

# The North Hampshire Wine Society Blog



## 'Australia – East to West' Presented by Derek Avery

24 June 2015

A comparison of styles from (South) Eastern and Western Australia, with a number of interesting wines from M&S in particular, and one curve-ball from BBR

Ann James and Julia Shaw provided a selection of canapés to be enjoyed with the wines, listed below before the whites and reds

### The wines

#### Canapes for the whites

Tricolore salad cocktail stick (mozzarella, basil, tomato)  
Bruschetta: goats cheese & pesto, broad bean & mint  
Courgette fritters  
Parma ham & melon

#### Whites

- 1. Oxford Landing Sauvignon Blanc 2014, South Australia** 10.5% £7.99  
Pale, greenish tint, bright and clear. Herbaceous nose, hint of green pepper. Majestic £5.99/2  
Palate has fair whack of residual sugar, round and mellow, no harsh edges. Well-made mass market style, full marks for low alcohol at 10.5%. Short finish.
- 2. Red Claw Chardonnay 2011, Yabby Lake Estate, Mornington Peninsular** 12.5% £18.00  
Made by a small 2<sup>nd</sup> generation family winery. Greenish yellow, some citrus and slight development (or yeasty autolysis?) on nose. Concentrated palate and zingy for a Chardonnay with good acidity. Oak more apparent on nose after 30 minutes in glass. Decent length. M&S
- 3. 6285 Chardonnay 2013, Robert Oatley Vineyards, Margaret River** 13% £13.00  
Pale lemon colour, refined nose that developed further after a while. Grapefruit-like acidity – a mouth-watering palate. (French) oak is not at all obvious either on nose or palate. Initially this had a restrained, quite austere feel compared with the last wine, but it developed significantly in the glass. Group was split on their favourite Chardonnay of the two – leaning towards this one. M&S  
*IWSC Bronze 2015*

### Canapes for the reds

Chicken wings

Kangaroo (meat)balls *well we had to really...*

Chestnut sausage rolls

Lamb & aubergine with chick pea flatbreads

### Reds

**4. Pure South Pinot Noir 2013, Josef Chromy Wines, Tasmania** 13.5% £14.00  
Nice pale cherry Pinot colour. Super-fruity nose, raspberry and redcurrant. Fresh fruit palate, pretty soft but some structure apparent on the finish. A little spice also evident amidst the overtly fruit-driven palate. Most of us thought this an attractive and very drinkable style of Pinot Noir at a fair price for the quality. M&S

**5. Breathing Space Cabernet Sauvignon 2013, Evans & Tate, Margaret River** 14.5% £11.75  
Early Margaret River pioneers, now part of the McWilliams group. Deepish purple, nose has mint and blackcurrant leaf. Palate very ripe and relatively soft. 15% Shiraz added probably adds to predominantly spicy rather than cedary Cabernet style. Very decent fruit all the way through, quite an alcoholic 'warm' finish. French oak well integrated. Probably needs a year or two. Majestic £9.98/2  
*Decanter Bronze 2013*

**6. Mazza Cinque 2009, Donnybrook, Western Australia** 14% £19.75  
This was the curve-ball. A five-grape blend of Spanish/Portuguese varieties – who'd have thought that in Western Australia! Sousao/Graciano/Touriga Nacional/Tinta Cao/Tempranillo. Just 10ha vines – very small production. David Mazza is an experimental winemaker with a left-field approach to which grape varieties can 'work' in the local climate/terroir (it's near Geographe). Juicy palate backed up by some firm tannins. Real character and very much liked by the group. *James Halliday 2013, 93 points* BBR

**7. Marananga Dam Old Vines Grenache/Shiraz/Mourvedre 2011, Torbreck Vintners, Barossa Valley** 15% £15.00  
50 year old vines. Colour showing some age, quite a rim developing. Great southern Rhone nose (someone murmured 'smells like my nan's settee'...) An equally typical southern Rhone palate with lots of spice and a hint of the wild bush about it. *IWSC Bronze 2015*

### Pudding wine

**8: Hermits Hill Botrytis Semillon 2008, De Bortoli Wines, Riverina, New South Wales** 10.5% £8.50  
Great but inexpensive example of a classic Aussie pudding wine style – sweet botrytised Semillon. Marmalade peel nose and palate, barley sugar on finish. Decent acidity and length. Very good at this price and generally much liked. ½ bottle

A splendid selection of interesting wines – no stereotypes here! – showcasing the differences between warmer and cooler climate winemaking

**The North Hampshire Wine Society Blog** is by **Julia Shaw**