



Welcome to the August 2022
Wine Taste Talk To Your Door pack!

The Short Story- An easy reference to the tasting notes

Welcome to our 1st Birthday pack. I would like to thank you for your support in my first year of sharing wine with you. I trust you have enjoyed it as much as I have.

To celebrate I have chosen wines that I respect and enjoy. You will notice this pack is red centric with only one white wine, but oh what a white wine it is. I don't know about you, but this time of year I have more whites in the cellar than reds, so let's see the last of winter out in style.

Wine	Page
2018 Charlotte Dalton Aerkeengel Semillon Adelaide Hills	2
2020 Yangarra Noir Grenache Blend McLaren Vale	4
2021 LS Merchants Hoi Poloi Red Margaret River	6
2018 Barossa Boy Little Tacker GSM Barossa Valley	8
2015 Wistmosa Shiraz McLaren Vale	10
Braised Beef Cheeks with Mushrooms	12
2018 Robert Stein Reserve Cabernet Sauvignon Mudgee	14

As a guide to choosing which wine to drink when, the wines in this booklet are listed from lighter to more intense, and white to red.



Wine Taste Talk...To Your Door Tasting Note

Wine

2018 Charlotte Dalton Aerkeengel Semillon

Ærkeengel - Danish for Archangel, a nod to Charlottes mother who had Danish heritage.

Charlotte Dalton was crowned Young Gun of Wine in 2021, a fitting tribute to her efforts to let the fruit be the hero. Whilst traditionally trained, Charlotte produces minimal intervention yet technically sound wines from the Basket Ranges sub region of the Adelaide Hills.

This wine fits into a white for the cooler months and into springtime, it is layered and complex and deserves food. Not a Tuesday night wine, more a meal with friends at home drop.

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

Region

Adelaide Hills. Deanery Vineyard, Balhannah

Viticulture and winemaking

This wine is not given any skin contact, it was destemmed and pressed then into old French oak barriques. The juice does oxidise slightly as no Sulphur is added before fermentation. A natural fermentation occurs, and the wine stayed on lees in barrel for 19 months.

Lees (dead yeast cells) from one of Charlottes other wines, the Love You Love Me Semillon, are added to the barrels which are stirred occasionally during maturation. This gives the wine greater complexity and lees characteristics (bready, yeasty). The barrels are topped up regularly to balance the wine and maintain freshness.

The wine undergoes 100% MLF (malolactic fermentation) <https://winefolly.com/deep-dive/what-is-malolactic-fermentation-the-buttery-taste-in-wine/> It then has Sulphur dioxide added prior to bottling to keep the wine fresh.

The Numbers

13% Alcohol

So, What's it Like?

Semillon, but not as we usually know it. Semillon in Australia is commonly treated very simply, fermented, and bottled. Whilst through aging it will become more complex, we tend to drink it young zippy and fresh.

The colour is mid yellow, with good clarity and the nose had hints of lemon blossom and yeasty notes.

The winemaker Charlotte has treated this more like a traditional Chardonnay with MLF, adding buttery notes and a long time in older oak on lees.

The result is a complex wine, rounded mouthfeel with creamy and nutty nuances from the time on lees, along with honey and preserved lemon rather than the zingy lemon of Semillon that you may be familiar with.

I found the wine to be both full flavoured yet with the wonderful lemony finish that gave freshness. Great texture and length.

I decanted after my initial tasting, and it became even more expressive. Perhaps don't drink it too cold.

Best Drinking

Now to 2028

Food Match

Try with a good organic chicken, either roasted or cooked with a creamy sauce and preserved lemons. It would also be good match with pork again, either roasted or with a lighter sauce.

It was a Monday night for us when I tasted this wine and the CFO had prepared a chicken thigh traybake with cherry tomatoes, capsicum and prosciutto, which went very nicely.

\$\$\$

\$42 Up there for a white wine, but I feel it is worth it and hope you do as well.



Wine Taste Talk...To Your Door

Tasting Note

Wine

2020 Yangarra Noir Grenache Blend

This wine is a Rhône blend, a style favoured by Yangarra wine maker Peter Fraser, and there may be a few varieties that are new to you. 45% Grenache, 19% Mourvedre, 12% Shiraz, 4% Cinsault, <https://winefolly.com/grapes/cinsault/> 1% Counoise <https://www.therealreview.com/2018/09/19/discover-counoise/>
<https://www.yangarra.com/>

Region

McLaren Vale, Blewitt Springs

Viticulture and winemaking

This wine is Organically and Biodynamically produced. All Yangarra wines are single vineyard and focus on varieties originating from the southern Rhône region. The ages of the vines used in this blend are, Grenache 71 years-old, Shiraz 18-22 years-old, and Mourvèdre 13 years-old.

At 175m above sea level the Blewitt springs subregion is not as warm as the valley floor and captures the sea breezes which have a cooling affect. As mentioned in the Wistmosa notes the ancient geology of the region has an impact on viticulture and this fruit is grown on 54million year old North Maslin Sands.

Whilst 2020 did see damage from bushfires and smoke taint in other parts of Australia, McLaren Vale was luckily spared. A very hot start to the season in spring meant much lower yields. This was followed by a cooler growing season, allowing good acidity to be retained and a long slow ripening developing bright fruit flavours and good tannins.

Each variety was vinified separately, allowing winemakers to see the true attributes of each variety and then make blending decisions. Each parcel was destemmed and mechanically

sorted leaving 50% as whole berries, before going through a cold soak.

https://www.awri.com.au/industry_support/winemaking_resources/winemaking-practices/winemaking-treatment-cold-soak/

Fermentation using wild yeast, was in open fermenters for 14-18 days depending on the variety. Contact with the skins was very gentle to ensure the tannin remained balanced and colour and flavour were not over extracted to ensure the fresh fruit style.

The wine was matured in older French oak, on yeast lees, (dead yeast cells) for 6months prior to blending and bottling in November 2020.

The Numbers

pH 3.51, Acid 5.7 g/l 14% alcohol

So, What's it Like?

This is a medium bodied wine fresh and vibrant with lots of interest, great to see in an early spring meal.

The colour was a tawny crimson and fairly solid to the margins.

The nose was red berries and floral notes with an earthy savoury element.

The fresh acidity here, is impressive allowing the red fruits and plum to shine through and bring vibrancy to the wine, due in no small part I am sure to the cooler growing season. The mouthfeel was rounded, and tannins were gentle. A very enjoyable drink.

Best Drinking

Now to 2024

Food Match

A charcuterie board with good olives and bread on a sunny Spring afternoon

\$\$\$

\$28



Wine Taste Talk...To Your Door

Tasting Note

Wine

2021 LS Merchants Hoi Poloi Red

What's in a name? Hoi Poloi has Greek origins and means the many or the people. We tend to use it in terms of the masses or the everyday person. This is what this wine signifies, a drink for the everyday, fun and simple. You may have tried their Petit Verdot from a previous pack.

I really like these wines and the philosophy of winemaker Dylan Arvidson.

<https://www.lsmerchants.com.au/> This wine is a blend of Cabernet Sauvignon, Malbec, Merlot and a touch of Shiraz. The exact %'s are not given.

Region

Margaret River

Viticulture and winemaking

Dylan sources fruit from growers from around Margaret River and is always trying to source varieties that are not traditional in the region. His growers are always listed on the back label.

The winemaking is low intervention as with the rest of the range, allowing the fruit to be the star here.

The wine is fermented and aged in stainless steel tanks allowing the juicy fruit flavours to dominate.

The Numbers

13.8% Alcohol, 100% tank fermented and aged.

So, What's it Like?

In the glass this wine is medium red with hints of cherry.

The aroma is bursting with berries and a hint of sweet fruit. It is fresh and vibrant, so allow it to open up or even decant and it will show some savoury with mocha spice pepper and wet earth.

The palate I found at first showed berry and beetroot and spicy fruit.

The tannins are soft, giving a generous texture and the finish is long and savoury. It is worth remembering that this wine does not see any oak at all, so what you are tasting is pure fruit flavour.

Best Drinking

Drink this while it is young, an early spring wine.

Food Match

Fresh yet flavoursome would work here. Perhaps a chargrilled lamb salad with beetroot fetta and pomegranate.

\$\$\$

\$25



Wine Taste Talk...To Your Door

Tasting Note

Wine

2018 Barossa Boy Little Tacker Grenache Shiraz Mataro - GSM

This wine is made by Trent Burge, whose family history of wine making in the Barossa commenced in 1855. Trent, who is the 6th generation of winemakers in the Burge family, spent his youth amongst the vines, as the “little Tacker” on his bike, a true Barossa Boy. Hence the label and name. The winemaker describes this wine as fruitful, fun, and youthful.

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

Region

Barossa Valley

Viticulture and winemaking

This blend comes from growers in the central and eastern parts of the Barossa Valley. Trent has good relationships with these growers to get the fruit quality that delivers this delicious wine.

The vintage conditions were good, with high winter rainfall and a warm November and December resulted in early flowering and healthy disease-free vines. Whilst the growing season rainfall was lower than usual, some rainfall, and a long Autumn meant gradual ripening, and flavour and colour development.

Smaller berries gave good flavour, colour tannins and natural acidity.

The wine making approach is low intervention, unless they feel it will add to the wine. The fruit is crushed and fermented in traditional open concrete tanks. The ferment is hand plunged for flavour and colour extraction. All the time attempting to maintain the true essence of regional influence.

The wine then spent 20 months in large format 2,500 Lt French Oak Fourdres.

The Numbers

58% Grenache, 32% Shiraz, 10% Mataro. Mataro is the Italian term for Mourvèdre, and this name is often used in the Barossa and McLaren Vale. 14% Alcohol. This wine received a score of 98 points from Winestate magazine.

So, What's it Like?

I enjoyed this wine a lot. A little age, very subtle oak and wonderful fruit flavours combine with a savoury edge.

The colour was cherry red fairly solid to the margins, and medium intensity.

I found the nose to have lifted fruit notes, clean and fresh, redcurrant and cherry, described by others as being like Black Forest cake, with a hint of thyme and liquorice.

A plush rounded mouthfeel led on the palate, again with fresh vibrant red fruits and a hint of caramel, tempered with savoury notes from ageing. The acid and tannin add structure and a cleansing finish.

Yummo

Best Drinking

Now to 2026

Food Match

Nothing too serious, this fresh yet savoury wine would team well with a tomato-based pasta sauce or a good woodfired pizza.

\$\$\$

\$30



Wine Taste Talk...To Your Door

Tasting Note

Wine

2015 Wistmosa Shiraz

Full disclosure, Sadie and Steve Gomer are very dear friends, my first wine nerd friends in fact. I had found my people when they arrived in Oberon in the early 2000's. They now live in McLaren Vale on their stunning vineyard with views of the distant hills. They are primarily fruit growers that keep the best grapes to put into their own wines.

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

Region

Tatachilla sub region, McLaren Vale, specifically California Rd, named after the walnuts, once grown here.

Viticulture and winemaking

The fruit is from the family vineyard, from vines planted in 1996 and 1998. The soils of McLaren Vale are quite diverse, check out this map to see what I mean. Wistmosa is near #70 on the map <https://trade.mclarenvale.info/geology/geology-map> The area is classified as Pirramimma Sandstone, the vines for this wine are in a heavy red loam over broken sandstone.

The vines are hand pruned to ensure balanced vine growth.

The winery is offsite yet still local, and fruit is delivered intact and placed into open top fermenters. 25% of the ferment was whole bunch and twice daily hand plunging and pumpovers ensured good colour and flavour extraction.

The wine was then bag pressed and placed into barrel where it underwent malo lactic fermentation. There is a considerable investment in time in oak for this wine, in fact 36 months in second use French oak hogsheads. The wine was bottled in 2018.

The Numbers

14.5 % Alcohol

So, What's it Like?

In the glass it is deep dark brick red heading towards the tawny zone, this is to be expected given the 2015 vintage.

On the nose it is red fruit, mocha and savoury notes. Spice is also evident both from the Shiraz fruit and time on oak.

Red berries plum and chocolate on the palate, while the tannins were soft and supple. A luxurious texture and long finish completed this delicious wine.

Best Drinking

Now to 2030 – classic McLaren Vale Shiraz that just improves with age. I found though at seven years old that it still had youthful fruit and aged nuances. A perfect drinking window.

Food Match

Steve Gomers lamb shanks!!! The supple texture of the wine is complemented by something saucy, so the CFO (chief firepit officer) has matched it with braised beef cheeks and mushrooms. Served as a pie. The mushroom flavours are complex, and the texture is silky.

The recipe is on the next page.

\$\$\$

\$32 A bargain for such a delicious wine that has been aged for you.

Beef Cheek and Mushroom Pie



I'm sitting watching the snow fall outside as I write this recipe and can imagine a plateful and glass of shiraz alongside. Alas, a cuppa tea it is.

This dish is an *umami* bomb, loaded with four or more different mushrooms and braised in mushroom liquor. Feel free to add whatever mushrooms you like or have. I've presented it as a pie, simply because I love pastry – eating it, not necessarily making it.

You could also serve this dish as a casserole on pureed parsnip, mashed spuds or even rice (at a pinch). Even ditch the pastry and top with mashed potatoes *a la Shepherd's Pie*.

A big tip is to make the pie filling the day before baking – this allows for full flavour development and helps with making a flaky pie crust. Regardless, it must be cooled before baking or you will have a soggy blanket for a topping.

Aldi often have dried porcini and shitake mushrooms in their special buys, they're great value. Good delis and Asian grocers also tend to have a good selection of dried mushrooms, some interpretation may be required but be bold, you'll be a winner.

Ingredients (4 serves)

- ★ 1 kg beef cheeks trimmed and whole (substitute chuck steak dice if you wish)
- ★ 2 rashers of bacon, diced
- ★ 1 onion, coarsely chopped
- ★ 1 stick celery, coarsely chopped
- ★ 2 carrots, coarsely chopped and chunky
- ★ 1 clove of garlic, finely chopped
- ★ 2 cups beef stock
- ★ 1 cup red wine or dark beer
- ★ 1 teaspoon cracked black pepper

- ★ 2 bay leaves
- ★ 1 big sprig of thyme (mixed dried herbs in desperation)
- ★ 1 or 2 sheets of puff pastry
- ★ 10g dried porcini, soaked and chopped
- ★ 10g dried shitake, soaked and chopped
- ★ 200g button mushrooms, sliced
- ★ 200g Swiss brown mushrooms, sliced
- ★ Oil for cooking
- ★ Egg wash for the pastry
- ★ Little bit of plain flour for dusting and sauce making

Method

1. Soak dried mushrooms in 1 cup of very hot water for 20 minutes. Reserve the liquid (precious) and chop the dried mushrooms
2. Season the beef cheeks with salt and pepper, then dust in plain flour and fry on all sides in a heavy based casserole dish until a healthy brown. Set aside when done.
3. Add a little oil or butter to the pan and gently sauté the bacon, onions, celery and carrot until they have developed a nice sweetness
4. Add the soaked dried mushrooms and sauté gently
5. Add the herbs
6. Add about a small handful of flour and sauté until incorporated
7. Stir in the reserved liquid, stock and red wine – cook over reasonably high heat until saucy (the casserole, not the cook)
8. Pop the cheeks back in, cover and simmer until the cheeks are tender – 3 hours or a bit more
9. Then, in a separate pan, sauté the sliced mushrooms and add to the casserole. Cook for a further 30 minutes, then remove from the heat. Pull apart or coarsely chop the cheeks, then cool before baking (best cooled overnight)
10. Place into a pie dish, cover with puff pastry and glaze with egg wash. Cut a small vent (I use scissors to make a classic 'v') and bake for 30 minutes in a hot oven (200°C) until the filling is hot and pastry golden. Serve generously





Wine Taste Talk...To Your Door

Tasting Note

Wine

2018 Robert Stein Reserve Cabernet Sauvignon

This single vineyard wine was made by Jacob Stein who is the third generation of winemakers for this label.

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

Region

Mudgee

Viticulture and winemaking

The vines that produced the fruit for this wine were planted by the Stein family in 1976. The age of the vines is evident in the complexity of this wine.

2018 was a good vintage, with winter rain giving balance to the leaf/fruit ratio. The summer growing season was warm and mostly dry, resulting in disease free, quality fruit.

The fruit was handpicked enabling 10% to be reserved as whole bunches, while the remaining 90% was crushed and destemmed. The fruit was cold soaked for three days. Usually this is between 5°C-10°C and it allows the juice contact with the skins prior to fermentation. This boosts colour (anthocyanin) and aroma flavour extraction. Research suggests that results with Cabernet Sauvignon are very good.

The must was then fermented for 14 days in small traditional open fermenters and gently hand plunged to keep the cap in contact with the ferment.

This wine spent 18 months in French Hogsheads, 30% of which were new.

The Numbers

14.5% Alcohol

So, What's it Like?

This is a big wine that I tasted earlier in the year and waited to include it in the 1st birthday pack.

The colour is a vibrant earthy crimson, on the garnet side of things.

The aroma is true Cabernet Sauvignon, I found berries, blackcurrant and a hint of savoury.

Elegance is how I described the palate, with flavours similar to the bouquet with mint and spice from the new oak. The tannins were well integrated for a four year old Cabernet and the mouthfeel was simultaneously lean and fresh yet rounded and mouth filling, with good length.

Best Drinking

Now to 2030

Food Match

We had roast lamb a la CFO, which worked really well, roast beef or a hearty beef casserole in winter.

\$\$\$

\$60 – What's a birthday without a special wine