



## CELLARHAND NEWSLETTER September 2017

Welcome to the CellarHand newsletter for September 2017. Here's a little taste of what's going on this month...

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### *SIGN UP*

### **RIESLING DOWNUNDER**

The program for Riesling Downunder is coming together beautifully, with a raft of ways to celebrate the great grape between **Friday, 2<sup>nd</sup> February** and **Wednesday, 7<sup>th</sup> February 2018**.

Great Southern great **Frankland Estate** is once again spearheading proceedings, while European producers coming out to take part include **Dönnhoff, Heymann-Löwenstein, Georg Breuer, A. Christmann, Wittmann, Dr Loosen, Gunderloch** and **Bründlmayer**.

There's a whole host of Riesling-related activity to dive into. Please go to the fully revamped website to check out the program and purchase your tickets: <http://rieslingdownunder.com.au/>

### *DOMESTIC*

### **MOUNT MARY MASTER WORKS**

Here they are, then: “The four master works,” as **James Halliday** called them in bestowing the title of **Winery of the Year** on this great Yarra Valley estate. The foundations, Halliday goes on, were laid down by John Middleton in 1971 and the wines “became legendary within a decade”. “A single word cannot possibly do justice to Mount Mary's Quintet, Pinot Noir, Chardonnay and

Triolet,” he continues. “But they are joined at the hip by elegance. By all means add balance, purity and length, and as a codicil add longevity demonstrated by an all-consuming tasting in 2016 of every vintage released of the four wines.”

John Middleton had a vision and stuck to it – and it happened that people loved to drink, collect and share his wines. The Middleton family has steadfastly kept faith with the style, and have managed to edge those lofty standards ever upward. Vintage conditions alter the accent, but the message, detailed and engrossing, is the same. This is a special vineyard and a family hell-bent on achieving the very best.

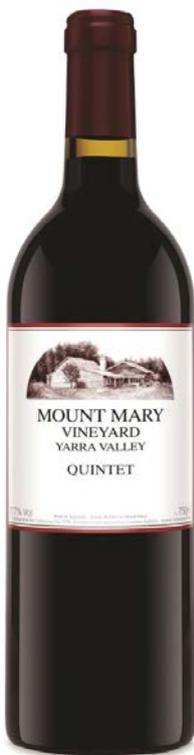
2015\* is perhaps Mount Mary’s most emphatic declaration to date.



\*These wines will be released on Monday, 23<sup>rd</sup> October

#### 2015 Mount Mary Triolet RRP \$100

65% Sauvignon blanc, 21% Semillon, 14% Muscadelle, fermented separately in used oak, matured for 11 months with lees stirring. This is an uncommonly rich Triolet at this early stage, but that is all to the good, for it will mature majestically as all the vintages that preceded it have done. 96 points. *James Halliday, Halliday Wine Companion 2018*



#### 2015 Mount Mary Chardonnay RRP \$115

What a wine! Textbook Yarra Valley Chardonnay here. Nectarine, struck match, almond meal, fennel and white flowers with a grapefruity zing. Flinty, fine-boned, yet flavoursome and pow pow powerful, juicy feel, then surges and pulls tight on a super long stony finish. Just so bloody good. 97 points. *Gary Walsh, The Wine Front*

#### 2015 Mount Mary Pinot Noir \$155

Bright, clear crimson-purple; everything about this wine exudes supreme class: the bouquet has a rose garden of perfume and spice, the palate a concerto for strings and clarinets, as predominantly red berry fruits glide around the finest quality tannins of the cello. The length and balance are awesome, and the wine will be singing soprano 20 years on from vintage. 99 points. *Best Pinot Noir of the Year, Halliday Wine Companion 2018*

#### 2015 Mount Mary Quintet RRP \$160

It's all just so, and first and last impressions are of a wine of supreme balance, perfect ripeness, and phenomenal length. Red and black fruits, violets, pencil shavings and sweet earthiness. Medium bodied, supple yet gravelly tannin, density and thickness, delivered with no heaviness, cool fresh raspberry acidity, and \*that\* finish, infused with black tea. It drinks beautifully now, and most likely in another thirty years. A new high-water mark for Mount Mary Quintet, I feel. 97+ points. *Gary Walsh, The Wine Front August 2017*

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## FARR FROM THE MADDING CROWD

The offer for Nick Farr's latest wines preceded, as it often does, the reviews. Obviously critical praise means little to many people, especially when dealing with estates as devoted to site, style and standards as the FARRS.

Still, the write-ups can serve as some assurance that all is as it should be. And it is, with these FARRS once again in a class of their own.

### 2015 Three Oaks Chardonnay by Farr RRP \$86

*Bright, gleaming straw-green; an impeccably groomed wine, shirt tucked in, not a hair out of place, intensity, balance and length of a high order. Trying to pinpoint the flavours is akin to chasing a rainbow, slipping through your fingers. 97 points. James Halliday, Halliday Wine Companion 2018*

### 2016 Three Oaks Chardonnay by Farr RRP \$86

*Mellow wine of elegance, austerity, freshness and cool feel. Nougat whiffs on white flesh stone fruits, citrus, fern leaves, faint spice. Meshed oak spice in clean, fine boned stone fruit and mineral feel. Understated, complex, so fine. Wonderful wine. 94 points. Mike Bennie, The Wine Front August 2017*

### 2015 Farrside by Farr Pinot Noir RRP \$90

*Love that brambly, forest floor, pickled cherry, sweet spice scent. Has that garrigue, savoury character through and through. Finesse to the max. Svelte, elegance, understated. Delicious, moreish fruit, spice and mineral flavours. Wonderful lingering flavours and aromas. Idiosyncratic in the best possible sense. This is an outstanding wine. 95 points. Mike Bennie, The Wine Front August 2017*

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## GRENACHE GRENADE

International Grenache Day is coming up on Friday, 15<sup>th</sup> September. You kind of sense that Grenache is a variety that kind of needs its day. No disrespect, but it just doesn't seem to be anyone's number one.

And yet, made by the man who's the No.1, it's really something else. Stephen Pannell is a Grenache gun of the first order, and he sees his new release as the finest and most restrained he's ever made. "It's a 'drink and think' kind of wine," he says. The nose shows Turkish delight, musk and bright, vibrant red fruit. On the palate it's juicy and medium-bodied with a sapid, lush texture.

Textbook sandy, gritty tannin on the finish and refreshing acidity lend it superb shape and balance.

Give Grenache its day in the sun, and see if it doesn't start sneaking up the charts of your affections.

### 2015 S.C. Pannell Grenache RRP \$62

*Red fruits of every description lead the wine out of the glass. Plenty of black cherry too. The colour a bright ruby. The wine is mid-weighted with growing sweetness as bright acidity and fine, sandy tannins propel the wine across the gums and down the throat. Long! The core of this seductive elixir is liquid*

kirsch, pomegranate and a tang of whole-cluster spice. Plush and hedonistic on one hand; finely tuned, savoury and restrained on the other. 96 points. *Ned Goodwin MW, Halliday Wine Companion 2018*

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## TUERONG MAKES A RIGHT

Onannon's inaugural Chardonnay from the Mornington Peninsula was released at the same time as those wonderful 2016 single-site Pinots, so it didn't really get the limelight. Time to rectify that, because this - if you have a penchant for pure peninsula pleasure in Chardonnay - is where to find it.

### 2016 Onannon Mornington Peninsula Chardonnay RRP \$39

*There's flavour, texture and length jam-packed into this. The oak adding spice, depth and some structure, a mere component though, the stone fruit is laced with citrusy notes and spice. Nothing else to add. Just drink it. 95 points. Jane Faulkner, Halliday Wine Companion 2018*



*From a single vineyard in Tuerong, 19-year-old vines. Nectarine, citrus, fennel and jasmine, almond nougat, a feathering of spice and spent matches. Medium bodied, lime juice and white peach, sweet nutty complexity adds to flavour and texture, and while it glistens and glides, there's delicious limey acidity and a long tight finish to keep it right on track. Cedar and zest in the aftertaste. So lovely. You'd be mad not to. 94 points. Gary Walsh, The Wine Front August 2017*

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## LEGS ELEVEN

Nice always to have Florita flowing on two fronts, and now it's the turn of the 2011 vintage of clos Clare to play older sibling to the current-release 2016. Both reviews come from **Gary Walsh** of **The Wine Front** but the 2011 write-up is from a few years back. We thought it might be helpful to add the modern-day take on the wine by CellarHand's Michael Jappy: "The nose is chock-full of ginger, spice, lime curd, lime spice, custard cream, cracked wheat and hay. Still pretty youthful for its age, and the development that is showing brings some nice savoury complexity. The palate comes across more honeyed (almost like fresh honeycomb) and the curd thing is there again. The bottle age helps bring a bit of texture and grip. It's pithy and focused yet the acid is tempered by that bit of development, and the textural element helps pull the wine across the palate rather than it being simply straight up and down. A lot to like."

### 2011 clos Clare Riesling RRP \$39

*Bath salt, blossom and lemon candy aromatics with cool lemon juice and mandarin fruit, freshness and flinty mineral edges, along with zesty acidity and touches of spice. It's a lighter, more delicate style that*

you might call dilute, though I prefer to call it 'transparent'. Clean tight lemony finish, and while it's not unapproachable as young wine, it should improve and flesh out with some bottle age. 94 points. *Gary Walsh, The Wine Front* August 2011

### 2016 clos Clare Riesling RRP \$32

Almost cumin spiced top note over lemon barley, lime and lilies. Intense acidity and burst of lemon/lime flavour, firm chalky texture, a sort of lavender perfume wafting in the finish, but it's mouth-watering in the main, and quite powerful. Good wine this vintage, though I'd say it needs a couple of years to soften. 94 points. *Gary Walsh, The Wine Front* November 2016

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## GRIS GURU

"Paul Scorpo has a well-deserved reputation for his Pinot Gris, and this isn't going to let him down," wrote **James Halliday** of the previous vintage of this modern Mornington Peninsula classic. Some producers in the region are pushing the potential of the grape, taking advantage of its huge popularity and also pointing out, quite reasonably, that the texture and freshness it can achieve on the peninsula gives extra interest and gastronomic potential.

We've just skipped through to the 2016 vintage, and it shows that Scorpo remains in the first rank with this grape. The skin-contact Bestia version is altogether different, and something you must try if you haven't already.

### 2016 Scorpo 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*

### 2015 Scorpo 'Bestia' Pinot Gris RRP \$43

As the name suggests, fully ripe pinot gris/grigio grapes are a dusky purple grey in colour, so if you ferment the juice with the skins (as you would a red variety), you can end up, as here, with a wonderful copper-hued wine. This has an entrancing perfume of hedgerow flowers and berries, with a gorgeous, rich texture on the tongue. Think of it as a full-bodied dry rosé. And try it with lentil soup. *Max Allen, Financial Review* May 2017

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## PUNT PINOT PRAISE

Well done Tim Shand and the team in Coldstream for scoring gold at the inaugural **Australian Pinot Noir Challenge** with their 2016 off the Napoleone Vineyard. The vintages either side of this are being celebrated as Yarra greats, with '15 already bearing out that praise and '17 causing much licking of lips. But the Punt Road reds are certainly a case of sweet '16 – charming



wines, with plenty of joy to give and much more besides.

### 2016 Punt Road Pinot Noir RRP \$29

*Gold medal, Australian Pinot Noir Challenge 2017*

A moderately lifted nose of sour cherries, cake spices, orange peel, sous bois and biscuity oak. Spicy and stinky edges; very Yarra, with hints of the warmer year. That's confirmed on a plush and generous palate, with sweet red fruit upfront and some creamy oak, spice and sappiness adding the detail. Fruity and forward-leaning, then pretty through the finish. – *Sam Hooper & Ed Merrison, CellarHand*

### 2016 Punt Road Cabernet Sauvignon RRP \$32

The nose is loaded with fruit: redcurrants, plum and blackcurrant. It's highly floral, too, with a clutch of herbs and a touch of classy oak, too. You're set up to expect soft fruit and that's what you get; it's fleshy and pretty upfront. Varietal signatures come through on the back palate and finish, with blackcurrant, cedar, coffee and bitter chocolate notes. A juicy, balanced and very drinkable Cabernet. - *Ed Merrison, CellarHand*

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### GNARLY RUSSELL

While Bordeaux and Burgundy are Mount Mary's bread-and-butter, the Middletons have been turning out honey on the side from the Rhône grapes planted on their hallowed vineyard. The first reviews have started to roll in from the Marli Russell project, and they reflect the finesse and class you'd expect from Mount Mary.

### 2015 Marli Russell by Mount Mary Marsanne Roussanne RRP \$62

A 60/40% blend. Diamond-bright straw-green; initially Marli keeps her skirt tucked tight around her ankles, then just when you think you'd better come back later, the wine soars on the back-palate and aftertaste. These

are typically reticent varieties - they're not aromatic, so there's everything to look forward to. 95 points. *James Halliday, Halliday Wine Companion 2018*

### 2015 Marli Russell by Mount Mary Grenache Mourvèdre Shiraz RRP \$76

A 65/20/15% blend. Lighter, but brighter colour than the '14; bursts into song, reflecting the great vintage and the inclusion of the Mourvèdre. The bouquet is fragrant, with red fruits joining the fray, the tannins superfine, the finish long, the aftertaste fresh. 95 points. *James Halliday, Halliday Wine Companion 2018*

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### IMPORTS

### LOUIS LATEST

Heartbreak in Chablis over weather-affected yields has been well documented over the last couple of seasons. There'll be tears afresh when it's time for those wines to land in regrettably small quantities.

For now, though, let's rejoice because it's the turn of 2015 and another broad sweep of goodness from Guillaume Gicqueau-Michel. We have the Petit and AC Chablis from '16 landing with a raft of top-notch 1er and grand cru wines from the previous vintage.

**2016 Louis Michel Petit Chablis RRP \$43**

**2016 Louis Michel Chablis RRP \$54**  
**375ml RRP \$32**

**2015 Louis Michel Chablis 1er Cru Vaillons RRP \$66**

Light-medium yellow. Reticent but pure aromas of white peach, apple, pear, citrus fruits and earth are lifted by a mineral quality and a touch of orange blossom. Lovely sweet peach and mandarin orange flavors display nice concentration. Winemaker Guillaume Gicqueau-Michel thinks this should be more expressive today, but this is the only premier cru bottled with Diam corks. Gicqueau-Michel told me he's moving back to natural cork, as he finds that the wines sealed with Diam are muted for too long. Lovely fruit here. 90 points. *Stephen Tanzer, Vinous Media* August 2017

**2015 Louis Michel Chablis 1er Cru Montmain RRP \$66**

This is even more floral with discreet notes of spice on the pear and oyster shell-infused nose that leads to delicious and notably finer middle weight flavors that possess good concentration and much better depth on the lingering finish that is not particularly dry. 88-91 points. *Allen Meadows, Burghound* October 2016

**2015 Louis Michel Chablis 1er Cru Forêts RRP \$74**

Pale-medium yellow. Pungent scents of lime, pear and musky minerality. At once dense and juicy, with a lovely spine of acidity running through the wine and giving its fresh orchard and citrus fruit and floral flavors very good precision without any hardness. Classic moderately fleshy Chablis from Kimmeridgian chalky marl soil. 90 points. *Stephen Tanzer, Vinous Media* August 2017



**2015 Louis Michel Chablis 1er Cru Séchets RRP \$74**

Exotic orange peel, sexy spices and a whiff of earth on the inviting nose. Fat, sweet, pliant premier cru with enlivening hints of white pepper and fresh herbs. This nicely concentrated premier cru finishes with firm, dusty minerality and excellent lift. 91 points. *Stephen Tanzer, Vinous Media* August 2017

**2015 Louis Michel Chablis 1er Cru Vaulorent RRP \$81**

This is both riper and more floral with a mix of white orchard fruit and citrus elements. There is a succulent and very round quality to the delicious and attractively textured flavors that exude a discernible minerality on the slightly more complex, drier and longer finale. 89-92 points. *Allen Meadows, Burghound* October 2016

**2015 Louis Michel Chablis 1er Cru Montée de Tonnerre RRP \$81 screwcap**

**MAGNUM RRP \$181**  
**375ml RRP \$49**

A pretty and distinctly ripe nose combines notes of white flower, pear, apple and quinine. The refined, pure and reasonably well-detailed medium weight flavors possess good richness and density while

delivering reasonably good length on the moderately dry and lemon-tinged finale. This is presently not particularly complex but the underlying material appears to be such that more will almost certainly develop with a few years of bottle age. . 89-92 points. *Allen Meadows, Burghound* October 2016

**2015 Louis Michel Chablis Grand Cru Vaudésir RRP \$140**

Pale, bright yellow. Apple, white peach, white flowers and powdered stone on the pure, classic nose. Dense, savory, concentrated grand cru with lovely balance and lift to its flavors of lemon, lime and saline stony minerality. A very bright 2015 with serious intensity, energy and length--still tight in a youthful way. Finishes with excellent floral lift. 92 points. *Stephen Tanzer, Vinous Media* August 2017

**2015 Louis Michel Chablis Grand Cru Grenouilles RRP \$163**

Light-medium yellow. Ripe, slightly musky aromas of white peach, apple and flowers. Offers a captivating touch of sweetness on entry, then lively and tight in the middle palate, showing good citrusy penetration. But less thick than the Vaudésir and a bit streamlined today. Finishes tight and dry, with a positive bitterness. 91+ points. *Stephen Tanzer, Vinous Media* August 2017

**2015 Louis Michel Chablis Grand Cru Les Clos RRP \$163**

Light-medium yellow. Pure, inviting aromas of white peach, apple, lime zest, white flowers and white pepper. Juicy but reticent in the mouth, with its concentrated white peach, citrus and floral flavors accented by mint and salty minerality. Finishes pure and long, with a captivating light touch. According to Guillaume Gicqueau-Michel, there was no hail damage here as the estate's vines are situated in the western half of Les Clos, which was mostly unaffected. This fruit was picked on September 6, which had been the forecasted harvest date even before the big storm hit. 93 points. *Stephen Tanzer, Vinous Media* August 2017

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**LOST IN FRANZ**

"The lusciously lingering finish epitomises this bottling's marriage of richness with animation and refreshment," is how **David Schildknecht** of **Vinous Media** concludes his thoughts on the Axpoint Grüner. You might say this marriage epitomises Franz Hirtzberger. These wines from the cooler

part of the valley never want for aroma and flavour, but always lay it on with such finesse and refreshment.



**2016 Franz Hirtzberger Grüner Veltliner Donaugarten Steinfeder RRP \$54**

Iris-like floral notes on a cool, stone-fruit nose with a bit of melon rind. Light-bodied but textured on the palate, with russet apple and apricot giving a crunchy and fresh impression. There's gentle, bright acidity on the finish, where orchard fruit flows through with a touch of creaminess. Fine feel. - *Ed Merrison, CellarHand*

**2015 Franz Hirtzberger Grüner Veltliner Axpoint Smaragd RRP \$106**

Ripe white peach and Persian melon are wreathed with honeysuckle in this product of a November 3-4 picking. A silken and expansive palate preserves succulent fruit and alluring inner-mouth perfume while

exhibiting transparency to almondy, piquant, stony and pronouncedly peppery nuances. The lusciously lingering finish epitomises this bottling's marriage of richness with animation and refreshment. (But yes, it's true that one could be forgiven for thinking this a Riesling.) 93 points. *David Schildknecht, Vinous Media* February 2017

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## MAGNIFICENT MORIC

“This is pure Blaufränkisch surrealism,” raves **Stephan Reinhardt** of **Wine Advocate**. “Shame on you if you are not curious enough to taste the wine world's next big thing.”

Can we consider your curiosity piqued? Roland Velich of Moric is a star. These single-origin, old-vine wines might sound like extreme esoterica but, though expensive, their appeal is no niche thing. Any lover of the world's great wines would be instantly and forever smitten.

The Neckenmarkt vines grow among nine parcels, on 80% slate and 20% limestone, while Lutzmannsburg sits a top of a primordial volcano. Here, the idyllic landscape encompasses a variety of soils: sand, clay and loam, in part lying above limestone subsoils. The wines undergo spontaneous fermentation in wooden fermenters, with three to four weeks on skins followed by 24 months élevage in 500-4000 litre casks. No fining, no filtration, and no addition except a tiny pinch of sulphur and a huge dash of brilliance.

### 2013 Moric Neckenmarkt Alte Reben Blaufränkisch RRP \$205

*A dark cherry color followed by deep, highly precise, intense and elegant dark and ripe fruit aromas (wild black and blue berries, blackcurrant, licorice, juniper) underlined by a refreshing touch of lemon juice, leafs and herbs and some toasty and spicy pepper/pimento/carbon flavors, the 2013 Blaufränkisch Neckenmarkt Alte Reben is another great proof of how great Blaufränkisch can become on slate soils, not just on limestone. The 2013 reminds me of the perfume of a flowering heath and a pine wood in midsummer. The purity, elegance and sublime complexity of the nose is continued on the palate, which is silky, intense, fiery, sweet, juicy and crystalline. This is a full-bodied and intense wine, but there is a lot of finesse and perfect level of ripeness here. The tannins are as fine as the crystalline acidity and perfectly integrated. Can there be any better Blaufränkisch on this planet? The 2013 has power and lots of spices, intensity and pure and sweet juice, but most of all finesse, structure and purity, with the tannins giving a great grip. This wine will go for 6 to 12+ years and is one of the finest I have tasted at Moric since the – still great – 2006. 94+ points. **Stephan Reinhardt, Wine Advocate** June 2016*

### 2013 Moric Lutzmannsburg Alte Reben Blaufränkisch RRP \$205

*Dark in color, the 2013 Blaufränkisch Lutzmannsburg Alte Reben straightforwardly communicates its limestone terroir with old vines 80 to 110 years old. This wine shows an outrageous purity, finesse and freshness on the nose which is HD (high precision) and reveals associations of crushed limestones, dashes of lime juice, lemon peel/oil, candied bitter oranges, pink grapefruit, stone fruits (yellow plums, red vineyard peaches), juniper, herbs and floral aromas in a very delicate, almost unreal*



way. There is a great finesse and an unexperienced freshness on the silky textured palate which elevates this intense and concentrated, full-bodied and persistently juicy and very persistent wine that never loses its purity and remarkable freshness. This is an extremely stimulating and finesse-full Blaufränkisch with a refreshing tannin and acidity grip. This red never comes down to earth, but rather seems ethereal like a perfume and versatile like a dream. This is pure Blaufränkisch surrealism with even more finesse and freshness than the young Neckenmarkter Alte Reben! The endless aftertaste indicates red wild cherries and wild berries. Shame on you if you are not curious enough to taste the wine world's next big thing. 95+ points. *Stephan Reinhardt, Wine Advocate* June 2016

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## NEXT KAB OFF THE RANK

“We urge our readers to literally plunge into the finest Kabinett and Spätlese; these are some of the most exciting and classic we have ever tasted.” That’s the advice of **Jean Fisch** and **David Rayer**, authors of **Mosel Fine Wines**. The duo behind this excellent guide to the noble grape are yet to publish their notes on Dr Loosen (perhaps too busy bathing in fruity Riesling) but it’s fair to say we have another cracker on our hands. “In general, 2016 offers the opportunity to acquire Riesling with great immediate ripe appeal: The vintage is a true charmer.”

Now’s the chance to be charmed, with the first couple of Kabinetts landing now and ready for you to take a sip (or, if you prefer, a dip).

2016 Dr Loosen Bernkasteler Lay Riesling Kabinett RRP \$40

2016 Dr Loosen Wehlener Sonnenuhr Riesling Kabinett RRP \$44

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## BOURGOGNE IS BACK

These 2015s screwcapped Blanc and Rouge from Matrot raced out the door first time around, as did the Meursault under the same closure. Really good, then, to have them back – and even better that we’ve managed to get our hands on some more of the excellent Meursault from 2014, too. These are joined by one new wine, a premier cru white from St Aubin.

2015 Domaine Matrot Bourgogne Blanc RRP \$49 *screwcap*

Sparkling bright; enticing nose of wood spice, white button mushroom, lemon rind, aniseed. Expressive Chardonnay flavours of stone fruits and a touch tropical, good oak, lees, saline notes. Chewy phenolic texture, ripe stone fruit on the palate. Mealy finish and good length. *Thayer Eiby & Tom Brushfield, CellarHand*

2015 Domaine Matrot Meursault RRP \$140 *screwcap*

Organic. Delicate slightly woody/cedary (not oaky) nose. Real zip and intensity on the mid palate. Zesty and with some oak spice on the finish. A real palate waker. 16/20 *Julia Harding MW, jancisrobinson.com* January 2017

2014 Domaine Matrot Meursault RRP \$140 *screwcap*

An ultra-fresh and attractively well-layered nose features notes of hazelnut, pear, white peach and floral scents. There is once again good volume coupled with excellent delineation on the tension and mineral-



inflected medium-bodied flavors that deliver really lovely depth and length for a villages level wine. Recommended. 89 points. *Allen Meadows, Burghound*

#### 2015 Domaine Matrot St Aubin 1er Cru Fleurs de Côteaux RRP \$107

Vines with an average age of 35 years. Fermented with indigenous yeasts over 8 to 10 weeks in oak barrels, 10 to 20% of which are new. Maturation on lees for 11 months. Some bâtonnage depending on the vintage. Complete MLF. Bottled after one racking. This Premier Cru with a light golden and slightly green colour develops a bouquet of fresh almonds, wax and almond paste. Its harmonious, rich palate

is dominated by mellowness, followed by spicy and almost peppery notes. - *Domaine Matrot*

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

Bright yellow. Musky reduction to the fruit-driven aromas of pineapple, lemon and orange zest. Suave and fine-grained on the palate, with emerging minerality and lemony citricity giving the wine dynamism and structure despite its modest acidity. More classic and gripping than the Puligny-Montrachet La Quintessence, finishing with a touch of bitter lemon and excellent length and lift. 91-94 points. *Stephen Tanzer, Vinous Media* September 2016

#### 2015 Domaine Matrot Bourgogne Rouge RRP \$54 *screwcap*

An attractively scented nose of red and dark berry liqueur and earth is both ripe and fresh. The rich, suave and relatively full-bodied flavors possess unusually good concentration for the genre and while there are backend traces of rusticity and warmth, overall this is really quite good. 87 points. *Allen Meadows, Burghound* January 2017

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### PIRON PLUGS THE GAP

What would spring be without a Beaujolais-Villages to hand? Praise be that Piron has saved us from that unthinkable fate, with the 2016 landing just as the previous vintage evaporated from the Australian winescape. It arrives hand-in-hand with the 2016 from that unabashedly smashable cru, Brouilly.

#### 2016 Dominique Piron Beaujolais-Villages RRP \$25

#### 2016 Dominique Piron Brouilly RRP \$32

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