



Welcome to the June 2022

Wine Taste Talk To Your Door pack!

The Short Story- An easy reference to the tasting notes

Welcome to Winter, your June pack is full of wines that have been selected to enjoy in the cooler months with food that is tasty and warming. They range in intensity, weight, regions and styles. Enjoy.

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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

2021 Vickery Eden Valley Riesling

Another pack another Riesling maestro, John Vickery, who has been producing award winning Rieslings for over 50 years. John produces Riesling from both the Watervale sub region of the Clare Valley, and also the Eden Valley which is a subregion to the east of the Barossa Valley.

The winemaking is currently shared with Keeda Zilm, who has been working with John for years and they have a very similar philosophy around Riesling from these regions

Region

Eden Valley South Australia

Viticulture and winemaking

John Vickery has very good relationships with local growers and the fruit for this wine comes from the Zander and Mason Vineyards. From these family-owned vineyards with cooler climates, rocky granite soils elevations over 400mt above sea level, select parcels are chosen.

A wet winter and dryer than average spring and summer, meant lower than average yields, which results in more intense flavours.

The Zander vineyard was harvested on the 23rd of February and the Mason on the 4th of March. Eden Valley has many different microclimates affecting fruit ripening and this attention to detail is one factor that makes Johns wines shine.

Riesling does not usually have much if any skin contact, so the fruit was processed immediately. However, in the Vickery style some juice from the earlier pressings were added to the blend. This adds flavour and texture to the wine, yet as the pressings cut was earlier than normal no bitter phenolics were extracted.

Fermentation was in stainless steel tanks at low temperatures, which is normal as it helps to retain the delicate fresh fruit flavours of cool climate Riesling.

The Numbers

12% alcohol, Residual Sugar 0.7% (bone dry) pH 3.03, TA 6.4 g/l

So, What's it Like?

The colour is very pale and almost clear.

The nose has delicate lemon notes and freshly cut lime as well as lovely blossom floral notes.

The palate has lemon, not too intense more like a lemon curd. The wine has regional typicity in a subtle way that I feel will work well in winter.

Best Drinking

Now to 2032

Food Match

To show the versatility of Riesling, that it is a wine for all seasons, I have matched it to a red fish curry, which is the recipe for this month. We wanted to give you something less traditional but still warming for the cooler months ahead. Let's face it I'm sure we have all done lamb shanks before.

You could also try scallops with ginger or a pan-fried fish with lemon and caper butter.

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\$24.00

RED CURRY FISH STEW



Whilst at first glance this dish may not appear to be a natural companion to winter grazing, it is actually quite rich and warming. Plus, if you make the paste from scratch, it will warm you thrice – once when you make it, once when you cook the dish and again when you eat it!

For those that are not time rich (read “still working”), simply buy a good quality red curry paste. I like the Maesri product, and apparently the Mae Ploy product is also really good.

For the fish, I suggest a firm white fillet such as ling, snapper or kingfish, prawns would also work really well.

RED CURRY PASTE

Apparently the authentic and best way to make red curry paste is by hand using a mortar and pestle, but given that we are technological marvels, using a food processor is OK.

- White pepper, 3 tsp
- Cumin powder, 1 tsp
- Ground coriander, 1 tsp
- Salt, ½ tsp
- Red chillies, 12 of. Dried also work, just rehydrate them to enable processing
- Shallots, chopped, 2 tbsp
- Coriander roots, 1 tbsp
- Galangal, 1 tbsp
- Shrimp paste, 1 tbsp
- Kaffir lime, skin only of 1

Finely slice or dice the chillies, add the salt and process until a smooth paste is formed. Slice or dice all the wet ingredients (except the shrimp paste), add to the chillies then process to ensure a smooth paste. Add the dry ingredients and continue processing until all the ingredients are incorporated. Add the shrimp paste last. As an option, add a little neutral flavoured oil to make the paste work better.

THAI RED CURRY FISH STEW

- White fish fillets, about 150g per person, cut into 4-5 pieces per serve.
- Oil for cooking (peanut is best, just don't use olive oil)
- Coconut milk, 400g (for two serves)
- Sweet potato, bite size chunks steamed until *al dente*
- Green beans, sliced
- Fish sauce, 1 tbsp
- Brown sugar, ½ tbsp
- Thai basil or fresh coriander
- Red curry paste, 3 tbsp or more
- Root ginger, chopped, 1 tbsp

Add the oil to a wok or suitable frypan, fry the ginger and curry paste until aromatic. Add the coconut milk, fish sauce, brown sugar and bring to the boil. Taste for seasoning and when right add the sweet potato and green beans. Pop the Thai basil and fish in next, then simmer until cooked.

Serve on jasmine rice, garnished with a slice of red chili and either Thai basil or coriander.



David Jacobs
Aka the Chief Firepit Officer



Wine Taste Talk...To Your Door

Tasting Note

Wine

2021 Higher Plane Fume Blanc

I know, I know, before you ask did she really select a Sauvignon Blanc (not traditionally my favourite, but I try to be inclusive). Well, yes, I did. It is however a Fume Blanc which means it has spent time in oak barrels. Fume is French for smoke or smoulder and the difference is noticeable. I thought it was an interesting winter white with lots of texture to share with you.

Region

Margaret River

Viticulture and winemaking

The fruit for this wine which is 100% Sauvignon Blanc was handpicked from the Karridale Vineyards. Established in 1997 the site ranges from 82m to 116m above sea level.

The soil varies and is a mixture of gravelly loam over clay to duplex sandy soils. The gravel helps with drainage and reflects warmth back to the vines during the evening and the sandy loams hold water in a good way. The soils promote low vigour (growth) which results in more intense flavours in the fruit.

Karridale is in the southern part of Margaret River and has cool breezes, a little more cloud cover and slightly more rainfall (1100mm) per year, than the northern part of the region. The close planted vines are on a north facing hill in north south rows. This maximises sunshine penetration as the vines receive both morning and afternoon sunshine.

The 15.9ha vineyard is farmed sustainably and follows organic practices, which are favoured to preserve the natural environment.

The weather leading up to vintage was wet which makes organic viticulture challenging as it can lead to diseases such as mildew etc.

Methods such as leaf plucking to thin out the vines and allow drying of leaves are used as well as organically permitted sprays when required. These practices allowed for good quality fruit to be harvested on two dates, the 4th and 11th of March 21 at 11.3° and 12.4° Baume (sugar level).

All of the fruit was whole bunch pressed to extract the juice. It then went into oak barrels where a natural fermentation occurred. The winemaker deliberately prevented malo lactic fermentation, this helped retain the crisp acidity found in the wine.

The wine was in oak for 5 months, in barrels that were 10% new and one, two and three years old. Older oak imparts some flavour but also texture as can be seen in this wine. Adding to the complexity was the stirring of yeast lees (dead yeast cells) for 3 months. This is not seen in regular SB's. it was fined and filtered prior to bottling in August 2021.

The Numbers

13.0% Alcohol, pH 3.24, T/A 6.2 g/l

So, What's it Like?

The wine is almost clear with straw green glints.

Green vegetable notes, yet complex, more cooked beans than fresh green beans that you might expect in a regular SB. Earthier? Spice and pear nuances. The oak is definitely there as well when you compare it to an unoaked SB.

On the palate it is very mouth filling, rounded and medium bodied, yet still fresh with a good zingy acid finish. Hints of red apple.

A good white for winter, it is still an SB but with richer more rounded palate.

Best Drinking

Now to 2027

Food Match

This would work well with a tart or quiche featuring smoked salmon or trout, fetta or chevre with green vegetables and herbs. The CFO thought a scallop pie and I think that would work well.

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\$28



Wine Taste Talk...To Your Door

Tasting Note

Wine

2021 Nick Spencer LDR Pinot Noir Sangiovese Shiraz

Nick is our guest winemaker for June, date TBA

This wine is a blend of Pinot Noir 60%, Sangiovese 30%, and Shiraz 10%. The LDR stands for light dry red and winemaker Nick Spencer has paid homage to the generically named Burgundies of the 50's through to the 80's made famous by Maurice O'Shea.

These were styles of wine that were Shiraz and Pinot Noir blends and given a French name rather than labelled by variety as we do today.

Region

Gundagai. On a road winding back perhaps?

A relatively new wine region with modern plantings commencing from 1995.

This region is on the southwest slopes of NSW, from southwest of Yass to the southern point of Tumut and west from Canberra.

There are varied climatic areas within the region, and with altitude varying from 179 to 1168 m above sea level, there are warmer lower vineyards through to higher cooler ones, especially in the southeast of the region which is closer to the Snowy mountains.

The winters are cool, and summers can be quite warm and dry which is good for the growing season and limiting disease pressure.

Viticulture and winemaking

The fruit for this wine was sourced from two vineyards to the south of Gundagai on rich volcanic soil.

Each variety in this wine was fermented separately and then blended. This allows the winemaker to determine what %'s of each variety work best for the style they are trying to reproduce.

The wine saw time in older, larger format puncheons with no new oak to retain the fresh fruit flavours.

The Numbers

Alcohol 12.5% pH 3.45 and TA 6.8 g/l

So, What's it Like?

The colour is pale crimson, with youthful purple tinges.

The nose is quite perfumed for me with a hint of violets, others describe sour cherry, cranberry and strawberries.

The palate has more power than I expected, probably due to the Sangiovese and Shiraz components. Again, a floral perhaps rose note and spice. Fresh bright fruit and crunchy acid with savoury dusty notes. Very approachable and a lighter red that works well in Winter or lightly chilled on a hot day.

Best Drinking

Now to 2025, I think enjoy while it is young.

Food Match

A light pasta or gourmet pizza on a Friday night would work perfectly. For something different a pork and pistachio terrine, cornichons and crusty bread.

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\$38



Wine Taste Talk...To Your Door

Tasting Note

Wine

2020 Santaurio Malbec

Malbec is a French variety that has been planted in many countries including Argentina where it does well in a range of climates.

Region

Mendoza, Argentina

The home of Malbec, Mendoza is Argentina's largest and best-known wine region producing 70% of the country's wine. It is a high-altitude region, with around 300 days of sunshine per year. This allows for good fruit maturity whilst still retaining good acidity.

Viticulture and winemaking

66% of the Malbec is from Vitstalba on alluvial soils, where the vines are drip irrigated and trained vertically to allow good sunshine penetration. The other 34% from Medrano is farmed the same way, the only difference being the soil is more medium in texture.

The climate and terroir are desert like and is influenced by an igneous intrusive rock, this is known as a Monzonic influence. I have tried to research this without much luck, and I would imagine the dark colour of the rock may help to warm the vines at night similar to Gimblett Gravels in NZ.

The fruit was harvested at the end of March and fermented in open concrete vats and stainless-steel tanks. Regular open tank pumpovers which pump the fermenting juice over the skins that sit at the top of the ferment, were used to extract colour and flavour.

The wine did not receive any oak treatment which is evident in the fruit forward flavours of this wine. It gives a different twist to the usual Malbec on offer.

The Numbers

14% alcohol

So, What's it Like?

This wine is great value for an approachable, very drinkable Malbec.

The colour is deep dark crimson right to the margins.

The nose is floral and perfumed with definite blackcurrant notes.

The palate again blackcurrant and some plum, with the fruit shining through in the absence of oak. I found it very drinkable with good tannin structure and pleasantly refreshing acid.

Best Drinking

Now to 2024

Food Match

Bring on the red meat baby. Whilst this is a medium bodied Malbec it will work well with red meats either BBQ, roasted or casseroled.

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\$24



Wine Taste Talk...To Your Door

Tasting Note

Wine

2019 Patritti Lot 3 Shiraz McLaren Vale

Region

Blewitt Springs, McLaren Vale

This is a slightly cooler sub-region of McLaren Vale as you head out of the Vale towards the Adelaide Hills.

Viticulture and winemaking

The land for the vineyard at Lot 3 Elliot Rd was purchased in 1960 by the Patritti family as they were outgrowing their suburban Adelaide vineyard. By 1969, 25 acres of Shiraz had been planted.

These now 50-year-old vines are planted on ancient soils known as North Maslin Sand at 156m above sea level. This sandy soil is free draining, and the climate is mild to warm.

The crop in 2019 was smaller than usual due to unusually cool conditions during flowering resulting in reduced fruit set. Whilst not great for the producers, this usually results in more intense tasting fruit. Being cooler than the valley floor the impact of summer heat was moderated, and a mild Autumn allowed for good berry ripening.

The fruit for this wine was handpicked from selected blocks in the vineyard. A small percentage of the fruit was left as whole bunches, the rest was crushed and destemmed and fermented for eight days.

Only free run juice (not pressings which can have coarser tannins) went into barrel to complete fermentation and allow Malo lactic fermentation. Most red wines as do some whites, go through this secondary bacterial fermentation that alters the acid structure.

The wine was matured in French oak for 15 months prior to bottling. The barrels were a mixture of new and seasoned (older) 500lt puncheons and 600lt demi muids. The most common types of barrels used are barriques -225lt. When using larger barrels, the oak to wine ratio is lower so the impact of the oak may not be as intense.

The Numbers

14.5% Alcohol, pH 3.51, TA 6.3g/l, Residual Sugar 0.9g/l

So, What's it Like?

This is a bigger style of wine than we have had in the last few packs. It suits the cooler weather ahead.

The colour is deep crimson purple right to the margins, indicating a fuller bodied wine.

On the nose I found dried herbs, clove and dark fruit and plum, complex and a little brooding most likely from the oak influence.

The palate was berries on the darker spectrum such as blueberries with chocolate and coffee as well as savoury notes. Good acidity for the region and the oak was moderate.

Best Drinking

This wine will age well so now to 2032. The flavours will develop over time to secondary earthier notes.

If drinking now I would decant this wine to allow it to open up and show its full potential.

Food Match

OK, its time for the hearty winter casseroles, a lovely pot roast of beef, or a chargrilled steak (if the weather ever fines up).

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\$39



Wine Taste Talk...To Your Door

Tasting Note

Wine

2019 Lake Breeze Cabernet Sauvignon

This winery over delivers for the price. I know that sounds like a marketing spiel, but it is true in this case. I don't talk much about ratings and reviews as they can be very subjective, but just quietly James Halliday gave this wine 97 points for a \$29 bottle!!!

The Follet family have owned this winery for generations and continue to evolve their style.

I am a fan of a well-made Cabernet Sauvignon from a warmer climate. It brings out a different flavour profile than a cooler climate such as Coonawarra. I'm not saying that one is better than the other, however the warmer climate Cabernet is generally going to be more approachable when young.

Region

Langhorne Creek, South Australia

This region is a quiet achiever in the Australian wine world. Some quite old family wineries are found here. It is to the southeast of McLaren Vale close to the entrance to the mouth of the Murray River. It can be hot, but this is moderated somewhat by maritime influence as the name of this winery would suggest.

They also do some nice fortifieds if that is your thing.

Viticulture and winemaking

The fruit is from 45-year-old vines on the family vineyard on the Bremmer river floodplain. In fact, flood irrigation was used up until the 2010 drought. This is where the whole vineyard would be flooded once a year to allow deep water penetration to sustain the vines through summer. They now use drip irrigation, which is the industry norm and is a much more efficient use of water.

As is common with older wineries, traditional open fermenters were used. Following fermentation, the wine was stored for 20 months in oak barriques (225lt) of which only 40% were new.

The Numbers

14% Alcohol

So, What's it Like?

I have been keenly awaiting the winter to include this wine, it is a delight in my humble opinion.

This wine has lovely aromatics with violets and blackcurrant (cassis) and blueberry on the nose along with the cedar notes from the oak.

The palate is plush and smooth, with blackcurrant and chocolate and mint notes, well integrated tannins are in perfect balance with the fruit flavours. A long finish completes the package.

Best Drinking

Now to 2031

Food Match

Again, this wine is at the bigger end of the spectrum, with lovely fruit notes. I think lamb would work famously. Either lamb shanks cooked slowly in a rich sauce or a good cut of lamb, roasted or BBQ'd. Cabernet has a wonderful way of working with richer foods.

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\$29