



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

The Short Story- An easy reference to the tasting notes

Wine	Page
2022 Nick O'Leary Heywood Riesling Canberra District	2
Salmon Gravlax with Gin and Juniper	4
2021 Abellio Albarino Rias Baixas Spain	7
2021 Inama Vin Soave Garganega Veneto Italy	9
2021 First Creek Limited Release Sangiovese Hilltops	11
2020 The Other Wine Co Shiraz Echunga Adelaide Hills	13
2019 La Linea Mencia Adelaide Hills	15

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.

This is the second summer for Wine Taste Talk to Your Door, and I must admit that I enjoy the changing seasons when it comes to selecting wines for each pack. Summer is holidays and celebrations for many, and these wines reflect that.

They are on the lighter side than winter offerings and match perfectly with the foods that we enjoy in the warmer months.

I would like to thank you for your support in 2022 and look forward to bringing you more interesting and great tasting wines in 2023. All the best to you and yours.

Virginia.



Wine Taste Talk...To Your Door Tasting Note

Wine

2022 Nick O'Leary Heywood Riesling

<https://nickolearywines.com.au>

Region

Canberra Region

Viticulture and winemaking

This is a single vineyard wine, and its expression is different to Nicks other Rieslings.

The fruit came from two parcels on the estate vineyard in the Murrumbidgee River corridor, just outside of the ACT

Grapes were hand harvested at 12 Baume, this means that if fermented to dry (as is the case with most Riesling) alcohol levels would be around the same, i.e., 12%.

80% whole bunch pressed and cool fermented in stainless steel with 20% whole berry fermented in ceramic vessels. This is an ancient type of wine vessel, sometimes called Amphora that is used by an increasing number of wineries today. The wine was then held on light lees until bottling in June 2022.

Light lees sometimes known as fluffy lees are found at the top of the lee's sludge at the bottom of the tank and are more yeast lees than any skins pips etc.

This is a little experimental for Riesling and I hope you enjoy the difference.

The Numbers

12% Alcohol

So, What's it Like?

Nick O'Leary aims to produce wines with a distinct regional style and this wine a great example of a Canberra Riesling, with the distinct Heywood vineyard influence.

The winemaker describes this as

“This single vineyard wine retains the pure citrus character of our other Rieslings but with a fresh green melon character not found in our other wines”.

The wine is still young and fresh and quite pale being from the current vintage.

I found white floral notes as well as citrus and green apple on the nose.

The aromas and flavours are very fresh and intense at this stage, on the palate lime was very evident, as well as crisp apple notes and the aforementioned green melon. This natural acidity delivers balance and good length.

Best Drinking

Now to 2032 at least, although it is so good now, why wait?

Food Match

It's summer and Riesling is always a winner in my book. Seafood, especially oysters are perfect. Grilled fish in lemon butter sauce, or just lemon and parsley or a BBQ prawn with a lime marinade.

The CFO has paired this wine with his Salmon Gravlox recipe, below. Great for Christmas or for drinks over the holidays.

\$\$\$

\$37

Salmon Gravlax with Gin and Juniper



It's Christmas time, which means summer, friends and a little luxurious homemade snack. There are recipes galore for gravlax, which is one of the simplest dishes to make at home but has a huge impact. There are only a few rules to follow:

- Use good quality salmon – sashimi grade if available. Any good quality fish may be substituted – kingfish, tuna, schnapper for example. If it's good for sashimi, it will be good for gravlax
- Use rock salt, not table salt
- Don't cure for too long – 36-48 hours at max
- When slicing, cut down at 45° to the skin and then along the fillet- the skin is quite tough after curing, so don't use it

This recipe uses gin and juniper as a flavour enhancer, vodka also works well. Of course, if you don't want the alcohol, just leave it out. Ed Note -who is he kidding!

Ingredients:

For the salmon

- Salmon fillet, skin on, about 1kg.
- Rock Salt, 250g
- White sugar, 250g
- Ground white pepper, 1 tbsp
- Fresh dill, chopped, 1 cup
- Gin, 50ml
- Juniper berries, dried and coarsely ground, 2 tbsp

For the sauce

- Honey, 3 tbsp
- Fresh dill, finely chopped 2 tbsp
- Apple cider vinegar, 2 tsp
- Dijon mustard, 2 tbsp
- Vegetable oil, 2 tbsp

Method

- Rinse and dry the salmon fillet. Pull out any pin bones remaining (tweezers work well)
- Mix all the cure ingredients reserving half the dill
- Line a dish (large enough to hold your fillet) with cling wrap, and place half the mixture on the wrap
- Place the salmon fillet skin down on the wrap
- Spread the remaining cure on top of the fillet
- Wrap the fillet closely with another piece of cling wrap, then place a weight on the fillet – a small cutting board with a couple of tins of tomatoes works well
- Refrigerate for 24 hours, then remove and check for taste. If it's too salty for your taste, rinse the salt off. Now scatter the reserved chopped dill on the fillet and place back in

the fridge for another 12 – 24 hours. Remember – the longer the fish stays on the cure the saltier it will be

- Remove the fish and rinse thoroughly. The gravlax can be stored for 5-7 days in the refrigerator sealed in cling wrap or a lidded container
- When ready to serve as required slice finely - you can remove the skin completely if you wish, just grab the tail end with a tea towel and starting from the tail end run a sharp filleting knife between the skin and the fish
- For the sauce, simply combine all the ingredients and whisk well
- Serve on nice bread such as rye or sourdough, crackers or blini with red onion rings, capers, creme fraiche, etc etc.



David Jacobs
Aka the Chief Firepit Officer



Wine Taste Talk...To Your Door

Tasting Note

Wine

2021 Abellio Albarino

This is a classic Spanish grape variety, that works so well with warm days and relaxed food. There was an attempt to plant Albarino widely in Australia in the early 90's, due to its suitability to our climate. However, it turned out that the propagating material supplied by Spanish authorities to the CSIRO was in fact Savignan a French variety.

Unfortunately, this was not discovered until around 2009 when many producers had been marketing their wine as Albarino for several years and it was growing in popularity. There was a little leeway given to producers who had wine in tank or bottle to sell it as Albarino, then they had to choose to replant or graft over where they had Savignan. Needless to say, it has been a rocky start for Albarino in Australia.

The Abellio brand is owned by Rectoral do Umia and this is the link to their website <https://rectoraldoumia.com/the-winery/?lang=en>

Region

This wine comes from the Salnes Valley in Rias Baixas, Galicia in the far north- western corner of Spain

Viticulture and winemaking

Albarino vines in this region, which is close to the Atlantic coast, are grown on higher trellises. The climate here can be quite humid and the air circulation prevents the vines rot.

Vine age varies from seven to twenty years old in granitic clay and sandy soils. Grapes grown in harsher conditions such as this have greater complexity and flavour.

Fruit was sourced from several vineyards in Rias Baixas region and was handpicked in early September, then transported to the winery within 2 hours of harvest in 18kg crates. These smaller crates mean less pressure on the fruit and less chance of splitting and allowing spoilage of the fruit and loss of flavour.

Once at the winery the grapes are destemmed and macerated then lightly crushed. Fermentation and maturation was in stainless steel tanks.

The Numbers

12.5% Alcohol

So, What's it Like?

I find this wine quite interesting and textural, yet still retaining the crispness that Albarino is prized for.

Medium gold with green straw glints with absolute clarity.

The aroma is a basket of fruit, such as pear and apricot with a hint of grapefruit and a little salinity to add interest.

The palate is fresh and very drinkable, the rounded fruit flavours giving complexity. It finishes with good length and a lovely texture and zingy acidity, making it a great food wine.

Best Drinking

Drink now, not tonight necessarily but over the summer.

Food Match

Tapas, grilled sardines, good green olives, Paella

\$\$\$

\$26



Wine Taste Talk...To Your Door

Tasting Note

Wine

2021 Inama Vin Soave

The grape variety used in this wine this wine is Garganega. Most Soave uses this variety.

<https://www.inama.wine/en/>

Region

Soave is produced in Veneto in northern Italy mainly around the town of Verona.

There are two distinct denominations Soave and Soave Classico, the latter being of higher quality and growing on the hillsides. The former being grown on the valley floor.

Below is a short video from the winemaker explaining the difference between Soave Classico and Soave, he is a little biased but still good to watch.

<https://www.youtube.com/watch?v=Pocm3C07bag&t=103s>

Viticulture and winemaking

Soils are volcanic basaltic lava, a fairly rugged environment. The vineyards sit between 100 and 200 metres above seal level and the vines are over 30 years old. They are planted facing southeast through to southwest. The difference here in the northern hemisphere is the south facing vineyards to gain more sunlight, which is opposite to what we look for in the Southern hemisphere.

The vines are trained in a pergola style trellis, which is as you would imagine is higher and horizontal rather than vertical. It is an ancient form of trellising going back to Roman times. Sometimes the system is maligned for producing lots of fruit with less flavour, however when the vine is in balance i.e., not too much fruit left on the vine, it can produce textural and complex wines. The link below shows images of pergola trellis as well as some others.

<http://bit.ly/3iA8zUd>

Following the hand picking of fruit (machine picking is not used with pergola trellis), the grapes are destemmed and crushed, followed by skin contact for 4-12 hours. The fruit is then pressed and cold settled for 12-24 hours at 5°C. Keeping the fruit chilled helps to preserve the fruit flavours. Fermentation takes place in stainless steel, which is followed by malolactic fermentation to soften the acid structure in the wine. The wine is racked of (removed from) the yeast lees and matured in stainless steel for a further 8 months.

The Numbers

12% Alcohol

So, What's it Like?

I really enjoyed this wine; it is a variety that we don't try much in Australia and my notes say "Fianoish" in flavour and texture.

The colour is fairly light with golden glints. The nose for me was stone fruit and specifically apricots

On the palate it was smooth, and the apricot followed through, I enjoyed the mineral earthy character and texture. Others describe floral notes, I will let you decide. Enjoy.

Best Drinking

I would drink this while young

Food Match

Risotto, white fish, summer salads with BBQ seafood such as calamari.

\$\$\$

\$32



Wine Taste Talk...To Your Door Tasting Note

Wine

2021 First Creek Limited Release Sangiovese

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

Region

Hilltops

Whilst First Creek is a Hunter Valley based winery, they also select parcels from around Australia that represent regionality for particular varieties. This wine is one of those, the fruit comes from the Hilltops region which is centered around Young in the Southwest Slopes of NSW. This area has an elevation of around 400m and has cooler winters and springs, it is famed also for its cherry production.

<https://www.wineaustralia.com/market-insights/regions-and-varieties/new-south-wales-wines/hilltops>

Viticulture and winemaking

Well, this section is going to be short. I found very little information on this wine. I choose based on the wine itself and not the volume of information available.

Despite contacting the winery several times, I have not had any feedback, which is rather disappointing. I am sure you will enjoy anyway.

The Numbers

12.9% Alcohol

So, What's it Like?

I chose this wine for this pack because I believe it to be a great match for warmer weather (you could chill for 30 mins on a hot day), and for summer BBQ meats especially Pork and Chicken

The wine has a light cherry colour which is consistent with a Sangiovese and especially one from a slightly cooler climate.

Red fruits and white pepper were evident on the nose.

I really enjoyed the fruit and savoury balance of both the aroma and palate in this wine. I love a savoury Sangiovese, and this did not disappoint. It is light in body yet still full flavoured.

Best Drinking

I would drink now until 2025

Food Match

Char grilled butterflied chicken with garlic oregano and basil rub and a radicchio salad or pork neck steaks with a garlic and fennel rub.

\$\$\$

\$35



Wine Taste Talk...To Your Door

Tasting Note

Wine

2020 The Other Wine Co Shiraz

This wine brand was started in 2015, and as the wine child of Shaw and Smith it has very good pedigree. Shaw and Smith, a well-known brand from Balhannah in the Adelaide Hills wanted a brand that allowed experimentation outside their regular more consistent wine styles. The quote below from their website <https://www.theotherwineco.com> says it all.

“Our young winemaking team, spearheaded by Matt Large, is driven to explore otherness through new regions, different varieties and experimental winemaking styles. Each time they ask the simple questions “Are we passionate about this place? Does this grape excite us? Can we have fun with it?”. That’s the guidebook to The Other Wine Co. Some of them are classics, some of them are mavericks; all of them make sense to us.”

Region

Echunga, Adelaide Hills

The Adelaide Hills <https://www.adelaidehillswine.com.au> is a long region (70km) edging the Barossa in the North and McLaren Vale and Langhorne Creek in the south. Altitude does vary within the region and Lenswood is 300m+ above sea level. It is a cooler region than those surrounding, and the wines are very different as well. Chardonnay and Pinot Noir star here both as still and sparkling wines.

There are alternative varieties such as Gruner Veltliner and Nebbiolo showing great promise here, however Shiraz/Syrah from these cooler parts make a perfect lighter style summer drinking wine.

Viticulture and winemaking

Generally, this region sees cooler temperatures, high winter rainfall and long slow ripening periods.

The vineyard is in Echunga in the southern third of the region, cool with soils that are free draining loams mixed with large pieces of ironstone and sandstone.

The early growing season had a few challenges however gradual ripening in February allowed good flavour accumulation due to smaller berries and acidity was higher than average.

The wine was fermented in concrete vats with 15% whole bunch and the rest whole berries. The ferment was left on skins for 14 days, then basket pressed and matured in large format older oak for 7 months of maturation. This older oak gives the wine texture without an overt oak influence. It was bottled in Spring of the same year.

The Numbers

13% Alcohol, on the lower side for an Australian Shiraz, however this reflects the cooler climate.

So, What's it Like?

A fresh vibrant Shiraz that I would like to drink more of. The colour was crimson with hints of cherry.

The aromas for me were a hint of musk spices a little forest floor and red berries, others also suggested plums.

The palate was red fruit driven and delicious, the acidity gave the wine lovely freshness. I found earthy notes dusty tannins adding a lovely savoury edge.

I find that I enjoy wines that have fruit and savoury in such balance. I hope you will as well.

Best Drinking

Now to 2025

Food Match

The good acidity and bountiful fruit flavours in this wine would go with richer meat dishes, such as the CFO's Mississippi Pot Roast from the October pack, or a lovely BBQ lamb chop with roasted Mediterranean vegetables. It would also work well with vegetarian lasagne.

\$\$\$

\$26



Wine Taste Talk...To Your Door

Tasting Note

Wine

2019 La Linea Mencia

Backing up from our Olivers Tarango Mencia from the last pack is this offering from the Adelaide Hills (it's no coincidence that all the reds in this pack are from cooler sites, they just speak summer to me).

I thought it would be interesting for you to compare the two (if you haven't already tried the OT).

The wine Industry has less than 6 degrees of separation, I am sure. I have just realised that one of the partners in this label, David Le Mire MW is also involved with Shaw and Smith in Marketing. David produces wine in partnership with Peter Leske

<https://www.therealreview.com/2020/11/30/peter-leske-winemaker-and-mentor/> a wine industry stalwart. Here is the link to their website <https://lalineacom.au/our-people/>.

They also produce an off dry Riesling called Vertigo Label. Interesting partnerships and projects add to the interest value in smaller labels.

Region

Lenswood Adelaide Hills

Viticulture and winemaking

The vineyard was the first planted to Mencia in the Adelaide Hills, with increased planting by others following. The site is around 500m above sea level and facing south west giving exposure to the weather. The shallow soil means the vines are not overly vigorous which along with shoot thinning helps to keep the vines in balance.

The winemaking approach is simple (their words), the vines were picked at 12.4° Baume, avoiding over extraction keep the fruit flavours fresh. This was achieved by only being on skins for 7 days (14 is more common), fermentation took place in open fermenters, then

pressed into 4–10-year-old French oak barrels. The wine underwent malo lactic fermentation (MLF) in barrel. The wine was then racked off blended and bottled

The Numbers

13%Alcohol, pH 3.56, TA 5.7g/l

So, What's it Like?

The wine was garnet in colour, light in colour intensity, fairly solid intensity to the margins.

I found the nose and palate so interesting with aromas of rose, liquorice and dusty earth and spice. Flavours of Rhubarb more liquorice, a cleansing palate balanced with textural but smooth tannins.

Best Drinking

Now to 2025

Food Match

We (the CFO hates this part, not) tried this wine with char grilled spring lamb and it was delish. It would work well with most pork or red meat dishes; its lighter fresher style may not go with heavy foods. I found a link to Spanish meat dishes which could provide some inspiration for holiday cooking. <https://www.tasteatlas.com/most-popular-meat-dishes-in-spain>

Buen provecho!

\$\$\$

\$29