

Dear Wine Enthusiast:

The next Victoria Wine Society tasting will be a regional tour of Australia with Canada’s leading educator Mark Davidson. Mark has assured me that he will source some fun stuff and has just returned from the land of, so it should be tasty and entertaining...hope to see you there.

Recap:

It was a full house and Mark keep everyone engaged with his insight of the wines and region plus his Aussie sense of humor. It was quite a range of wines and all showed well.

First Creek Verdelho 2004 - Hunter Valley \$21: Fresh and bright, I don’t know how many said that they have never tasted this grape but is it ever refreshing

Brokenwood Semillon 2003 - Hunter Valley \$35: Still pretty tight but classic fig, damp straw and almond notes in the nose and lots of flavour intensity carried by a whack of acid.

Grosset Polish Hill Riesling 2003 - Clare Valley \$45: Very aromatic with petrol, honey and lime plus a crisp juicy taste that stayed on your palate for minutes

Leeuwin Estate Art Series Chardonnay 2001 - Margaret River \$105: Gorgeous and complex, with roasted nuts, baked apple, citrus, butter & vanilla in the nose and a big rich mouthfeel. The flavours were expansive because of the bright beam of acidity that ran right down the middle. Overall favourite!

Wolf Blass Gold Label Pinot Noir 2005 – Adelaide Hills \$27: It was a little dense with ripe almost candied fruit and some floral, herb notes in the nose with medium weight and some tart acids that made you notice the flavours.

Clonakilla Shiraz/Viognier 2002 – Canberra (Hilltops) \$79: Great nose of new leather, smoked meat and concentrated fruit with big intensity of flavours plus a youthful grip on the finish. It was just edged from the top wine by one vote.

Moss Wood Cabernet Sauvignon 2001 – Margaret River \$105: Dusty rose petal and rich vanilla notes to the massively concentrated fruit aromas. This wine was huge on the palate with ripe sweet fruit and a round supple texture that was just delicious.

Yalumba Tricentenary Grenache 2003 – Barossa Valley \$45: This wine was pretty tight and only started to come around by the end of the tasting with raspberry and white pepper aromas that packed a punch on the palate.

Campbells Rutherglen Liqueur Tokay \$45: Caramel and orange peel aromas with long nutty marmalade flavours in a big viscous texture. A bit over the top and sweet for some but very flavourful

Cheeses: France - Bleu de Laqueuille (cow), L’Edel de Cleron (cow), Comte (cow),
Italy - Pepato Siciliano (sheep)