

Dear Wine Enthusiast:

As I feared, the March 7th landing date for the Grange is long past and though it is suppose to be here by the end of the week there is no way it will clear customs by the tasting. So we have switched it up for two wines of note (even though we did taste the 99 Armagh last year) for the up coming Victoria Wine Society tasting of Australian reds. If anyone has purchased a seat strictly to taste Grange we will be happy to refund at the store of purchase but it is still going to be a great tasting. I will be providing background on the wines and Lyle Viereck has offered to do commentary at the tasting. Hope to see you there and just a few tickets left.

Please refrain from wearing strong cologne or perfume at the tasting!

Speaker: Lyle Viereck
Location: Ambrosia Catering Centre, 638 Fisgard St.
Date: Monday, March 28, 2004
Time: The tasting commences at 7PM
Cost: \$40.00 Members, \$45 Member Guests and \$50 Non Members

Recap: Again, a sold out tasting with many new members in attendance for what was our last official tasting of the year. All wineries presented were based in the Barossa with a quick overview of the region provided by myself and commentary on the wine provided by Lyle Viereck, an experienced taster and long time collector of fine wines. For a change up we only purchased one type of cheese, the Montgomery's Farmhouse Cheddar from Neal's Yard Dairy - London, U.K, some sliced baguette and I broiled up a lamb chop for each just for fun. Obviously I did manage to obtain some 99 Grange as originally intended but since the tasting was full I just surprised everyone.

- 1) Grant Burge 2001 Holy Trinity \$48 *Very fragrant with subtle fruit, spice & herbs that was soft & round with a long peppery finish. Probably the lightest of all the wines and some felt it was out of context with the others but Lyle defended it for its finesse.*
- 2) Torbreck 2002 the Steading \$50 *Dense & concentrated with much more power than the first GSM but very forward & lacking acid that would give it any longevity according to Lyle.*
- 3) Peter Lehmann 2000 Eight Songs \$49 *Tied for the favourite wine in the room and a steal compared to the other wines it was up against. Beautiful rich fruit aromas lathered in chocolate & coffee notes that were round & lush with a juicy squirt of acid mid palate plus a long length. A great wine!*
- 4) Wolf Blass 2000 Platinum Shiraz \$80 *Very hedonistic & rich with loads of concentrated fruit, dark chocolate & spice that were full & supple on the palate. It just didn't come off as complex as the other 4 big wines of the night but certainly worth the money.*
- 5) Torbreck 2001 the Factor \$140 *I found the wine tight in the nose, with concentrated fruit, cedar, leather & dried herbs but the palate was bursting with bright fruit flavours, juicy acidity & long length. A monolithic wine with huge flavour intensity that will age very well & was tied with the Lehmann as best wine of the night.*
- 6) Penfold's 1999 Grange \$280 *Lush fruit aromas with sweet spicy oak, tanned leather & eucalyptus notes. Lots of finesse on the palate with mouth filling flavours, good intensity, ripe tannins, long length & a creamy like texture from the oak. Certainly a great wine for the vintage and I think out voted for top spot only because of the price.*