



Welcome to the CellarHand newsletter for April 2019. Here's a little taste of what's going on this month...

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DOMESTIC



SANDRA'S SIXTEENS

155 years young and in the form of its life! Fourth-generation Sandra and David de Pury have triumphed once more in the pretty warm growing season of 2016. The whites are relatively full and generous, hinting at matters tropical while staying trim and driven. The reds are supremely fragrant and fresh, with all the elegance and detail we've come to expect. "Full-bodied with lots of layers of stone fruit and refreshing acidity to match, culminating in a round yet

crunchy finish," wrote Nick Stock of the Viognier, and it's no surprise that its Rhône counterparts of Marsanne and Roussanne were also happy to bask in a little warmth. "It's a mighty wine for its depth and precision," was Jane Faulkner's impression. Staying with the Rhône, "Drink this young

and enjoy!" is Stock's advice with the Shiraz of "light to medium body, fine tannins and a fresh finish".

It's another vintage to show how adept the best sites and growers are at pulling off what, in Europe, would seem like the impossible feat of matching those results with the Burgundy varieties coming off the same hill. But here again is Nick Stock on the Pinot: "The palate is very suave with layers of riper forest fruits, which are matched by an edgy sheen of tannins and bright acidity." And Wine Advocate's Joe Czerwinski was equally taken with the Chardonnay: "It's silky textured and medium-bodied, with lemon, pineapple and white nectarine notes that easily weave in and out, linking together around a resilient spine of acidity."

And then – as is fitting since it's the wine known simply as *Yeringberg* – there comes the Bordeaux blend that perfectly sums up the class of 2016, in its delightful balance of ripe fruit and vitality. "The palate shows resounding freshness and purity. Although this isn't the biggest of wines, it certainly does well to make up for it with pristinely crafted tannins, razor-sharp acidity and a juicy finish," is the verdict.

2016 Yeringberg Viognier RRP \$46

An appley nose that also incorporates very attractive aromas of white peaches, pomelo, apricots and dried spices. Full-bodied with lots of layers of stone fruit and refreshing acidity to match, culminating in a round yet crunchy finish. Drink now. Screw cap. 93 points. Nick Stock, jamesuckling.com

2016 Yeringberg Marsanne/Roussanne RRP \$66

A 59/41% split, spends 10 months on lees in seasoned barrels and it's a mighty wine for its depth and precision. Flavour wise, it's perfectly proportioned with whispers of stone fruit, honeysuckle, creamed honey and fine acidity. 95 points. Jane Faulkner, Halliday Wine Companion

2016 Yeringberg Chardonnay RRP \$66

Hand-picked fruit, destemmed and crushed aged in French barrels (30% new) for 11 months with 30% mlf. Always a flavoursome, fuller-bodied Chardonnay with stone fruit, figs and leesy, creamy notes. Yet it keeps a well-formed frame with bright acidity helping. 95 points. Jane Faulkner, Halliday Wine Companion

2016 Yeringberg Pinot Noir RRP \$98

A fragrant nose of rose perfume, freshly picked strawberries and wild cherries, citrus and orange rind. The palate is very suave with layers of riper forest fruits, which are matched by an edgy sheen of tannins and bright acidity. A firm yet juicy finish. Drink now or hold. Screw cap. 93 points. Nick Stock, jamesuckling.com

2016 Yeringberg Shiraz RRP \$90

A fresher style of Shiraz, showing just-picked elderberries, rosewater and a hint of



brambleberries and underbrush. Light to medium body, fine tannins and a fresh finish. Drink this young and enjoy! Screw cap. 91 points. Nick Stock, jamesuckling.com

2016 Yeringberg Cabernet RRP \$98

A very floral blend that has Bordeaux written all over it. It shows red plums, redcurrants, blackcurrants, cedar, tobacco, fresh herbs and roses. The palate shows resounding freshness and purity. Although this isn't the biggest of wines, it certainly does well to make up for it with pristinely crafted tannins, razor-sharp acidity and a juicy finish. Drink in 2024. A blend of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. Screw cap. 94 points. Nick Stock, jamesuckling.com

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ONANNON AGAIN

It wasn't pomp and ceremony that announced the first release of Onannon's single-site wines last year.

No posturing, hype or hubbub.

It was more purring energy that signalled the take-off of these two.

"Length and drive. Class," was **Mike Bennie's** conclusion with the Red Hill wine from the Mornington Peninsula. "Exquisitely tuned," enthused **Jane Faulkner**. "Sapid with shapely, raw silk tannins."

And the expression from Leongatha in Gippsland had **Campbell Mattinson** feeling the groove and evoking it in a rhythmical, almost poetic, fashion. "Gorgeous Pinot Noir. Strength of purpose," he riffed. "It's a wine with an urge to it, an irresistible momentum... sparks fly around a tightly-drawn fuse."

And sparks will fly again as we release the follow-ups from the rightly recognised '17 harvest in southern Victoria. These are joined by the follow-up to what **Gary Walsh** declared "Smoking Chardonnay... Finesse and power... Magnificent."

Yep, seems like everyone's raving on about Onannon. These three gifted and hugely likeable young men are not the types to make a big song and dance about themselves.

But with these insistent, mellifluous wines – and everyone else singing their praises – why would they?



2017 Onannon Pinot Gris RRP \$32

Handpicked from Onannon's vineyard in Red Hill. Pressed immediately and given a few hours' hang time before a final squeeze to get some grip. Settled overnight. The juice is racked straight to old barrels with some solids. A combination of wild and inoculated yeasts is used. Once ferment has finished, the lees are stirred a few times before sulphur is added to prevent MLF. It's then basically left alone until filtration and bottling.

The 2017 has more volume in all aspects than the previous releases. A tint of bronze from some skin contact. Quince and pear on the nose, lots of spice too: musk and lavender. The palate really

attacks; it's a mouthful of flavour: lychee, mirabelle plum and camomile. It seems a little denser but has good tension too. - **Will Byron, Onannon**

2018 Onannon Chardonnay RRP \$39

100% 95 clone Chardonnay from a single site in Tuerong. Fruit is crushed into the press. After pressing it's settled overnight and then racked to barrel. We played around with different levels of solids. A combination of yeasts was used to help build some complexity. No MLF. 20% new French oak, 10 months in barrel. - **Will Byron, Onannon**

2016 Onannon Gippsland Pinot Noir RRP \$43

Pale garnet with a lithe profile and restrained style barely medium-bodied but the tannins are so fine with crisp acidity, sweet-spicy cherries and plums with a hint of eucalypt. 94 points. Jane Faulkner, Halliday Wine Companion 2018



2016 Onannon Mornington Peninsula Pinot Noir RRP \$39

From the moment the fragrance of wild strawberries, spiced black cherries and warm earth hits, you'll swoon. This has all the plushness, ripe tannins and structure typical of the region, fuller bodied but far from heavy as it has beautiful composure. 95 points. Jane Faulkner, Halliday Wine Companion 2018

2017 Onannon Single Site Leongatha Pinot Noir RRP \$62

The vineyard is close-planted and dry-grown. The Onannon boys use the 1990-planted D5V12 and MV6 clones, plus the younger 777 vines. Fruit 100% destemmed into separate fermenters with minimal SO₂, then cold soaked for six days before natural fermentation kicked off. The wine was

kept on skins for an extra two weeks to build and complex the tannins. Once pressed, it was settled overnight before being racked to barrels (30% new) to sit on gross lees and undergo natural malolactic conversion. Bottled unfinned and unfiltered April 2018.

2017 Onannon Single Site Red Hill Pinot Noir RRP \$62

This wine is from the Red Hill vineyard which the Onannon boys manage with the help of their trusty vineyard worker, Martin. The vines are 24 years old now. It's a warm site, sitting at 90m with a northern exposure. Onannon used both the clones that the vineyard is planted to: MV6 and 777, with the blend a 50:50 split between the two. 50% whole clusters in the ferment. Natural malolactic conversion in barrel (25% new oak). The wine was bottled unfinned and unfiltered in April 2018.

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GRIS FROM A GURU

"In a land that time forgot, Scorpio Pinot Gris was the wine that first showed me how Australia takes a run at premium versions of the variety," wrote **Mike Bennie** of **The Wine Front** a while back. "It taught me about textural elements in gris/grigio; about how, when cared for, the variety shows pluck and character." This is a timely reminder that Paul Scorpio nailed the Mornington

Peninsula benchmark from his beautiful Merricks North vineyard a long time ago. Since then he has added the beguiling Bestia, a wine inspired by the skin-contact whites his Italian-born father made in a garage in Coburg from the '50s on. And now this: A late-harvest sweetie from the 2018 vintage on Paul's celebrated old Gris block. The Pinsanto moniker is a play on Vin Santo, the sticky wines of Tuscany where bunches are picked fresh and then laid out or hung up to dry off the vine.



Where Bestia more than flirts with the pink-tinged delights of Pinot Noir, Pinsanto is all about that luscious zone that long-ripened Gris gets into - dried apricots, preserved citrus, orange rind and ginger, with a decadent murmur of crème brûlée and honeycomb. The peninsula's characteristic maritime freshness does a delicious job of balancing its opulence. A Gris to differ!

2016 Scordo Pinot Gris RRP \$37

Gently whole bunch-pressed, wild-fermented in used French barriques, no bâtonnage (lees stirring). This complex Gris has a pleasantly gritty quality to its fruits and acidity, the skins of nashi pear looming large along with unsweetened citrus fruit and pith. 92 points. James Halliday, Halliday Wine Companion 2018

2017 Scordo 'Bestia' Pinot Grigio RRP \$43

Bestia is based on the method my father Sebastian and his friends made white wine from the 1950s on. It was 100% lightly crushed and wild yeast fermented in concrete fermenters that he had built. This of course all occurred in the garage in Coburg, Melbourne. A true garagiste! After fermentation, the wine was basket pressed (which he built himself) and about 250 litres were made. Mostly it was a mixture of Malvasia with about 5% Waltham Cross. It was matured in old whiskey barrels for about three months and then hand bottled. In the seventies we started to source old French wine barrels. My father and his friends would meet most Saturdays for lunch, and play the card game 'bestia', meaning the beast. Most of all they met to drink each other's wines and try to convince all that their wine was the superior. - Paul Scordo

2018 Scordo 'Pinsanto' Late Harvest Pinot Gris 375ml RRP \$35

We used fruit from our old Pinot Gris block in Merricks North. We let the fruit mature well into autumn so that the flavours could reach their richest potential and had attained full aromatics. We picked when all the elements, including the acidity, were in balance. Harvest date was mid-April. The fruit was whole bunch pressed to tank, allowed to settle, with coarse solids removed. The must was then inoculated with cultured yeast and once the ferment had started, transferred to four-year-old and older barriques for maturation on lees over eight months. It was bottled on 24th January 2019.

It presents a layered and lifted nose, displaying upfront citrus notes, such as apricots and lemon cheesecake whilst behind, sweeter notes such as crème brûlée and burnt toffee support it. The unctuous palate is driving whilst providing opulence, warmth and generosity, with the characteristic maritime fresh concentrated acidity balancing the richness. Also showing honeycomb and orange rind with hints of ginger. Delicious now but sure to develop wonderfully for many years. - Paul Scordo

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BY JOE, THAT'S GOOD

Tasmania is blessed with an edge when it comes to growing finely etched wines. Its best wines are by definition among Australia's most exciting, so it's a serious pleasure to welcome Joe and Lou Holyman, - and their Stoney Rise and Holyman wines - to the CellarHand portfolio throughout Victoria, South Australia, Western Australia and Tasmania.

Several members of the CellarHand team have long been friends with the Holymans, and all of us have sought out and enjoyed their exceptional wines. This mutual admiration culminated in Stoney Rise's entry into our Tassie portfolio in 2018. A natural - and bloody exciting - progression has been the adoption of these fabulous wines for our broader customer base.

This standout Tamar Valley producer provides an excellent complement to our other Tasmanian star, the biodynamic estate of Steve and Monique Lubiana in the Derwent Valley. Joe and Lou clearly fit the CellarHand mould as a small, family producer with long-term vision and the highest quality aspirations from the outset. A fairly young initiative in its own right, the roots here are fittingly deep, what with Joe's parents' Tasmanian grape-growing history stretching back four decades. And, of course, it was the old vines of this beautiful 1986-planted vineyard that drew Joe and Lou to this beautiful site back in the early 2000s

There's also a strong precedent in our portfolio of growers who take the quality of their work dead seriously, but with the creativity and fearlessness to push the envelope. We can also relate to the principle of honouring great terroir and loving top booze in equal measure. And this is what the Holymans do, from the outstanding fruit-first Stoney Rise Pinot and delicious fringe of No Clothes and Grüner Veltliner, right up to the old-vine Holyman wines. Year after year the latter rival the finest Pinot Noir and Chardonnay reared on the Apple Isle - or anywhere on mainland Australia.

This is an ideal fit and an exciting new chapter for Stoney Rise and CellarHand. We're really excited to bring these wines to you.

2018 Stoney Rise 'No Clothes' Pinot Noir RRP \$35

Fruit comes from Evandale, just south of Lonny International Airport. Goes into old oak because Joe doesn't have a spare tank to put it in. Here we go. Best served chilled, like revenge. 90 points. Gary Walsh, The Wine Front September 2018

2017 Stoney Rise Pinot Noir RRP \$35

Spice, coffee grounds, cherry and raspberry, stony things. Light bodied, some sourness and tang to the flavour profile, though a fair volume of red fruit is there too, in with some earthy character. Tannin is light and grainy, and the finish is fresh and 'mineral'. A more bony style, but good fresh drinking. 92 points. Gary Walsh, The Wine Front September 2018



2016 Holyman Pinot Noir RRP \$57

Handpicked and sorted, this 100% estate grown fruit comes from vines planted in 1986, which 60% of fruit are whole bunch. Thirty percent of the wine is aged in new French oak to bring

complex smoky elements complementing the vibrant red berries and chalky tannins. No fining or filtration and minimal sulphur.

Light in colour, but full of flavour. Typical forest floor and hints of cranberry and red cherry. The palate has all of the hallmark red-fruits, hints of mushroom and a complexing smoky oak edge. The chalky tannin from the whole bunch component perfectly complements the fresh fruits. Whilst this wine is slightly more fruit forward than our usual style, we still think it is built to last. – Lou & Joe Holyman

2016 Holyman Project X Pinot Noir RRP \$90

100% estate-grown, single-block wine, from vines planted in 1986. The 2016 season was a warm one for us, with the warm days moving into warm nights, which kept the fruit ripening. Our earliest start ever! The fruit for Project X comes from a block we like to call Boris. It's all handpicked, and our well-trained pickers do all our fruit sorting in the vineyard. For this wine they only select perfect bunches with well lignified stalks allowing us to make this 100% whole bunch, 100% new oak wine. It was bottled without being fined or filtered, and only about 55 dozen bottles were made.

One of the things I love about our whole bunch wines is that they always have less colour than our other wines and the fruit characters are always in the brighter fruits. Fresh raspberry and strawberry on the nose. The palate is clean and structured with the usual hints of Campari, with the underlying intensity of the stalk tannin. One to be cellared for many years. – Lou & Joe Holyman

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GC CLASSÉ



Nick Farr's close-planted trio – the ode-to-ma-and-pa Pinot and Chardonnay plus the more established Tout Près – are brilliant and have been since conception. Another reminder just how brilliant came last month when the 2017 GC Chardonnay turned in a blistering performance in the UK's **Decanter Magazine**. Anyone who's tasted a By Farr Pinot from '16 – be it Farrside, Sangreal or one of the two featured here – will know how much depth and detail was achieved in wines which are, crucially, an unbridled pleasure to drink.

2017 GC Chardonnay by Farr RRP \$120

GC references founder Gary Charles Farr – but it could stand for grand cru! Vines planted on exposed slopes with loam, limestone, volcanic, clay and buckshot stone-

strewn soils produce awesome power and complexity. Still, this is a thoroughly Australian Chardonnay, with ripped, muscular fruit, salty cashew and creamy almond, cut with zesty lime and flint. Plenty of phenolic, savoury chew makes for a compelling, resonating finish. 97 points. Sarah Ahmed, Decanter Magazine

2016 RP Pinot Noir by Farr RRP \$120

The fruit is handpicked and sorted in the vineyard, then fermented in an open-top fermenter. Between 40 to 50% of the fruit will be destemmed and then cold soaked for four days. We use only natural yeast for the fermentation process, which takes roughly 19 days. Grape-stomping (known as pigeage) will occur two to three times a day depending on the amount of extraction required, and the wine is then placed in 50 to 60% new Allier barrels by gravity. It's racked by gas after secondary fermentation, then again at 18 months to be bottled. - **Nick Farr**

2016 RP Tout Près by Farr RRP \$120

Only a touch over 2.5 acres, it has three individual soil types across a three-sided cirque (an amphitheatre-like valley head) that rises above the other vineyards. Each slope consists of a soil type. The largest slope is black volcanic soil of limestone, the second is quartz gravel mixed with red ironstone soil and the third, an iron strand in grey sandy loam. The clones that will acclimatise and mutate over time are currently 113, 114, 115, 667, 777 and MV6 to become the Tout Près clone. At 7,300 vines per hectare, Tout Près is the most densely planted vineyard on the estate (hence the name, meaning "very cosy"). The soils and intense competition force the vines to work hard, resulting in fruit that is lush but masculine and provides the coveted structure found only in the most ageworthy wines.

Tout Près is fermented with 100% whole bunches in a five-tonne oak fermenter. This wine has the flavour profile and intensity to absorb 100% new Allier French barrels. - **Nick Farr**

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RÉFLEXION COLLECTION

It's the Mount Mary way to make the quartet of wines that bear this famous label the absolute apogee of what this great site can achieve with the Burgundy and Bordeaux varieties.

The Middleton family work tirelessly to improve the vineyard. In part this entails strengthening the balance and nature of the land, for instance with cover crops, compost mulches and the carefully nurtured wetlands. They're also constantly renewing and replacing vine material in the vineyard to ensure that every plant is contributing specifically to the exacting quality and unmistakable character of the wines.

The Mount Mary wines are sacrosanct; every drop of juice that makes the blend has to justify its presence by fitting the profile of the vineyard in a given year. This means, inevitably, that some components – given the same degree of love and attention from shoot to wine – will miss the cut. If the blend is deemed to need no more of that variety - or that structural element or fruit profile – then that fine juice will go to another cause.

The best of this, then, may become a



Réflexion wine. We're blessed at the moment to have three in play; all bearing all the hallmarks of Mount Mary, albeit in a more "Why wait?" kind of style. They offer a great-value gateway to the excellence of this Yarra Valley gem.

2016 Réflexion Fumé Blanc RRP \$46

100% barrel-fermented Sauvignon Blanc from Triolet plantings on the Mount Mary Vineyard.

Oyster shells, citrus, citrus blossom, whiffs of vanilla. Comely perfume here. Fine and bright in the palate, quite slinky but also has a neat chalky edge. Very long too – pristine in flavours with just a hint of nutty savouriness. A delight. Totally. 94 points. Mike Bennie, The Wine Front May 2018

2016 Réflexion Chardonnay RRP \$51

100% Chardonnay from the Mount Mary Vineyard. Part of this parcel is used in the blend for Mount Mary Chardonnay. South-facing young vines planted in 2008. Mendoza and 277 clones. Roughly 10% new oak.

Light golden colour. Whiffs of pecan, honey-butter, ripe citrus and green apple. Right on. Has some flesh in palate but remains crisp and lively despite the apparent width. Indeed, it rips along the palate on chalky, fine acidity and drives long to its mouthwatering conclusion. Sense of 'minerality' through and through too. Delicious. 93+ points. Mike Bennie, The Wine Front May 2018

2017 Réflexion Cabernet Franc RRP \$51

The Cabernet Franc is from a small block we planted in 2008 on rootstock. For all intents and purposes this was a batch destined for Quintet, as per the norm. We didn't decide to leave it out until blending time, when we felt it didn't stylistically fit with the '17 blend. We loved it as a standalone wine, and looking at it in isolation we thought it would be a great fit for the Réflexion label!

This pretty, fresh style is achieved with 100% destemmed fruit but with as many whole berries as possible in ferment. This wine saw 16 months in oak (10% new). It has a very small portion of Merlot in it - about 5% - to fatten out the mid-palate ever so slightly.

The result is a crunchy wine with lively acidity and great freshness. It doesn't necessarily need time in bottle; as with all Réflexion wines, it's ready to drink on release! - **Sam Middleton, Mount Mary**

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MINNOW WINNERS

Shadowfax is celebrating its 20th birthday – same as CellarHand. That shared inception date is partly what makes us close – this winery has been part of the CellarHand portfolio from the outset, and it's been a pleasure to watch it grow now into one of Australia's finest producers of true, cool-climate Pinot Noir and Chardonnay from its high-altitude vineyards in the Macedon Ranges.

Before that riveting twist to the story, there was always Werribee – the estate's birthplace near Melbourne, where it's bathed in a blend of summer sun and the cooling influences of Port Phillip Bay. The winery, cellar door and excellent restaurant are there, as are the ahead-of-their-time plantings of southern French varieties such as Roussanne, Mourvèdre, Mondeuse, Grenache, Cinsault and Carignan. The vines are dry grown in rich red soil, with the freshening maritime

rainfall of 450-500mm allowing the mostly late-ripening grapes to flourish.

As a clever play on the southern French appellation Minervois - as well as a nod to the underdog status of these varieties in this place - Shadowfax dreamed up Minnow. The label began with a red



blend celebrating the bright, spicy, medium-bodied nature of these grapes. To this was added, back in 2015, a rosé blend weaving together a similar joie de vivre. The picture is completed now by a white – and this first rendition of varietal Roussanne from 2018 is an unqualified success in all its floral, textured glory.

**2018 Shadowfax Minnow White
RRP \$25**

The fruit was gently whole-bunch pressed and left to settle overnight prior to racking. The must was fermented at cooler temperatures to retain fruit aromas. After

fermentation it was gravity fed into older French hogshead barrels in our underground cellar for further maturing. It was left on light lees to develop further complexity for six months prior to bottling in early December 2018. Alcohol 13.6%; pH 3.20; TA 5.5g/L; RS nil.

White florals, gravelly sands with pithy tangelo notes and hints of lees-derived complexity. Orange fruits explode with hints of marzipan on the palate, which are complexed with a touch of ginger spice. There is a mineral core with lovely gravelly texture and a mouthwatering saline crunch. Great freshness, complexity and drinkability. - **Al Timms, Shadowfax**

2018 Shadowfax Minnow Rosé RRP \$25

A blend of Pinot Noir, Cinsault, Mourvèdre, Syrah and Grenache. Hand harvested fruit was immediately gently whole bunch pressed to give minimal colour and tannin extraction. Wild fermentation occurred in older French barrels. The wine rested on lees to relax and unwind for five months prior to assemblage and bottling in August 2018. Alcohol 13.7%; pH 3.64; TA 4.6g/L; RS 1.4g/L.

On the nose it shows peaches and cream, liquorice, mandarin flesh and hints of complexing nutmeg spice. A generous mouth-filling palate shows rich peaches and cream flowing on and on. The high pH gives the wine lovely mouth-coating texture and warmth. The palate is long and flowing with oodles of flavour. The fine lacy tannins frame the wine and the fine acidity keeps the palate fresh and crunchy. This 2018 Rosé is a dangerously drinkable wine best enjoyed chilled with friends on a warm day. - **Al Timms, Shadowfax**

2017 Shadowfax Minnow Red RRP \$25

Mourvèdre, 45% Grenache to add blue fruit, and 5% Roussanne to add some ginger spice.

*Savouriness writ large. Twigs, nuts, leaves and undergrowth, black cherry and woodsmoke. Get your autumn on. It's ripe, tannic and velvety at once, but it's characterised by the walk-through-the-deep-green-garden-snacking-on-walnuts impression it makes. Personally I love this – because it's very good – but you really do have to love this kind of thing. 92+ points. **Campbell Mattinson, The Wine Front***

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MANN ALIVE

Rob and Gen Mann snuck into the portfolio in the back half of 2018, from a seemingly unlikely source... Swan Valley isn't exactly the region on everyone's lips right now, but it comes as no surprise to those who know the story and/or the wines. CellarHand is, after all, about provenance, talent and wines that more than live up to their hype. The provenance part of this is all about the Mann family name, synonymous with Swan Valley since Rob's grandfather Jack put in a lazy 51 consecutive vintages at Houghton. And, of course, Chenin Blanc likewise has exceptionally deep roots in the region.

And talent? Well, long before Corymbia found itself in the running for this year's **Young Gun of Wine**, Rob had worked himself up into the position of Stephen Pannell's anointed successor as chief red winemaker at Hardys before being headhunted by luxury house LVMH to



head up Cape Mentelle and then Napa's Newton Vineyard. Gen, meanwhile, was cherry-picked to lead the team at Howard Park. Now they're doing it their way with this fledgling but fully committed venture. Already oozing class, there's no doubt that it'll remain one of Aussie wine's most exciting husband-and-wife enterprises.

Oh yes, and the wines! There are two to get you started – a red and a white. And that recent, glowing review for the Chenin Blanc gives a good taste of what this is all about.

2018 Corymbia Chenin Blanc RRP \$33

This is bloody marvellous Chenin Blanc. It was made by Rob and Genevieve Mann from fruit grown on Tony Mann's property. Sure, it was a very good year, but it has been handled deftly to capture all those essential goodies from a variety that sings from the Swan. Controlled tropical fruits, with minerally citrus character and a lively fine acidity, are in perfect balance. Just love the palate. 95 points. Ray Jordan, The West Australian

2017 Corymbia Tempranillo Malbec Cabernet RRP \$43

69% Tempranillo, 19% Malbec and 12% Cabernet Sauvignon. Swan Valley vs Spain here, and a damned tasty thing it is too. I'm thinking plum and dark cherries, spice, subtle vanilla perfume, coffee beans and earth. Medium-bodied, wide-grained ripe but sandy skinsy tannin, fleshy mid-palate action, even acidity, cola nut, more to red fruits to taste, grip and savoury appeal on a solid finish. I seem to be stuck on 93 points (a good score!) for this wine, yet I'm tempted to push it up a little this year. Anyway, it's well worth seeking out. 93 points. Gary Walsh, The Wine Front

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INCLUDES GST

There's been a flurry of vintage rolls 'round S.C. Pannell's place. Such is the consistency from this master stylist, this flux might be seen as more a formality but then of course it's always good to see a new rendition of an old (or not-so-old...) favourite.



Árido rosé has been a staple for years, but this is the first time it's been a Mourvèdre-led (79) blend, rounded out with 12% Grenache and 9% Touriga Nacional. It may seem like Basso Garnacha has been around for a while but that's only because the debut made such a splash, taking out three trophies at last year's **Queensland Wine Show**. Meanwhile the Dead End Tempranillo is now on its fourth outing, and this is the most convincing yet. It's both truer Tempranillo and a little more complex than the '16, but nothing has been sacrificed in the yumminess stakes. And then there's the most established wine of this fresh-faced set, the GST. Pannell calls this a "Swiss Army wine" – not because it's neutral (ha, ha) but because it has the tools to tackle any situation. The

2014 version of this blend came within a whisker of the Jimmy Watson Trophy a few years back; this GST is the best since then.

And for those of you asking, "Is there anything Stephen Pannell can't do?", we've included a cracking review of his inaugural Adelaide Hills Chardonnay.

2017 S.C. Pannell Piccadilly Chardonnay RRP \$39

Smoky bacon, nectarine, spice, lime rind and floral notes. It's tight and fresh, white peach and citrus, a flinty feel, almonds, subtle bitterness, intense and chalky on a good long finish. A bit of chutzpah, and plenty of charm. 94 points. Gary Walsh, The Wine Front

2018 S.C. Pannell Árido Rosé RRP \$27

Orange peel and spice, a bit smoky, raspberry, but certainly falling more towards earthy and savoury than simply fruity. Dry, packed with dried herbs and citrus, firm almost chalky texture, dry finish with a zesty orange tang. A bit 'intellectual', yet easy to smash. 93 points. Gary Walsh, The Wine Front

2018 S.C. Pannell Basso Garnacha RRP \$28

Raspberry, iron-filings, flowers and spice. It's medium-bodied, juicy and lively, exuberant, but not sweet, with an under-current of ironstone, fine-grained tannin, cranberry acidity, and a musky perfumed finish of solid length, a stroke of emery tannin keeping it neat. It's flat out delicious. Highly recommended. 92 points. Gary Walsh, The Wine Front

2017 S.C. Pannell Dead End Tempranillo RRP \$28

The fourth release of Dead End Tempranillo from the mildest vintage since 2011; a wine of real presence, complexity and depth with an extra punch of fruit. We're fortunate enough to be sourcing our Tempranillo from two of the oldest plantings in McLaren Vale, 14-17 years of age.

The quality of these grapes has given us the faith to continue pursuing as a straight varietal wine. Traditionally vinified in small open-top fermenters for 10 days. Aged for 16 months in large format French and Hungarian oak vats and puncheons, 20% of which were new. Alcohol 14%; pH 3.85; TA 5.4g/L.

Highly perfumed, vibrant and complex with sweet black cherries, sarsaparilla, root beer, galangal, mace, cinnamon, star anise and red liquorice. The palate is juicy, plush and supple. The persistence of the tannins is the signature here. - **Stephen Pannell**

2017 S.C. Pannell Grenache Shiraz Touriga RRP \$31

Grenache 62%, Shiraz 29%, Touriga Nacional 9%. Hand-harvested, crushed, and traditionally vinified in small open-top fermenters. Malolactic conversion in stainless steel, then transferred to large-format French vats for eight months. Alcohol 14%; pH 3.62; TA 5.6g/L.

Youthful and vibrant with immediate freshness. Fruit-driven and loaded with dark cherry and pomegranate followed by musk, Turkish delight, rosehips, autumn leaves, star-anise and nutmeg. Silky, slippery and juicy, light to medium-bodied with racy acidity. Truly complex right through to the long finish. - **Stephen Pannell**

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MOSEL MAGIC

There's been plenty said about the glorious surprise that was Germany '17, when frost and hail slashed yields and crushed spirits early on, only for a wonderful summer to pull it out of the bag again.

So here it is, the hotly-anticipated full suite of Erni Loosen's Mosel wines. It's headlined by the '17s but there are a few other first-timers we'd like to bring to your attention. These include our first-ever estate Eiswein, (from Würzgarten and Treppchen) and the new-release '14 Reserve Riesling from Würzgarten (the old-school, two years on lees in 1000-litre Fuder version).

2017 Dr Loosen Wehlener Sonnenuhr Riesling Grosses Gewächs RRP \$74

The 2017 Wehlener Sonnenuhr GG Alte Reben displays the typical generous, tropical fruit flavours but in a very elegant, nicely concentrated and spicy way and with a yeasty layer from the élevage. On the palate, this is a fresh, pure, elegant and very complex version of the famous site, and the finish is not just vital and tensioned but also



*enormously salty and impressively persistent. A great wine already at this early stage, but I wouldn't waste its talents. It can age for up to two decades, if not even more. 96 points. **Stephan Reinhardt, Wine Advocate***

2017 Dr Loosen Ürziger Würzgarten Riesling Grosses Gewächs RRP \$92

*Loosen's 2017 Ürziger Würzgarten GG Alte Reben is lovely pure and delicate but ripe and intense on the nose, with the typical iron-rich tropical and herbal flavours of the reddish terroir. Highly elegant and perfectly balanced on the palate, this is a super salty, finessed and tensioned Würzgarten with great tension and complexity. Citrus flavours in the long and salty finish. An impressive wine that might be even better in a couple of months! I will taste it again when the trees have lost their leaves. 94+ points. **Stephan Reinhardt, Wine Advocate***

2017 Dr Loosen Erdener Treppchen Grosses Gewächs RRP \$91

*Enormous herbal depth with a touch of anise. The palate is really concentrated and refined with a mineral finish that takes off into orbit and refuses to return to earth. Drink or hold. 95 points. **Stuart Pigott, JamesSuckling.com***

2017 Dr Loosen Wehlener Sonnenuhr Riesling Kabinett RRP \$44

MAGNUM RRP \$106

*The Mosel produces the finest, most aromatic, delicious off-dry Rieslings in the world, and Loosen is a top producer. The colour is pale, the bouquet tight and aromatic. Its sweetness, fruit and acidity come together in a precision palate. Screwcap. 8% alcohol. 95 points. **Huon Hooke, Sydney Morning Herald***

2017 Dr Loosen Graacher Himmelreich Kabinett RRP \$44

The small village of Graach lies between two more-famous neighbours: Bernkastel and Wehlen. This vineyard's steep, southwest-facing slopes and deep soils produce wines that combine the elegance of Wehlen with the rustic strength of Bernkastel. Because of the forceful minerality from the abundant blue slate in the soil, wines from Graach have excellent aging potential and will improve in the bottle for many decades.

2017 Dr Loosen Wehlener Sonnenuhr Riesling Spätlese RRP \$66

*Concentrated yet light-footed. Succulent and straight, this is a beautiful Spätlese with an incredibly fresh finish. Drink or hold. 94 points. **Stuart Pigott, JamesSuckling.com***

2017 Dr Loosen Wehlener Sonnenuhr Auslese \$375ml RRP \$64

*As succulent as it is elegant. The acidity is giving it a great kick, pushing the finish way out there. Brimming with peaches in the nose. The long and refined finish pulls you back to the glass for more. Drink or hold. 95 points. **Stuart Pigott, JamesSuckling.com***

2017 Dr Loosen Erdener Prälät Auslese Goldkapsel \$375ml RRP \$91

*An enormously rich mango and papaya character. Great concentration and some opulence on the palate. The very long finish is brimming with spices and bitter almonds. Try to be patient because this will develop beautifully. Drink or hold. 97 points. **Stuart Pigott, JamesSuckling.com***

2014 Dr Loosen Ürziger Würzgarten Riesling Grosses Gewächs Reserve RRP \$206

Aged for two years on the lees and at least another year in the bottle, the 2014 Ürziger Würzgarten Riesling GG Alte Reben "Reserve" shows stunning purity and flinty freshness on the

*nose. Full-bodied, tight and creamy but with a remarkable structure and elegance, this is a highly promising and persistent dry Würzgarten with remarkable finesse and lingering salinity. Tasted February 2018. 95 points. **Stephan Reinhardt, Wine Advocate***

2016 Dr Loosen Eiswein 375ml RRP \$140

Eiswein (“ice wine”) is another of nature’s rare and wonderful gifts from the Mosel to the wine world. Dr Loosen holds aside certain plots of vines, hoping for a freeze deep enough (minimum – 8° C) to harvest frozen grapes. These grapes are picked in the small hours of the morning and pressed while still frozen, to slowly squeeze out a few drops of precious nectar while leaving the water behind as ice. The result is a vibrant, racy dessert wine that is strikingly different from the rounder, more honeyed style of the wines concentrated by botrytis. This estate-grown Dr. Loosen Riesling Eiswein comes from special parcels in the Erdener Treppchen and Ürziger Würzgarten grand-cru sites. The vines are aged 60 years on average and are farmed sustainably, according to strict German environmental regulations. These grapes were picked on 30th November 2016 and fermented in stainless steel. Alcohol 7%; RS 143 g/L; TA 9.8g/L.

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THE BIG PITTNAUSKI

Gerhard and Brigitte Pittnauer were on sublime form when they were out in Australia in February. Gerhard – Pitti, as he’s known – is such a laid-back dude, it’s little surprise he feels at home here. But that sense of fun belies a very proud, diligent sense of agriculture and artistry. All joy to the eye, nose and palate, these wines are not flippant in the least.

So here’s more serious fun to be had. Pittnauski is the wine the Pittnauers dub their “baby Pannobile”. The latter is the finest biodynamic blend produced in a given year, the estate’s greatest expression of the region and its

indigenous red grapes. From 2015 it’s a blend of Blaufränkisch (40%), Zweigelt (40%) and Sankt Laurent (20%) pouring forth all the silky, smoky, spicy goodness that you’d expect from the Burgenland maestro.

2017 Pittnauer Pitti Rosé RRP \$26

*Very crunchy and bright in acidity, with a distinct pink grapefruit tang, along with redcurrant and cranberry, fine dusty texture, sour edges, yes, but a general prettiness too. Racy, a little smoky, and could be used in place of white wine, any day of the week. 92 points. **Gary Walsh, The Wine Front***

2016 Pittnauer Pitti Red RRP \$26

*Plum, new leather, cola, fennel seeds, a little spice. Medium-bodied, ample dark fruit but savoury with it, furry suede-like tannin, strawberry acidity, dark and slightly bitter in the aftertaste. Quirky. Fun with a bit of a frown. 91 points. **Gary Walsh, The Wine Front***

2015 Pittnauer Pittnauski RRP \$46

Tar and smoke provide a mere edge to the plum fruit on the nose. The still taut palate presents a picture of dark fruit, fine tannin and an edge of mocha. This is dense and will relax with just a little bottle age. Freshness is guaranteed, as is juicy, liquorice-scented fruit. Drink 2020–2030. 93 points. Anne Krebiehl MW, Wine Enthusiast

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SWISS BLISS

“The wines from Martha and Daniel Gantenbein are a safe investment, and no matter if they're Pinot Noir or Chardonnay, they are still among the finest and most vibrant wines produced in modern Switzerland,” writes **Stephan Reinhardt** of **Wine Advocate** of this estate in the Graubünden (Grisons) district of the upper Rhine valley in eastern Switzerland.

It's one of the most breathtakingly beautiful places on Earth, but why are you reading about it here? Well, Erni Loosen made the introduction, reasoning that the most famous Swiss Pinot might be of interest to an Australian audience. Most of the vineyard is planted to Burgundy clones of Pinot Noir, which is hand-harvested and vinified in custom-built, open-top wood fermenters, typically with 20% whole clusters. Malolactic conversion takes place in barriques. The wines are bottled after 12 to 14 months in oak, without filtration or fining. Even in a good vintage, the yields are quite low – only about 1.5 tonnes per acre, for an average production of about 1,200 cases of Pinot Noir and about 200 cases of a fine, mineral-focused Chardonnay.



Sue Style - who as well as having a cool name also writes for the **How To Spend It** supplement of London's **Financial Times** -

evokes the situation well. “The Gantenbeins do things differently. All their efforts go into producing just three wines, labelled simply Pinot Noir, Chardonnay and Riesling, with a single quality level – the best. The results have given the wines cult status and placed them firmly (and frustratingly) in the hen's teeth category.”

Top-notch and rare they are – but they're also here, and well worth hunting down.

2016 Gantenbein Chardonnay RRP \$280

Bottled in spring this year, Gantenbein's 2016 Chardonnay displays a radiant citrus colour and opens with a pure, fresh and mineral nose of white and citrus fruits intermixed with crushed stone notes. This is nothing but exciting in its crystalline expression and finesse! Lush and intense on the palate, this is a concentrated, firm, slightly pithy 2016 that has not yet developed the length and the character of the earlier vintages but with its elegance, finesse and long, piquant finish, this wine goes with bucket full of talents into the future. Tasted November 2018. 93 points. Stephan Reinhardt, Wine Advocate

2016 Gantenbein Pinot Noir RRP \$280

*The 2016 Pinot Noir is pure, fresh and aromatic on the well-concentrated nose, a great mix of fine red berries and crushed slate. Pure and intense on the palate, this is a concentrated, tight and linear Pinot with great tension on the finish. Very salty and fresh, taut and promising. Tasted November 2018. 94 points. **Stephan Reinhardt, Wine Advocate***

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MERRY CHRISTMANN

Idig hogged the limelight when these wines arrived from Steffen Christmann and his daughter, Sophie. Understandable, really, given this GG's top-10 position in the **James Suckling** team's **Best German Wines of 2018** list.

But there's a lot more to the range, with probably the best-ever estate Riesling here from '17, a multi-dimensional village Riesling from Gimmeldingen, and a beauty from the **Hofstück** grand cru in Ruppertsberg's Reiterpfad site.

2017 A. Christmann Estate Riesling RRP \$39

*I'm partial to a little synaesthesia when it comes to wine, and offer that this wine tastes very 'yellow'. I'm thinking ripe lemon and something of a fresh apricot kernel, mango and starfruit thing happening, along with a bit of spice, and a tickle of spritz. It's juicy and fleshy, some zest, a chalky texture, balanced acidity, and a slightly savoury finish of generosity where brine meets spiced peach. It has weight and presence, yet retains an easy charm. 93 points. **Gary Walsh, The Wine Front***



2017 A. Christmann Gimmeldinger Riesling RRP \$49

*Papaya, muskmelon and even a hint of banana lend an exotic sense of ripeness to the nose, and that impression is delightfully reinforced by the succulence and glycerol-richness displayed on the palate. At the same time, chalk and maritime salinity lend counterpoint and intrigue. The lingering finish is at once lusciously fruity and saliva-inducingly saline. 91 points. **David Schildknecht, Vinous Media***

2017 A. Christmann Reiterpfad-Hofstück Riesling Grosses Gewächs RRP \$140

*A fabulous GG to drink now, thanks to an exotic-fruit character that's totally ripe yet so delicate, the succulence not a jot too much. Great balance through the long, very polished finish. From biodynamically grown grapes. Respekt certified. Drink or hold. 95 points. **Stuart Pigott, JamesSuckling.com***

2017 A. Christmann Idig Riesling Grosses Gewächs RRP \$149

Welcome to the dry-Riesling deep end. However, you'll need some patience, if you want to experience this greatness to the full. Descriptors like mirabelle and apricot only hint at what this gentle giant has to offer. Enormously long, hyper-mineral finish. From biodynamically grown grapes. Respekt certified. Better from 2019. 99 points. **Stuart Pigott, jameessuckling.com**

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TIDY TARDY TIPPLE

It could easily have been missed as we stumbled out of an enthralling tasting of Guillaume Tardy's 2016s. Emerging from the dark of the cellar and from the reverie that superb red Burgundy can inspire, it was an eagle-eyed member of the team who still had his wits about him. There in the corner, a lone tank with the scribbled-on sticker: Passetoutgrain. We didn't know Guillaume made one; he didn't know we wanted one.



Oh yes, we did! We had to hold on till the next vintage, but the wait is over, and this delightful light red is here. Juicy, lively and very pretty with discreet but handy structure. Tasty stuff! We also have a good range of the aforementioned and highly accomplished '16s, too.

2017 Jean Tardy Bourgogne Passetoutgrain RRP \$46

50% Pinot Noir and 50% Gamay from Flagey-Echézeaux, the first vineyard Jean bought in 1982. Plush, silky, pleasurable purple fruit with

genuine tannin structure.

2016 Jean Tardy Bourgogne Hautes Côtes de Nuits 'Cuvée Maëlie' RRP \$91

*(from 45-year-old vines in Concoeur, in the hills behind Vosne-Romanée; there was no frost here in 2016 but vines in a small valley just 500 meters away were decimated, according to Tardy; 12.1% natural alcohol chaptalized to 12.8%): Healthy dark red. Ripe, sappy aromas of black cherry, black raspberry and liquorice. A medium-bodied wine with sweet berry and cherry fruit flavours framed by a firm edge of acidity and complicated by a leathery nuance. Lovely vinosity here, with an acidulated red fruit character and fine, dusty tannins that suggest this wine will evolve slowly. Tardy told me that Domaine Berthaut-Gerbet and Domaine Arlaud own vines in the same windy, rocky, essentially flat site. 87-88 points. **Stephen Tanzer, Vinous Media***

2016 Jean Tardy Fixin 'La Place' RRP \$140

(one-third new oak): Dark red-ruby colour. Ripe black cherry and dark chocolate on the nose. Silky on entry, then nicely round for Fixin, with its flavours of blackberry, boysenberry and bitter chocolate given shape by well-integrated acidity; shows slightly medicinal kirsch character. The

*tannins arrive late and build, while remaining harmonious and supple. Production was 38 hectolitres per hectare, as there was little frost here. 88-89 points. **Stephen Tanzer, Vinous Media***

2016 Jean Tardy Chambolle-Musigny 'les Athets' RRP \$206

*The 2016 Chambolle Musigny les Athets will have 25% new oak this year, one out of four barrels, as Guillaume did not want to jump up to 50% new oak. This is actually half first- and half second-generation grapes. It has a mixture of red and black fruit on the nose, well defined with fine delineation. The palate is smooth in the mouth with fine acidity, a little graininess to the texture, and there is good depth here with black fruit and touches of tobacco surfacing toward the finish that veers slightly toward Morey-Saint-Denis in terms of tannic structure. This is a commendable wine given the growing season, if not quite matching last season's 2015. 89-91 points. **Neal Martin, Wine Advocate***

2016 Jean Tardy Vosne-Romanée 'Vigneux' RRP \$223

*Guillaume Tardy told me that the 2016 Vosne-Romanée Vigneux contains less second-generation bunches than the Chambolle-Musigny Athets. It has a detailed bouquet for a village cru, quite fresh with light loamy scents percolating through the black fruit. The palate is medium-bodied with slightly crunchy tannin, moderate depth, a fine slightly brittle texture with a lively charcoal-tinged finish. Maybe not a long-term Vosne-Romanée, but I find good complexity and character here. It may actually surpass the 2015. 89-91 points. **Neal Martin, Wine Advocate***

2016 Jean Tardy Nuits-St-Georges Vieille Vigne 'Bas De Combe' RRP \$190

*The 2016 Nuits-Saint-Georges Au Bas de Combe Vieilles Vignes comes from 80-year-old vines and will be matured in two-thirds new oak. Guillaume inspected these vines first after the frost thinking that it would have been affected, and it was only when his friend told him to look at his Echézeaux that he saw how it affected his grand cru. This has a very fine bouquet with energetic, live-wire black cherry and blueberry scents, a light marine influence developing with time in the glass. The palate is medium-bodied with slightly grainy tannin, cohesive and focused with just the right amount of salinity on the finish. It feels a little strict and linear at the moment, but it will flesh out by the time it is bottled. Give it 4 or 5 years after that. This is often one of my picks from the domaine and this season is no different. 91-93 points. **Neal Martin, Wine Advocate***

2016 Jean Tardy Gevrey-Chambertin Vieille Vigne 'Champerrier' RRP \$190

*Bright, saturated ruby-red. Complex, soil-driven aromas of black raspberry, game and smoky crushed rock. Smooth, thick Gevrey villages with noteworthy elegance of texture and lovely vinosity to its dark fruit flavours. Spreads out to caress and dust the palate and tongue on the back end, finishing with pure dark fruit flavours complicated by spices and chocolate. I would expect this wine to be softened by its upcoming racking. 90-92 points. **Stephen Tanzer, Vinous Media***

2016 Jean Tardy Nuits-St-Georges 1er Cru 'Aux Argillats' RRP \$305

*The 2016 Nuits St Georges 1er Cru Aux Argillats will be matured in 50% new oak. The western part of the vineyard was frosted, but the eastern part was left untouched. This has a vibrant, minerally bouquet that leans more toward red fruit than black, with just a faint touch of star anise in the background. The palate is medium-bodied with slightly chewy tannin, good depth and grip, quite structured toward the finish, but it maintains good tension. It will require 4 or 5 years in bottle but will be worth the wait. 91-93 points. **Neal Martin, Wine Advocate***

2016 Jean Tardy Echézeaux Grand Cru Vieille Vigne 'Les Treux' RRP \$743

The 2016 Echézeaux Les Treux Vieilles Vignes Grand Cru comes from 80-year-old vines in the titular lieu-dit and it will be matured in 75% new oak. Like many, these were devastated by the frost (see producer intro). It has a pure bouquet, quite intense for an Echézeaux with intense black and blue fruit, minerals, crushed violet and a discrete brine influence. The palate is medium-bodied with supple ripe tannin, a fine line of acidity and just the right sappiness toward the finish to urge you back for another sip. After racking, this will inevitably soften and gain suppleness, then give it 5 or 6 years in bottle before broaching. Very fine, though just two barrels produced. 92-94 points. Neal Martin, Wine Advocate

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KAMP COMMANDANT

Earlier this year we were treated to a visit from Austrian wine writer René Gabriel, inventor of sensational stemware known as Gabriel-Glas. For a bit of fun, we staged a blind tasting of 12 top-shelf young Grüner Veltliner wines from the portfolio.

It was a great exercise for a number of reasons, not least to hear how the Wonderbra played a key role in the design of Gabriel-Glas. The distinction and diversity among the wines was also a delight to witness.

Hidden in the line-up were a couple of gems from Bründlmayer, and it was a timely reminder that we have once again built up the range from this “beacon for Austrian wine” as **Jancis Robinson** calls this organic estate in the Kamptal. Whether it's Grüner or Riesling you're after, you'll find purity and symphony in these wines.

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 Grüner Veltliner Loiserberg RRP \$53

Lots of dried-herb and lentil character on the nose. At once powerful and elegant, this is a really sophisticated 2017 Grüner Veltliner that's more open than many of the top wines of the vintage. From organically grown grapes. Drink or hold. 94 points. Stuart Pigott, jameessuckling.com

2016 Bründlmayer Grüner Veltliner Vincents Spiegel RRP \$121

A well structured yet cool and rather sleek Grüner Veltliner with a rather closed nose, but very good potential if you can be patient. Long, firm and texturally complex finish. From organically grown grapes. Better from 2019. 93 points. Stuart Pigott, jameessuckling.com

2016 Bründlmayer Riesling Kamptal Terrassen RRP \$43

*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, jamesuckling.com***

2017 Bründlmayer Riesling Steinmassl RRP \$64

*A totally original dry Riesling from the Danube valley that has a suave and supple feel on the front palate. Then, the firmness from the rocky soil comes through on the cool, lemony finish. From organically grown grapes. Drink or hold. 94 points. **Stuart Pigott, jamesuckling.com***

2017 Bründlmayer Riesling Heiligenstein Lyra RRP \$131

*The 2017 Riesling Ried Heiligenstein 1ÖTW Lyra is super fine and floral on the highly elegant, balanced nose. Pure but intense and very fine on the palate, this is a highly elegant, complex and very persistent Heiligenstein with remarkable tension, length and salinity. A gorgeous wine and probably one of the finest Austrian Rieslings of the 2017 vintage. Tasted at Schloss Grafenegg, September 2018. **Stephan Reinhardt, Wine Advocate***

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OOH LA LABRUYÈRE

A lot of superstars poured a lot of wine at CellarHand's 20th Anniversary suite of tastings throughout Australia in February. But there was arguably no one working harder than Nadine



Gublin, the wise and warm-hearted winemaker who turns out excellent Champagne, Burgundy and Beaujolais for the Labruyère family with the casual nonchalance with which one might throw together a ham baguette.

Nadine started out as oenologist for the Labruyère family in 1990. As well as crafting a mind-boggling range of red and white

Burgundy under the Jacques Prieur label, she's making some of the best Beaujolais around for Domaine Labruyère. It was with Moulin-à-Vent, of course, that it all started for this famous vinous family, but they approach everything with the same level of dedication and precision. So it's little wonder that when they moved into the grand-cru Champagne commune of Verzenay, they'd be a whizz with fizz, too.

In the wake of Nadine's visit, a handful of compelling write-ups have emerged that may urge you to see what all the fuss is about.

NV Champagne Labruyère Prologue Grand Cru Brut RRP \$108

A Pinot-dominant blend (70%) that has a flavoursome array of berries and brioche on the nose with light, spicy nuances, too. The palate has attractive, vinous, fleshy presence, some chalky

oyster-shell notes and a crisp, dry, succulent finish. Drink now. 92 points. Nick Stock, jamesuckling.com

2016 Domaine Labruyère Moulin-à-Vent Coeur de Terroirs RRP \$43

This is a bright, modern and complex Moulin-à-Vent with gently flinty blackberries and cassis, as well as a more savoury, spiced-wood edge. The palate carries a very rich, plush impression. Lots to like here. Drink or hold. 93 points. Nick Stock, jamesuckling.com

2016 Domaine Labruyère Moulin-à-Vent Champ de Cour RRP \$53

Some wild flowers and violets with some gently meaty, raw, reductive notes and plenty of red fruit. The palate has ample framing of rich tannins and good weight. There's a lot of wine here. Drink or hold. 93 points. Nick Stock, jamesuckling.com

2016 Domaine Labruyère Moulin-à-Vent Le Carquelin RRP \$69

This has very attractive aromas of deeply ripe red cherries and plums, framed in spicy wood. There's a very layered feel to the palate. It handles the oak better than most. Drink or hold. 92 points. Nick Stock, jamesuckling.com

2016 Domaine Labruyère Le Clos du Moulin-à-Vent RRP \$99

Very attractive ripe berries and hints of praline and toffee on the nose. This has a very plush palate that carries a wealth of rich blue fruit. Smooth palate. Drink now. 93 points. Nick Stock, jamesuckling.com

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