented in 4.5-tonne static fermenters. After 12 days on skins and a peak ferment temperature of around 25 degrees Celsius, the wine was pressed to tank and settled briefly, before being transferred to a combination of new (25%) and*

*two-year-old barrels to undergo malolactic conversion. This wine was racked only once in this time and, after 15 months in oak, was emptied from barrel, settled, clarified and bottled. The Sheoak Vineyard makes expressive, medium-bodied Cabernets that bear some semblance to a modern version of luncheon claret. I am as happy with this Cabernet as any I have been involved in making. - **Julian Langwothy, Nocturne***

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## PLAY IT AGAIN, SAM

Are the Middletons on a roll? That's one way to look at it. After all, this Yarra Valley estate was named Winery of the Year 2018 by James Halliday, and has just had its Quintet anointed with **Heritage Five** status in the **Langton's Classification of Fine Wine VII** –cementing the Bordeaux blend's position as one of Australia's five greatest wines. But conceiving this as a winning streak is misleading; both of those accolades recognise constant devotion to site and standards, plus accumulated wisdom – not to mention the collective benefit of this passion and application for the vineyard itself. Mature vines are an asset, as are the lessons of three generations of experience. Sensitive tinkering in the field and cellar enables tiny but telling improvements.



So it's not a roll; it's the rare class that champions possess. These 2016s show it in spades.

### 2016 Mount Mary Triolet RRP \$100

*65% Sauvignon Blanc, 25% Semillon, 10% Muscadelle. Gleaming straw-green; the combination of finesse and intensity is of the highest scale, as is the purity of the fruit expression. This is the vineyard speaking, shaping a blend of Sauvignon Blanc and Semillon (leaving the Muscadelle to one side) into a wine like no other. This is all about doing less, the hardest task for a winemaker. 97 points. **James Halliday, Halliday Wine Companion 2019***

### 2016 Mount Mary Chardonnay RRP \$120

Gold in colour, it's not a shy Chardonnay by half: welcome to Flavour Country. Nectarine, white flowers, fresh mint, honey and pecans, and just a pleasant amount of struck match complexity. Glossy and glycerol, sizzled butter and nuts, yet fresh and floral, flinty elements at play, grapefruity acidity, long, rich and nutty to close, yet curiously fine throughout. Love this. Real Chardonnay. I reckon it's pretty good drinking 'round about now, too. 96 points. *Gary Walsh, The Wine Front*

### 2016 Mount Mary Pinot Noir RRP \$120

Hand-picked, sorted via vibrating sorting tables, part crushed, part whole berry, 10-14 days on skins, matured for 11 months in French oak (27% new). Upper Yarra Valley complex texture, flavour and structure; dark berries/plums with pinot tannins woven through the fabric of the palate, length and balance up to the usual standards. A great achievement for the vintage. 97 points. *James Halliday, Halliday Wine Companion 2019*

### 2016 Mount Mary Quintet RRP \$125

Such perfume. Such finesse. It's a flat out joy to smell, and to taste. Violets, cedar, red and black fruits, tobacco, pencils, marzipan and aniseed. Just into medium-bodied, well-etched and sure-footed, much like the kitten, who's tongue the tannin sports. Delightful flavour of small red (mainly) and black berries, deft and precise, with a finish that's long and crisp, which leaves no doubt about the quality of this wine. Line and length. Fragrance and poise. Subtle, yet thoroughly persuasive. Gentle rasp of tannin cleans the mouth. It's a rare bird, this Cabernet. 97 points. *Gary Walsh, The Wine Front*

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## BURN COTTAGE BEATS ALL

Bravo, Burn Cottage! The Cromwell-based biodynamic estate has been in the spotlight this year thanks to the visit to Australia of the deeply thoughtful and engaging Claire Mulholland. It helps that the estate has arrived at a point where there's a neat little range to get into. And you seem to



appreciate that, too, going by the interest in these true standouts of Central.

Another person who appreciates it is Kiwi MW **Bob Campbell**, who this month voted the '16 Burn Cottage Pinot Noir no.1 out of 98 Central Otago Pinots tasted. It's never about the points of course (and Bob has been known to be generous on that, err, score), but the words below really say it all.

### 2016 Burn Cottage Moonlight Race Pinot Noir RRP \$69

Pinot from estate source and Mark II (Pisa) and Northburn (Northburn) sub-regions. Fleshy, fuller figured Otago pinot expression, laden with ripe cherry fruits, sweet spice, some earthy-cherry characters, and an orangey acidity. While ostensibly 'fruitier' it's also quite firmly in the amaro-

Campari spectrum of pinot, hemmed with chalky tannins, driving with authority across the palate. Loaded with character/structure. Good, bold wine this. 93 points. *Mike Bennie, The Wine Front*

### 2016 Burn Cottage Vineyard Pinot Noir RRP \$92

*This is a terrific Pinot Noir - great to drink now despite the sneaking feeling it's going to get even better with bottle age. Totally seductive ripe cherry, berry and plum flavours with added complexity from subliminal floral, spice, savoury and herb. The texture is to die for and the wine has impressive power as evidenced by a lingering finish that won't quit. 98 points. **Bob Campbell MW, The Real Review***

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### RETURN OF THE JUDI

We're absolutely over the moon for Judi Cullam of Frankland Estate, this year's winner of the **Len Evans Award for Leadership** at the annual **Gourmet Traveller WINE** awards. **Peter Forrestal** wrote a lovely piece for the magazine, in which he explained the rationale behind bestowing this prestigious accolade on this bright, warm and generous woman.

"Drive, determination and charisma, these are the leadership qualities that make Cullam a deserved winner of the Len Evans Award," he wrote. "They underpin her love affair with Riesling, which has had a profound impact on the way Australians see this noble grape variety."

In his piece, Forrestal correctly asserts that CellarHand owes a great debt of gratitude to

Judi and the Smith Cullam family. Our dear leader Patrick Walsh was the inaugural winner of the Frankland Estate International Riesling Tasting Scholarship 20 years ago, allowing him to travel to the great Riesling regions of the world. It was that life-changing trip that planted the CellarHand seed – and, in turn, "dramatically increased the availability of Europe's finest Rieslings in Australia".

The award comes with the Frankland Estate range in best-ever form.

### 2017 Frankland Estate Riesling RRP \$29

*This outstanding Riesling is reserved and taut. It promises to live long and reward those who cellar it. The lime/grapefruit bouquet is refined and subtly fragrant, bright and fresh. The balance is just slightly off-dry, which enhances its fruit and texture. 96 points. **Huon Hooke, Gourmet Traveller WINE** July, 2018*

### 2017 Frankland Estate Isolation Ridge Riesling RRP \$43

*All the hallmarks of this site are at play with camomile and blossom, the lightness of touch on the palate with its citrus notes, some concentration and texture yet the steely freshness and acidity so pure it creates an ultra-fine and long finish. 96 points. **James Halliday, Halliday Wine Companion 2019***

### 2017 Frankland Estate Poison Hill Riesling RRP \$43

*Terrific fragrant allure such as stony, flinty, spicy and rocky aromas here. This is exotic and stunning. The*



palate has elegance and finesse delivered with power. Long flavors of citrus, white nectarines and some green mangoes. A superb wine. Drink or hold. Screwcap. 96 points. *Nick Stock jameessuckling.com* August 2018

**2017 Frankland Estate 'Smith Cullam' Riesling RRP \$53**

This is excitingly youthful. Yet, it has a very complex array of spices, white peaches, citrus and stony minerally accents. The palate is very powerful, and the fruit ripeness is right on. There is a strong and tart grapefruit-like thread that holds the long finish. Best from 2022. Screwcap. 96 points. *Nick Stock, jameessuckling.com* August 2018

**2016 Frankland Estate Chardonnay RRP \$29**

Gets off to a good start with a lovely glowing green-gold colour in the glass. A complex but understated style which will continue to build in the bottle no doubt. Fruit characters are mainly in the citrus vein with some spice and savoury input from the oak seamlessly meshed. Fine and long on the palate with a slinkiness of texture held in a taut, convincing framework. 94 points. *James Halliday, Halliday Wine Companion 2019*

**2016 Frankland Estate Shiraz RRP \$29**

90% Shiraz, 5% Malbec, 3% Marsanne and 2% Viognier from the certified-organic Isolation Ridge vineyard in the Frankland River region. Lifted aromas of cedar combine seamlessly with black pepper spice and subtle cloves, blue fruits, young berries and Damson plums to create a soft juicy palate. Lovely textural tannins produce an elegant cool climate Shiraz.



**2015 Frankland Estate Isolation Ridge Shiraz RRP \$42**

This will morph into something rather special - it's too youthful now but already it has the hallmarks of a finely-tuned, expressive Frankland River Shiraz. Heady aromatics of florals, dark fruit, licorice, pepper and wood spices with chiselled tannins and clearly defined oak. Some creaminess on the palate adds another layer of complexity. 95 points. *Jane Faulkner, Halliday Wine Companion* August, 2017

**2017 Frankland Estate Cabernet Sauvignon RRP \$29**

Organically-grown 100% Cabernet Sauvignon fruit sourced from mature vines on the Isolation Ridge vineyard. Fermented as long and slowly as possible, at temperatures not exceeding 26°C in open-pot fermentation tanks that allowed the cap to be worked by plunging and an extended maceration period allowed optimal colour, flavour and tannin extraction. It was aged in 500-litre French oak puncheons.

**2015 Frankland Estate Olmo's Reward RRP \$89**

An elegantly structured and poised wine showing an increased amount of Cabernet Franc. It is a strongly Right Bank-influenced wine, showing a taut, controlled palate. Lifted notes of red berry and savoury earthy notes, with a little rich mocha character. Characteristic gravelly tannins support an extended finish. Has some ageing potential. 95 points. *Ray Jordan, The West Australian* June 2018

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## DE PURY PROVENANCE

Yeringberg is not the wine-show type. The de Pury family has quietly amassed adulation over the years with no inclination to indulge in a bling binge. That said, the local show is one they do go in for, and their Yeringberg Bordeaux blend has netted the **Best Cabernet** trophy for no fewer than three of the last four vintages.

Sandra de Pury was rapt with this year's show result, with the family taking home the **Wines of Provenance Trophy** for the 2015, 2008 and 2005 Yeringbergs.

Incredibly, we still have bit of that 2015 left, as well as some of the splendid Shiraz from the

same vintage.

### 2015 Yeringberg Cabernet RRP \$98

*The wine has presence, charm and elegance in equal measure. A blend of cabernet sauvignon 66%, cabernet franc 13% with splashes of merlot, petit verdot and malbec, all of which has created a medium-bodied wine. Expect a mix of red berries and leafy freshness, some menthol and spice with super fine tannins and excellent length. It's a contemplative wine to savour. 96 points. Jane Faulkner, Halliday Wine Companion 2019*

### 2015 Yeringberg Shiraz RRP \$85

*Excellent dark purple hue, thanks to a splash of viognier. It's a glorious, perfectly pitched cool climate Shiraz with a lot packed into it, yet retains an elegance on its medium-bodied palate. Heady aromas of dark and red fruits, black pepper, some pine needles/garrigue notes and a fleck of charry-wood spices from the otherwise integrated oak. There's a suppleness, juiciness on the palate, and a savoury note that tempers the fruit, the tannins fine and detailed with the acidity, like a refreshing squirt of raspberry juice. 96 points. Jane Faulkner, Halliday Wine Companion 2019*

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## IMPORTS

### SENSATIONAL 741

Another year, another cracking cuvée from Jean-Hervé and Laurent Chiquet. The 741 is out now, and is a ripper straight out of the gate. As always, you have all the vinous class, texture, poise, drive and complexity of a 700-series wine, but with an open generosity that makes it immediately, and irresistibly, appealing.

It's based on the Chiquets' 2013 harvest from Ay, Dizy, Hautvillers, Avize and Oiry. The winter was very cold and snowy, with spring and early summer staying cold and very damp, causing coulure and millerandage as well as delaying the





flowering. However, August and September were warmer and drier giving a late, but excellent, harvest. The Pinot Noir from Ay and Dizy and the Chardonnays from Avize were particularly successful.

It's worth remembering that this wine makes up 95% of the domaine's production, and is built on the Jacquesson mantra that anything less than amazing won't get near the blend. As **Tyson Stelzer** sums it up: "It's been 40 years since Jean-Hervé and Laurent Chiquet's family purchased Jacquesson, 30 years since the brothers took control, 20 years since they turned Champagne's non-vintage concept on its head with their controversial '700 series' cuvée, and ten years since they pulled their most cunning stunt of all by slashing production to ramp up quality. And ramp up it has."

### Jacquesson Cuvée No. 741 RRP \$125

*Classy concentration immediately apparently on the nose. Lovely lacy texture but with density underneath. This is very smart stuff. Just a pleasure to drink now with great balance. Maybe not amazing persistence but I challenge anyone not to enjoy this. 18/20 Jancis Robinson, jancisrobinson.com June 2018*

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### EVA LASTING LOVE

The wines of Eva Clüsserath have gone a little under the radar in the CellarHand portfolio, having snuck in just a few years back when the Mosel limelight was taken by two fabulous, idiosyncratic growers in Dr Loosen and Heymann-Löwenstein.

But in the words of Riesling nut Dr Andrew Hedley of Framingham, "Eva is a f\*ckin' genius". The family has been producing wine in Trittenheim in the Mittelmosel since 1670, but it was a Rheinhessen connection that brought Eva into the CellarHand fold; she is married to Westhofen Wunderkind Philipp Wittmann.

The wines are strikingly pure, mineral, textured and ethereal. The grapes grow on archetypal Mosel soils: steep, super-slaty slopes on this particularly gorgeous stretch of the river. The methods are simple and traditional. Between crushing and pressing, the grapes are left on skins for up to 48

hours. The cool, damp cellar is the ideal setting for its 50-year-old Fuder, the traditional round-bellied, 1000-litre casks in which the must undergoes a slow, natural fermentation. Afterwards the wines are left on lees, receiving no treatment except a single filtration prior to bottling.

You can probably imagine, then, how much you'll love these.



### 2016 Ansgar Clüsserath Vom Schiefer Riesling RRP \$39

A charming and rather juicy dry Riesling with plenty of pears and citrus fruit. Crisp finish. From organically grown grapes. Drink now. Screw cap. 90 points. *Stuart Pigott, jamessuckling.com*

### 2016 Ansgar Clüsserath Trittenheimer Apotheke Riesling Trocken RRP \$91

Don't be deceived by the rather shy first impression. This still has some yeasty notes from the long, wild ferment. It also has great candied-citrus and dried-herb notes. At once richly textured, finely nuanced and light-footed on the palate, it builds up to a great crescendo on the very long, super-mineral finish. Drink or hold. 94 points. *Stuart Pigott, jamessuckling.com*

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### WILLI VICTORIOUS

Anyone who's tasted the wines from this leading Kamptal estate but has not yet met Willi Bründlmayer might wonder if such grace and class emanates from a gentleman exuding those same qualities. If that's you, then wonder no more: It does. Willi is one of those delightful people who charm with their intellect, their manners and their sense of calm.

It's been nice to say a few times recently that nice guys *do* come first – just look at that leadership award bestowed upon Judi Cullam of Frankland Estate. Well, here's another instance: Willi has just

been awarded the **2019 Lifetime Achievement Award** from the **Gault & Millau** restaurant guide. These wines from the terraces of Kamptal are a great place to get acquainted with his charms.

### 2017 Bründlmayer Grüner Veltliner Kamptal Terrassen RRP \$39

Kohlrabi, apple, coconut juice, spice. Chalky texture. Good acidity and flavour to go. Lemon peel, cucumber and juicy lemon. Tightens the nuts nicely on the finish, with a bit of pith and crunch to close. Good stuff. 92 points. *Gary Walsh, The Wine Front*

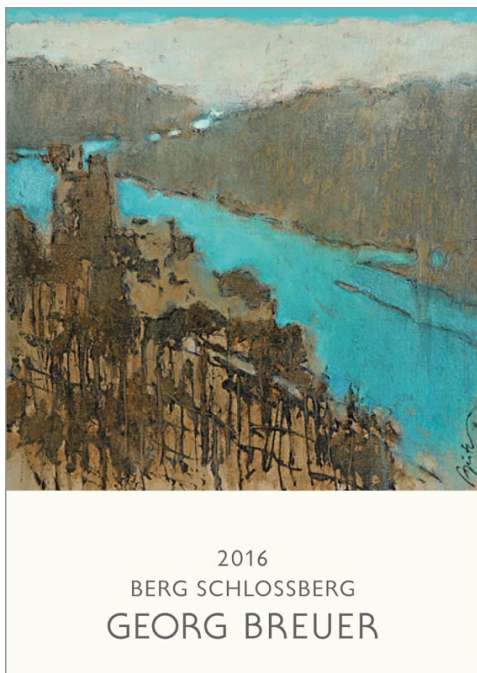
### 2017 Bründlmayer Riesling Kamptal Terrassen RRP \$39

This properly dry Riesling is so juicy and attractive. Plenty of depth, but tastes almost weightless. A wealth of white fruits, lemon zest and lemon blossom character, but also a hint of smoke. Drink now. 92 points. *Stuart Pigott, jamessuckling.com*

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### THE BOSS OF SCHLOSSBERG

Theresa Breuer's Schlossberg is a landmark of the German dry Riesling scene. It's perhaps fitting that its release, solo, comes a fair bit later than the country's GGs. This is the Rheingau's steepest and best vineyard, with an inclination of 70%. Its heat-absorbing weathered slate with loess and loam give ideal ripening conditions for Riesling, and Georg Breuer owns 3.5 hectares of this hallowed land.



Farming is 100% organic (Georg Breuer is certified by Fair & Green), and purity is the name of the game. 100% healthy, ripe fruit is whole-bunch pressed with no skin contact, before fermentation in old 600-litre and 1,200-litre German wooden barrels. It's racked once after fermentation before a storage period on fine lees for about seven months.

The result is simply magnificent.

#### 2016 Georg Breuer Terra Montosa Riesling RRP \$58

The 2016 Rheingau Riesling "Terra Montosa" is the "second wine" of the grand crus, although the grape quality is the same as for the grand crus. The decision about which vats become which wine is made after several tastings and with a clear focus on the expression of the terroir and vintage. The 2016 opens with a very clear, deep, intense and complex bouquet of crushed stones and concentrated stone fruits.

The wine is round and creamy on the palate, rather soft and aromatic, very juicy and seductive. There are fine tannins and a mineral backbone, but this is a very sensual Riesling. Gorgeous. 92 points. *Stephan Reinhardt, Wine Advocate*

#### 2016 Georg Breuer Riesling Schlossberg RRP \$163

The 2016 Rheingau Riesling Rudesheim Berg Schlossberg has a very clear, deep, pure and flinty bouquet of bright fruit and crushed stone aromas. This is absolutely fascinating in its purity, finesse and complex elegance. Round and terribly lush on the palate, with very fine tannins and ripe, crystalline acidity, this is a highly elegant, delicate and complex Riesling that is enormously filigreed yet tensioned and long. A goddess of the greatest finesse and elegance. The sweetness, body and minerality are in perfect balance. 95 points. *Stephan Reinhardt, Wine Advocate*

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### AB FAB MABILEAU

Loire producer Frédéric Mabileau is one of the gems we unearthed in 2017, and this is a damn fine time for these wines to be discovered by the wine-loving world at large. We've got the first couple of write-ups extolling the virtues of the Cab Franc from Bourgueil and Saint-Nicolas de Bourgueil. Meanwhile the Rouillères Chenin Blanc's vitality places it bang in the slot for summertime sipping.

#### 2017 Frédéric Mabileau 'Les Rouillères' Chenin Blanc RRP \$46

Chenin Blanc from a 0.53-hectare plot of sand and gravel over a layer of white clay. The 10-year-old, single guyot-



trellised vines are harvested by hand, with a yield of 25hl/ha. The bunches are slowly pressed and the must fermented in stainless steel with indigenous yeasts at low temperatures. This sees no oak, lees stirring or fining, for a wine of energy, tension and purity.

**2016 Frédéric Mabileau 'Les Rouillères' Cabernet Franc RRP \$46**

Vivid bright purple colour. Cherry, raspberry, subtle leaf and herb perfume, clay, pencils, but almost a liquorice richness. It's light to medium-bodied, impressive depth of flavour, tight graphite tannin, crisp cranberry acidity, satisfying length. Wonderful energy and high drinking appeal. I was tasting, but then decided to drink a glass of this. 92 points. *Gary Walsh, The Wine Front* October 2018

**2015 Frédéric Mabileau Bourgueil Racines RRP \$59**

Fragrant black fruit aromas, initially very seductive. Palate complete and harmonious, fresh, with dried currant and juniper berry, green peppercorn, crushed rocks and mint. Delicious, quite classic, shows substance and potential as well. 92 points. *Decanter Magazine* June 2018

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**TOUR DE FRANZ**

The first full shipment of 2017 wines from Austria's Riesling and Grüner Mecca comes to us from Franz Hirtzberger, the family that calls Spitz – at the cooler, western end of the Wachau valley – home.

Having looked at a broad range of 2017s during our time at ProWein, we're really excited about what this harvest brings. We'd heard that it had been warm and record-breakingly early, but as we know – especially these days and even more so with the calibre of winegrower we're dealing



with – any expectations of vintage character can be turned on their head. We found a tremendous amount of depth and detail in the wines of the Wachau, Kamptal and Kremstal, balanced with the drive and resonant vitality that energises the lucky drinker and keeps you going back for more.

**2017 Franz Hirtzberger Grüner Veltliner Spitz Steinfeder RRP \$53**

A fresh and feather-light Grüner Veltliner with yellow and green-apple aromas. Very easy to enjoy. Clean and polished finish. Drink now. 90 points. *Stuart Pigott, jameessuckling.com*

**2017 Franz Hirtzberger Grüner Veltliner Rotes Tor Federspiel RRP \$70**

Ripe yet lively, this is an elegant, mid-weight Grüner Veltliner with red-apple, sage and parsley notes. Very pure finish. Drink now. 91 points. *Stuart Pigott, jameessuckling.com*

**2017 Franz Hirtzberger Grüner Veltliner Kirchweg Smaragd RRP \$96**

Generous and fleshy, but with just a hint of creaminess, this is a very attractive, medium-to full-bodied Grüner Veltliner. Long, silky finish that has real finesse. Drink or hold. 93 points. *Stuart Pigott, jameessuckling.com*

### 2017 Franz Hirtzberger Riesling Setzberg Smaragd RRP \$119

Ripe, yet really fine, this has a great combination of citrusy freshness, peachy aroma and just a hint of funk from lees contact. The long and generous finish makes it even more appealing. Drink or hold. 94 points. *Stuart Pigott, jamessuckling.com*

### 2017 Franz Hirtzberger Riesling Singerriedel Smaragd RRP \$215

Totally pristine and refined with a weightless quality, in spite of the full, exotic-fruit aromas and enormous concentration on the palate, where the high acidity is already beautifully integrated and the wet-stone finish is extremely long and exciting. Drink or hold. 99 points. *Stuart Pigott, jamessuckling.com*

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## GERHARD OR GO HOME

The eye-catching labels from the stable of Gerhard and Brigitte Pittnauer give a sense of the natural flair of the Gols-based husband-and-wife team. All the wines from this biodynamic estate are characterised by a natural approach and light touch, and in the last few years Gerhard has extended his range of skin-contact and sulphur-free wines.

This is a side of winemaking he's been exploring for over a decade now. It's taught him that ferments place particular demands on the health and integrity of fruit selected – and from there Gerhard's intuition and imagination have been allowed to soar.

### 2017 Pitt Nat Rosé RRP \$57

Like other ground-breaking movements, the natural wine avant-garde didn't come out of the blue. Most of its methods were already used before but a lot of them were forgotten or neglected in times of increasingly unifying and global trends. Sparkling wines produced in the *méthode ancestrale* - so called "pét nats" (*pétillant-naturel*) - are a prime example. Pét nats run through a second fermentation in the bottle and their production demands care and experience. Done well, they produce great results. They're without any doubt more interesting and quaffable than whatever comes out of a pressure tank. Which is why they were reborn by a group of young French winemakers some years ago and in the meantime made their leap to Gols.

The Pitt Nat Rosé comprises Blaufränkisch, Merlot and Syrah grapes which are whole bunch-pressed, spontaneously fermented and bottled with 20-25 grams of residual sugar still left to ferment. This happens in the bottle where the remaining sugar transforms into carbon dioxide and alcohol. After a December night out in the cold (to freeze the yeasts in the bottleneck) our pét nats get disgorged and refilled with the same wine.

Fun to drink at breakfast, lunch, dinner and even at New Year's Eve – although summer is the season where it performs best. Copper-coloured mousse. Unifies cranberries, rose petals and grapefruit. Bone-dry, energetic, dynamic and enticing. Vibrant, fresh and light-hearted finish. – **Gerhard Pittnauer**

### 2017 Pittnauer Perfect Day RRP \$46

Perfect Day, one of our favourite projects, is on one hand a tribute to the eponymous 1972 Lou Reed song where he sums up the simple joys of life into one perfect day. On the other hand it's an ambitious attempt to create a wine to accompany such a day. It's composed of four traditional grape varieties which are harvested and vinified separately.



For the Grüner Veltliner we used 95% whole berries and 5% bunches and fermented them for ten days in open vats. Muscat Ottonel and Traminer passed through the same procedure but with less time on skins. The highly aromatic trio shaped by subtle tannins is supplemented by immediately pressed Chardonnay which introduces a cool and crisp texture and a mineral element to the wine. After maturing the four grapes separately in used barriques for six months they were blended together just before bottling. Fragrant and elegant, subtle and dynamic. Camomile, white flowers, pebbles and ripe peaches shape the aroma structure but allow other flavours to enter with time and air. It's texture is compact and tightly-knit, with fine and palpable tannins and an agile acidity. Long and substantial finish. - **Gerhard Pittnauer**

### 2016 Pittnauer Dogma Blaufränkisch RRP \$64

Hand-picked Blaufränkisch from our best vineyards: Rosenberg, Altenberg & Ungerberg. Dogma refers to the manifest of the Danish group of directors led by Lars von Trier and Thomas Vinterberg who, by focusing on the raw material and reducing their films to the essential, created uproar in the movie scene. We tried to translate their so-called "vow of chastity" consistently and uncompromisingly into wine. Which means: no technical ingenuity, dramaturgical predictability, illusions and special effects. Instead, just biodynamically cultivated grape material, spontaneous fermentation and authenticity. And: no temperature control, filtering or addition of sulphites. Apropos SO2: If everything goes well, wines without sulphites are a little bit like children. Candid, honest, welcoming and without double-talk, they express a captivating naturalness.

Fleshy and flowery, some spices and dark berries, peppercorns and cherries - however, the flavours are in constant flux. And why not? Our Blaufränkisch Dogma is alive and versatile, a perpetual adventure for us and for you. Crisp and vital acidity calls the tune on the palate which is balanced by a smooth and tightly meshed texture. - **Gerhard Pittnauer**

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### NAHE HERE NOW

The Nahe covers a fairly large area, but manages to be the least known of the great Riesling regions of Germany. That's probably because there's only a handful of famous estates. The jewel in the crown is Dönnhoff, a leading light at which the wine world gazes lovingly - and which local growers look up to.

Cornelius Dönnhoff has turned to those growers for this new off-dry Riesling. It's a pitch-perfect, great-value, true expression of the Nahe.

### 2017 Dönnhoff Nahe Riesling RRP \$32

This sophisticated white has delicious white peaches and ripe apples, but also a great balance of freshness and juiciness.

Super-bright finish. From organically grown grapes. Fair'n

Green certification. Drink or hold. Screw cap. 92 points. **Stuart Pigott, [jamesuckling.com](http://jamesuckling.com)**

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### RESPEKT YOURSELF

We'll be looking forward to the glorious GGs from 2017 landing on these shores, but before then we have the curtain-raiser Rieslings at the regional and estate level.



Here's what these Respekt-certified biodynamic brothers-in-arms, Philipp Wittmann of Rheinhessen and Steffen Christmann of Pfalz, have come up with.



**2017 Wittmann 100 Hügel Riesling RRP \$29**

*A charming and rather juicy dry Riesling with plenty of pears and citrus fruit. Crisp finish. From organically grown grapes. Drink now. Screw cap. 90 points. **Stuart Pigott, jamessuckling.com** September 2018*

**2017 Wittmann Estate Riesling RRP \$39**

*Wittmann's 2017 basic estate Riesling tastes better than some single-vineyard wines! Delicate peach, quince and citrus notes, but also plenty of herbal and mineral character. From biodynamically grown grapes. Screw cap in some markets. 91 points. **Stuart Pigott, jamessuckling.com** September 2018*

**2017 A. Christmann Riesling RRP \$39**

*Lots of lemon-zest character. Juicy and well structured with a very clean, long, herbal finish. From biodynamically grown grapes. Respekt certified. Drink now. Screw cap. 91 points. **Stuart Pigott, jamessuckling.com** September 2018*

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**JB HIGH FIVE**

More joy to be had here from Johannes Hasselbach of the Rheinhessen. The Jean-Baptiste Kabinett steals the dubious headline here because it's such a perennial pleaser, and the '17 combines, to perhaps the best effect yet, the unabashed soft approachability of the slightly sweet Riesling fruit with a lovely slate-inflected spice.

In addition, we have the return (after a hiatus of a few years) of the slightly off-dry Redstone Riesling, plus a Spätlese with lashings of juicy Riesling fruit with the Rothenberg's trademark piquancy and red-

slate sophistication - not to mention thrilling acidity.

**2017 Gunderloch Redstone Riesling RRP \$32**

*Charming rendition of the Roter Hang. Apricot and tangerine aromatics lead into a palate that is more typically stone fruit and citrus with earthy spice and a nice plumpness. Nice and fresh with a touch of residual sweetness. All round very pliant and pleasing. - **Ed Merrison, CellarHand***

**2017 Gunderloch Jean-Baptiste Riesling Kabinett RRP \$35**

*A juicy and vibrant Kabinett that's a great food wine, thanks to the medium-dry balance, generous yet controlled peaches and the very clean, vibrant finish. Drink or hold. Screw cap. 91 points. **Stuart Pigott, jamessuckling.com***

### 2017 Gunderloch Rothenberg Riesling Spätlese RRP \$75

A diamond-bright Spätlese with super-fine peach character and great elegance. The balance of delicate, sweet grapes and filigree, mineral acidity is spot on. Electric freshness at the finish. Where is that sweet-and-spicy pork belly? Drink or hold. Screw cap. 95 points. *Stuart Pigott, jameessuckling.com*

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### SERIOUSLY GORGEOUS

Roland Velich of Moric is one of the most interesting cats you'll come across in the world of wine. Fiercely independent of spirit, alarmingly intelligent, acutely sensitive, slightly mischievous and prodigiously talented.

What we have here under the extended Moric umbrella gives a fair indication of the amazing places this combination can take you. A complex character, is Roland, and the sophistication of the wines reflects that. But at the same time there's nothing to be afraid of; these are all very, very good to drink.

### 2016 Moric Project Hidden Treasures No. 1 Tokaj RRP \$57

Hidden Treasures is a pan-Pannonian project by Roland Velich of Moric. It sees the Burgenland Blaufränkisch legend collaborating with his lesser-known but super-talented winemaking brethren across the plain in Hungary. Together they elevate great indigenous varieties to wines worthy of their ancient promise.

Hidden Treasures No. 1 is brought to you by Roland and Attila Homonna from the famed Tokaj region. It's 100% Furmint from a steep site. The wines are raised in a mixture of old cask and stainless steel. It has aromas of honey and beeswax, pollen and rosy apples. The palate moves into a sweet lime and white stone fruit zone, leaving a sense of honeysuckle nectar on the finish. – *Ed Merrison, CellarHand*



### 2017 Moric Project Hidden Treasures No. 2 Somlo RRP \$57

Hidden Treasure No. 2 is brought to you by Roland and Tamas Kis from Somlo. It's a dry white wine made from the trio of grapes Hárslevelü, Furmint and Welschriesling. Roland says it's "classic Somlo" though I suppose not many of us are familiar with the notion.

Anyway the nose and palate are not so much driven by fruit and flowers so much as by spice and savoury tones. Honey, spice and orchard fruits have a saline edge and an intriguing finish reminiscent of mead. – *Ed Merrison, CellarHand*

### 2017 Moric Project Hidden Treasures No. 3 Balaton RRP \$43

Hidden Treasure No. 3 is brought to you by Roland and Villa Tolnay of Balaton and is a blend of Riesling and Furmint. It's grown on the volcanic hills around Lake Balaton, which feature basalt at the top of the slope and limestone lower down. This has a very fresh, clean, floral nose. Orchard and white stone fruits

have depth and clarity, with honey and spice and wet stone coming through on a palate with sweet, fragrant fruit. A barley sugar note emerges on a long finish with cleansing acidity and a touch of phenolic grip. – *Ed Merrison, CellarHand*

#### 2017 Moric Hausmarke Weiss RRP \$46

A blend of Grüner Veltliner (the largest portion) with Chardonnay and Riesling, these last two harvested together. Very slow pressing, but that's the only skin contact. Partly fermented in stainless steel. Once again this is a textural wine with an interplay of floral, waxy and creamy characters over white citrus and stone fruits. Honey and pollen linger on the fresh, flowery finish. – *Ed Merrison, CellarHand*



#### 2016 Serious Wine from a Gorgeous Place Grüner Veltliner RRP \$142

The defiant label almost says it all - spells it out in black and white, in fact. A little disagreement between Moric maverick Roland Velich and Austrian wine officialdom over typicity at play here. What the label doesn't quite say is that the wine is as gorgeous as it is serious. Perhaps it was the fact you could close your eyes and picture yourself in Chablis, sampling its most treasured fruits, that put the lawmakers offside. This is the wine labelled in previous years as Sankt Georgen, grown on a limestone parcel near the village of Eisenstadt in the southern portion of the Leitha Mountains.. The nose has incredible precision and clarity: yellow flowers, lemon, grapefruit and

intense limestone minerality. The palate continues in the same vein with thrilling tension, energy and length, as well as lip-smacking limey extract. Delicious. – *Ed Merrison, CellarHand*

#### 2016 Moric Hausmarke Rot RRP \$39

A blend of Zweigelt, Blaufränkisch, Merlot and Pinot Noir. As with all these wines, no fining or filtration or additions of any kind, bar a small pinch of sulphites.

#### 2016 Moric Burgenland Blaufränkisch RRP \$46

This wine has been produced from 8- to 50-year-old vines from soils of limestone, primary rock and loam in Neckenmarkt and Lutzmannsburg. Some 20-25% whole bunches in the ferment.

Out of Mittelburgenland and from the BlauMaster, Roland Velich. Moric really in the vanguard for this outstanding Austrian grape variety. This 2016 is very fine and fresh, barely touched by winemaking edifice and expressive of an acid-driven growing season. From old vines and biodynamic farming too. Ultra-lacy, silky red of very fine detail, layers of spice, high floral perfume and a general sense of fragility and delicacy. Hits the palate with a wafer thin glass shard of flavour, stains the palate gently and finishes with a breeze of pleasant sour cherry and waft of pepper. I love the sense of vitality here, a wine alive, dancing and refreshing and it's best for spring and summer, you could say. Beautiful wine of filigree. 93 points. *Mike Bennie, The Wine Front* September 2018

#### 2015 Moric Reserve Blaufränkisch RRP \$82

Grapes from 26-60 year old vines in Neckenmarkt and Lutzmannsburg. Natural fermentation with indigenous yeasts in open vats and oak for 3-4 weeks on the skins. Natural MLF. Aged 24 months in 500-3600-litre oak barrels. Limestone dominates the soils where this is grown. There are three steps to the selection for this: sorting in the vineyard and on reception; then after one year in the barrel on lees;

and again as the blend is readied for bottling. Spends four weeks on skins all up. Strong northern Rhône impression on the nose and palate; velvety and minerally in the mouth, too. Slow build, but build it does – impressively - in flavour intensity, complexity and structure. Ripe fruit with earthy minerals and spice. Deep and penetrating. – *Ed Merrison, CellarHand*

#### 2015 Moric Neckenmarkt Alte Reben Blaufränkisch RRP \$206

The oldest vines were planted in 1928 and the youngest in the '60s. The vines grow among nine parcels, on 80% slate and 20% limestone. The grapes are harvested separately, then fermented and raised for eleven months in casks. After this, an initial blend is made from the individual lots, which then enjoys a further thirteen months in oak. 24 hectolitres per hectare, All fruit destemmed. 21-28 days maceration, spontaneous fermentation in wooden fermenters, 24 months élevage in 500-4000 litre casks. No fining. No filtration. No additives, except tiny quantities of sulfites. The wine is reminiscent of cru Barolo, though with darker fruit and more spice. It has excellent focus and builds superbly with great freshness and subtle power, finishing with good cut from chalky tannins and acidity - and carries its fruit deep and long. – *Ed Merrison, CellarHand*

#### 2015 Moric Lutzmannsburg Alte Reben Blaufränkisch RRP \$206

From a "spectacularly unspectacular place," says Roland Velich of Lutzmannsburg, from where a wine of such class and distinction should by rights have arisen. This wine represents a selection made from the oldest vines. The Lutzmannsburger plateau arose on top of a primordial volcano, and here the landscape encompasses a variety of soils: sand, clay and loam, in part lying above limestone subsoils. This wine has been harvested from some 10 separate parcels, all picked and fermented separately. After 10 months' élevage in casks, the initial blend is made, upon which the wine enjoys an additional 12 months in the barrel. 60-100+ year old vines. 17 hectolitres per hectare yield. About 20% whole bunches in 2015. 23-28 days maceration, spontaneous fermentation in open fermenters and wooden vats. 24 months élevage in 500-4000 litre casks. Roland reckons the '15 is the best wine he's ever produced from here, and that's saying something. The nose shows blue flowers, black cherries and serious peppery spice along with those gravelly earth tones. It seems tightly balled up at first but then unfurls and builds, subtly but so assuredly, in concentration and fine tannins. By the end you have an immense volume of fruit layered through with spice and mineral inflections. Superb clarity and length. – *Ed Merrison, CellarHand*

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