



Winemakers: Dan Berrigan, Matt Golding | www.berriganwines.com.au | 

Located 300km south of Adelaide, the wine regions of Mt Benson and Robe are a new discovery and the wines are beginning to make serious waves in the Australian wine industry. They're an elegant and unique alternative to those made from more well-known wine regions. These wines have their own personality and natural balance, pairing fantastically with a wider range of foods yet can easily be enjoyed on their own. The wines are a new experience and who doesn't love trying something new?

Sauvignon Blanc – Mount Benson, SA

Colour: Pale straw with green hues.

Aroma: Passionfruit, grassy herbaceousness, tropical fruit

Palate: A fine balance between grassiness and plenty of tropical fruit flavours with zingy acidity and a mouthwatering finish.

Technical: Sourced from 2 different vineyards in Mt Benson, both with their own unique qualities. Picked early morning, de-stemmed then crushed and kept in a cold, inert drainer for 48hrs before pressing. Cool fermented at 11 degrees for 3weeks, then bottled early to retain freshness.

Grape: Sauvignon Blanc.



Chardonnay – Mount Benson, SA

Colour: Light golden straw.

Aroma: White peach, pineapple, nectarine and citrus aromas, intertwined with notes of roasted almonds, vanilla, toast and cream.

Palate: Soft and creamy but with a fresh zing of acidity. Flavours of peach, lemon and vanilla cream with a hint of coffee.

Technical: This Chardonnay was sourced from a premium vineyard close to the winery and the fruit was harvested at sunrise. The grapes were pressed off very quickly to separate the juice from the skins as soon as possible and to prevent the phenolics leeching into the juice and the resulting wine.

Grape: Chardonnay.



Merlot – Robe / Mt Benson, SA

Colour: Deep ruby red.

Aroma: Plum, raspberry, spices and clove.

Palate: Delicate tannins and beautiful floral and red fruit flavours Abundant flavours of chocolate, blackberry, cherry and spice. Medium-bodied and balanced with a long, dry finish.

Technical: Only 20% new French oak (ultra-fine grain) was used, as we wish to highlight the beauty in this wine and show you how great Merlot can be when pure.

Grape: Merlot.



Shiraz – Mount Benson, SA

Colour: Inky purple.

Aroma: Passionfruit, grassy herbaceousness, tropical fruit

Palate: This is a wine that continues to surprise seasoned Shiraz lovers with its vibrant fresh dark red fruits such as blueberries, cherries and plum that shimmer alongside the creamy & precise French oak.

Technical: Picked late in the season to obtain maximum ripeness, then fermented for 14 days in warm, open fermenters. Regular hand-plunging was employed. Pressed when sugar dry and put straight to oak. Complete malolactic fermentation was undertaken whilst on full lees. Matured in fine-grained French oak for 16 months, 30% of which was new.

Grape: Shiraz.



Cabernet Sauvignon – Robe / Mt Benson, SA

Colour: Dark red with purple hues.

Aroma: Blackberry, blackcurrant, mint and vanilla oak aroma profile that constantly develops in the glass.

Palate: Complex and interesting with its blackberry, mint and vanilla oak flavours, while the ultra-fine powdery tannins so typical of Cabernet Sauvignon give the wine a firmer structure and great length with an ability to age.

Technical: 3 Days of pre-ferment cold soak on skins then 10 days of warm fermentation and malolactic fermentation, followed by 1 month of post-fermentation skin contact to allow further extraction of tannins from the seed. Tannins from the ripe seeds give extra structure and length that is so typical of premium Cabernet Sauvignon. After 1 month on skins, the wine is gently pressed to barrel, mainly French oak, to mature for 18 months giving perfect balance and complexity.

Grape: Cabernet Sauvignon.





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In October last year, Berrigan Wines purchased the 14ha Shining Rock Vineyard located in Nairne in the Adelaide Hills, South Australia. This vineyard was originally planted in 1998 by Brian Croser and the Petaluma team to be an ultra-premium Shiraz and Viognier vineyard, as it's soils and micro-climate are very similar to the Hermitage region of Northern Rhone, France.

Grüner Veltiner 'Shining Rock' - Adelaide Hills, SA

Colour: Light straw.

Aroma: Dried flowers, honeysuckle, white pepper and nectarine.

Palate: Zingy and fresh with flavours of finger lime, grapefruit, white pepper and nectarine with a mouthwatering finish.

Technical: Harvested at midnight, the grapes were softly pressed and juice quickly chilled, settled and racked, then allowed to naturally warm up to allow native fermentation to take hold to build complexity. Inoculated with a selected yeast mid-fermentation, fermented at lower temperatures to retain the delicate aromatics found in Grüner Veltliner. Light filtration before bottling. No malolactic fermentation or oak maturation was carried out on this wine.

Grape: Grüner Veltliner.



Sangiovese 'Shining Rock' - Adelaide Hills, SA

Colour: Dark and translucent, ruby red with purple hues.

Aroma: Fresh cherry and raspberry aromas complicated with hints of dark chocolate, herbs and anise.

Palate: Deliciously soft, complex and fruit-driven. Typical of Sangiovese, it is very complex yet easy to understand with its blend of herbs and spices intertwined with red fruits and sour cherries.

Technical: Harvested very late-season the grapes were fermented un-crushed and were hand-plunged in open fermenters for approx 2 weeks before being basket pressed directly to barrel. The freshly fermented wine then underwent full malolactic fermentation in 1 year old barrels and was left to mature on full lees over winter for 7 months before blending and bottling.

Grape: Sangiovese.





Winemaker: Daren Owers | www.nuganestate.com.au | 

Chief Winemaker, Daren Owers, started his journey at Nugan Estate in 1996, just three days after completing his Food Science degree at the University of Western Sydney. With 204 gold medals awarded both Nationally and Internationally, Daren has received widespread recognition for his winemaking skills, including The Wine Society's Young Winemaker of the Year (Members Choice) in 2004 and more recently becoming an AWAC Scholar, awarded Dux (Equal) of AWAC #28 in 2009. He remains focused on crafting the wines of great finesse, showcasing true regionality from each vineyard.

Sauvignon Blanc Semillon - Darlington Pt, NSW & Margaret River, WA

Colour: Pale straw with youthful green hues.

Aroma: Lemongrass and lime over a fresh and lively, tropical fruit salad.

Palate: Intense and zesty palate of lemon and lime, passionfruit, as well as kiwifruit leading to a succulent, crisp finish.

Technical: Once harvested the parcels are destemmed, and left to chill to 5 degrees Celsius. After the juice receives 24 hours of skin contact the membrane is removed. The juice is then clarified and inoculated with selective yeast cultures to promote the aromatics and mouthfeel of the wine. Fermentation for the Sauvignon Blanc grapes take place in temperature control vats, whereas the fermentation of the Semillon occurs in neutral oak barrels, to enhance mouth feel and texture. The parcels remain on gross yeast lees for a further 4 months before racking and blending.

Grape: Sauvignon Blanc & Semillon.



Chardonnay - Darlington Point, NSW

Colour: Pale straw with youthful green hues.

Aroma: Lifted aromas of citrus, nectarine and peach with mixed spice.

Palate: Rich full flavoured stone fruits are complimented by cleansing acids giving structure and finesse with savoury biscuit nuances leading to a crisp, dry finish.

Technical: The initial fermentation process occurs in stainless steel tanks. Once this step is complete the wine is transferred to new and seasoned French and American oak for 18 months to complete fermentation. Once these are dry, the wine will remain on yeast lees for further oak maturation undergoing fortnightly batonage, to increase the complexity and mouth feel of the wine prior to final blending and bottling.

Grape: Chardonnay.



Cabernet Merlot - Darlington Point, NSW

Colour: Deep crimson in appearance with a youthful purple hue.

Aroma: Ripe berry fruits and allspice, infused with herbs and dark chocolate.

Palate: Rich concentrated palate of blackcurrant and plum, with smooth silky tannins and well integrated oak.

Technical: As soon as the grapes arrive at the winery, the team works hard to destem, chill and cold macerate the fruit. They do this 48 hours prior to adding yeast. They will then pump the juice over, done in the traditional style. They then transfer the wine to the barrels. We use a combination of new, one, and two year old French and American oak for further maturation prior to final blending and bottling.

Grape: Cabernet Sauvignon & Merlot.



Shiraz - Darlington Point, NSW

Colour: Deep, inky red in appearance, with a youthful crimson hue.

Aroma: Brooding aromas of blood plum and dark chocolate melded with allspice, earth and coffee notes.

Palate: A rich, full flavoured palate of plum and black cherry compote, entwined with earth, mocha and hints of spice oak.

Technical: After the fruit receives a 24-hour cold soak, the parcels are inoculated with a pure yeast culture. The fruit is then ready for fermentation, which takes place in Vinimatics and static fermenters. A manual pump is used to complete pump overs every 6 hours. Once complete of alcoholic fermentation, the wine will remain on skins for a further two days, before transferring to American & French hogsheads and stainless steel Vats for malolactic fermentation and maturation.

Grape: Shiraz.



*Botrytis Semillon *Limited Release* - Darlington Point, NSW

Colour: Brilliant straw with a golden hue.

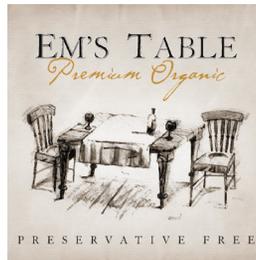
Aroma: Enticing aromas of dried apricot and fig with marmalade and orange peel.

Palate: Luscious concentrated palate of apricot nectar, dried fig and pineapple with well-balanced acid giving it length and structure.

Technical: We Carefully monitor the botrytis infection to ensure the "super-ripe" is in ideal condition and then crush, chill and press the fruit immediately. Afterwards, the juice settles for 24 hours prior to racking and fermentation. The initial fermentation takes place in stainless steel tanks. After this, it transfers to French oak for 8 months maturation prior to final blending and bottling. *Not Vegan.

Grape: Semillon.





Winemaker: Rod Hooper | www.macawcreekwines.com.au | (VEG) (ORG) (PF)

Rod Hooper and his partner Em have a passion for producing handcrafted organic wines. Their philosophy is simple and starts in the vineyard – with a focus on growing high quality grapes in an organic environment, producing outstanding wines that truly reflect the variety and region. Em's table is where everyone meets for fabulous, homemade food and great conversation. Memories are created and celebrated around a table that symbolizes all the things life should consist of: good food, good wine and good company.

Riesling *Organic* - Clare Valley, SA

Colour: Deep straw .

Aroma: Notes of honeysuckle, citrus rind and toast.

Palate: Delicate yet elegant palate with lemon and lime flavours finishing with crisp clean natural acidity.

Technical: Produced from Organic Riesling (certified by NASAA) grown in the Clare Valley.

Grape: Riesling.



Shiraz *Organic/Preservative Free* - Clare Valley, SA

Colour: Ruby red.

Aroma: Ripe blackberry and plum fruit characters with hints of vanillin oak.

Palate: A rich Shiraz with ripe blackberry and plum fruit characters with hints of vanillin oak. Medium bodied in style with fine tannin structure on the finish and round, soft mouthfilling texture and flavour.

Technical: Produced from Organic Shiraz (certified by NASAA) grown in the Clare Valley with the added bonus of no preservatives for those who are sensitive to sulphites.

Grape: Shiraz.





Winemaker: Alex Sherrah | www.haselgrove.com.au | 

Our influences are global yet deeply rooted in the place that we love and call home – McLaren Vale. We believe wine should reflect place, not be overtaken by oak, nor picked so late that it loses any semblance of fresh fruit character. Great wine comes from the vineyard. In the winery we are merely providing the polish to take it to extraordinary. In McLaren Vale we are blessed with powerful fruit flavours, particularly in our Shiraz. Our job is to somewhat reign that in, to balance it, to temper the youthful exuberance so that the wines will be delightful young yet will live for many years.

'H' By Haselgrove Chardonnay - SA

Colour: Pale straw.

Aroma: White peach, melon and citrus with hazelnut, honey and subtle spice.

Palate: The wine exhibits melon and stone fruit flavours with complexing toasty brioche characters. The palate is well balanced with a creamy texture and a crisp, lingering finish.

Technical: Produced from premium South Australian vineyards to yield wines with great drinkability

Grape: Chardonnay.



'H' By Haselgrove Sauvignon Blanc - SA

Colour: Pale Green straw with luminous hints of green, brilliant clarity.

Aroma: Lifted notes of mango and feijoa with supporting fresh mint, cut grass and green capsicum.

Palate: Delicate and fresh with bright passionfruit and tropical fruit flavours, balanced perfectly by refreshing acidity.

Technical: A distinctly modern style equally well-suited to be enjoyed with food or as a drink with friends.

Grape: Sauvignon Blanc.



'H' By Haselgrove Cabernet Merlot - SA

Colour: Ruby red with a purple hue.

Aroma: Lifted blackberry and blueberry aromas with nuances of mocha chocolate and subtle oak complexity.

Palate: Soft, round and rich with generous blackcurrant, cinnamon and cherry flavours with a lingering finish. A velvety tannin structure complemented by subtle nutty oak gives length and structure to the wine.

Technical: Produced from premium south Australian fruit to yield wines with great drinkability.

Grape: Cabernet Sauvignon & Merlot.



'H' By Haselgrove Shiraz - SA

Colour: Deep plum with purple hues and brilliant clarity.

Aroma: Concentrated dark berries and red fruits with hints of dark chocolate and cedary spice.

Palate: Youthful and intense, the palate displays generous ripe plums and dark berries with subtle spice and chocolate. These vibrant fruit characters are complimented with soft and juicy tannins and a long, dry finish.

Technical: Soft approachable style with fresh fruit flavours and subtle oak.

Grape: Shiraz.



'H' by Haselgrove Moscato - SA

Colour: Pale green straw

Aroma: The first impression is one of summer, fresh stone fruit blossom leap out of the glass, followed by bright lemon and lime citrus notes and finishing with juicy white peach.

Palate: Even though Moscato carries a much higher sugar than usual this wine is refreshing and crisp. The grape juice sweetness is balanced by a fine minerality and tight natural acidity. The flavours are complex, with hints of refreshing rose petal and lemon meringue mixing with more textural flavours like candied citrus, ripe peach, apricot and honeysuckle.

Technical: Our H by Haselgrove Moscato has been made in the frizzante style (lightly spritzed). It is low alcohol with fruity and floral notes and obvious but balanced sweetness.

Grape: Muscat Blanc.



'H' by Haselgrove Brut - Adelaide Hills, SA

Colour: Straw Yellow.

Aroma: Lifted florals, peaches and pineapples.

Palate: Hints of apricot and citrus, delicately laced with subtle sweetness and refreshing effervescence.

Technical: Carefully blended aromatic varieties combined to produce a wine with rich fruit, soft full flavours and complex characters.

Grape: Aromatic blend.





Haselgrove

Winemaker: Alex Sherrah | www.haselgrove.com.au | VEG

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First Cut Shiraz – McLaren Vale, SA

Colour: Deep plum with purple hues.

Aroma: Rich aromas of black cherry and ripe plum with lifted red fruits, hints of fresh herb and savoury oak derived vanillin spice.

Palate: The palate is medium to full bodied with dark fruit flavours, hints of wild herb and cedary spice. A perfectly balanced wine with generous fruit flavours and velvety tannins.

Technical: De-stemmed to a combination of open and static fermenters, Left on skins for between 6–8 days and pumped over 2–3 times per day. Pressed off skins with a small portion going to oak to finish secondary fermentation. The remaining completing MLF in stainless. Aged for 12 months on French Oak before bottling.

Grape: Shiraz.



First Cut Cabernet Sauvignon – McLaren Vale, SA

Colour: Ruby Red.

Aroma: Lifted, bright and fresh aromatics of cassis and cranberry with developing tones of bramble and dried tobacco leaf and hints of menthol and subtle cedar oak.

Palate: The palate demonstrates all the hallmarks of great Cabernet. Mid weight yet structured, bright fruit with balancing acidity and a fine line of tannin creating a long dry finish, ideal for food.

Technical: De-stemmed to a combination of open and static fermenters, Left on skins for between 6–8 days and pumped over 2–3 times per day. Pressed off skins directly to oak to finish secondary fermentation. Aged for 12 months in 10% new and 90% older French Oak before bottling.

Grape: Cabernet Sauvignon.





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Alternative Series Fiano – McLaren Vale, SA

Colour: Pale straw with green hues.

Aroma: Bright and lifted aromas of lemon zest, white florals and hints of sea spray.

Palate: Zesty and refreshing with delicate flavours of citrus and lychee, the palate has a lovely texture with great drive and a moreish finish..

Technical: The fruit for this wine was selectively harvested in the cool, early hours of the morning to preserve delicate aromatics. Kept on skins for 4 hours to build texture, then gently pressed with free run and pressing kept separate. Fermented cool in a combination of stainless steel and seasoned French oak. To further built texture and complexity the oak portion was wild fermented. Only 350 cases produced

Grape: Fiano.



Alternative Series Grenache Rose – McLaren Vale, SA

Colour: Beautiful pale pink blush.

Aroma: Lifted bright fresh fruit notes, white mulberry, red grapefruit zest and delicate strawberries with a hint of rose water.

Palate: The palate demonstrates all of the hallmarks of what one of McLaren Vale's champion varieties can do as a Rose. Strawberries and cream, Turkish delight and bright red berries balance with a bone dry, crisp, Moorish acidity and a textural citrus pith finish..

Technical: Destemmed, Crushed and chilled to the press. Held on skins for 6 hours to ensure minimal colour extraction, desired phenolic contact and structure. Fermented cold to retain brightness and delicate aromatics. Left on yeast lees post ferment for three months to build texture. Only 850 cases produced.

Grape: Grenache.



Alternative Series Montepulciano – McLaren Vale, SA

Colour: Deep and dense purple with dark ruby edges.

Aroma: Youthful, perfumed summer berries leap from the glass. Fresh blackberry are complimented by hints of bay leaf and star anise.

Palate: Juicy and ripe dark red fruits abound. Black cherry, deep plum and mulberry meld effortlessly with crisp tannins and vibrant acidity. Don't be afraid to chill me in summer.

Technical: Hand picked fruit with 10% whole bunches added to the bottom of the fermenter with the remainder destemmed with no crushing resulting in whole berries. Open fermented for 14 days and gently hand plunged twice a day. Pressed to seasoned oak and a 1,600L oak vat and matured for 8 months. No fining or acid additions and lightly filtered at bottling. Only 440 cases produced.

Grape: Montepulciano.



Alternative Series Sangiovese – McLaren Vale, SA

Colour: Dark ruby red

Aroma: Fresh and lifted, displaying pomegranate and cranberry, with hints of wild herb and savoury spice.

Palate: Bright red fruits abound, sour cherry, red currant and wild strawberry. Medium bodied with youthful tannins and tight natural acidity. The perfect combination of new world vigour and old world charm.

Technical: Selective harvesting producing whole berries. Transferred directly to open fermenters, no destemming crushing. Gently hand plunged twice a day throughout the 10 day fermentation. Pressed to seasoned oak and matured for 8 months prior to bottling. No additions or fining and lightly filtered at bottling. Only 500 cases produced.

Grape: Sangiovese.





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'Staff' Chardonnay – Adelaide Hills, SA

Colour: Straw Yellow.

Aroma: Lifted aromas of honey dew and citrus, with nuances of cashew and toasty oak.

Palate: Full bodied with fresh lemon zest and melon flavours. The wine is beautifully balanced with a creamy texture and a refreshing acid line..

Technical: Selectively harvested, whole bunch pressed with gentle pressing, separated into 3 portions, 1 partial solids ferment, two clarified parcels, all 100% barrel fermented in 40% new French oak and 60% 2 and 3 year old French oak. Partial MLF and lees stirred for 6 months, barrel selected and blended before bottling.

Grape: Chardonnay.



'Switch' Grenache/Shiraz/Mourvedre – McLaren Vale, SA

Colour: Ruby red.

Aroma: Deep, dark and brooding, the nose is a true reflection of the three varieties in this blend.

Grenache provides darker, savoury, earthy characters. Shiraz typical red berry and plum, and the Mourvèdre spice and black pepper.

Palate: All of the hallmarks of this world famous blend. Soft and unctuous with a juicy mouthfeel, the wine is full bodied and packed with flavours of red berry and spice. Fine tannins lead to a dry and long finish perfect for food.

Technical: Crushed to Open fermenters with Plunging 3 times daily, fermented for 7 days on skins then pressed directly to 10% new French oak and the balance 2-4 year old French oak to complete primary ferment. All parcels of Grenache, Shiraz and Mourvedre were kept separate until final blending after 10 months of maturation.

Grape: Grenache, Shiraz & Mourvedre.



'Catkin' Shiraz – McLaren Vale, SA

Colour: Deep burgundy.

Aroma: Deep and vibrant in the glass, the nose show intense lift with characters of summer berries, fresh woody herbs with integrated spicy French oak.

Palate: Medium to full-bodied the wine dances seamlessly across the palate. Plum and Juicy blackberry flavours are delightfully balanced by a fine structure and natural acidity. Spicy oak adds complexity and a framework of tannin leading to a long dry finish.

Technical: De-stemmed but not crushed into open fermenters with 3 day cold soak. Plunged 3 x day for 8 days on skins then pressed of to finish ferment in barrel using new and old French oak.

Grape: Shiraz.



'Protector' Cabernet Sauvignon – McLaren Vale, SA

Colour: Ruby red.

Aroma: Lifted generous nose displaying blackcurrant, mulberry, blueberry with hints of dried herbs, underlying spice with a delicate hint of sour cherry.

Palate: Full-bodied with a velvety silk lined balanced palate, dark fruits dominate the palate with subtle nuances of blueberry and raspberry reduction. Integrated oak spice and tannin give rise to a round finish with hints of chocolate, mint and tobacco.

Technical: De-stemmed but not crushed into open fermenters with 3 day cold soak. Plunged 3 x day for 8 days on skins then pressed of to finish ferment in barrel using new and old French oak.

Grape: Cabernet Sauvignon.



Winemaker: Rolf Binder | www.jjhahnwineco.com | 

The Hahn's are as Barossa blue blood as you can get; almost national treasures. Maria and Johann Christian Hahn arrived in the Barossa Valley in 1845. The history does not stop there as the current custodians, Jacqui and James Hahn still live in the original homestead constructed from 1846 to 1848. The partnership of Rolf Binder/Veritas wines and the Hahn family is to recognize the heritage status of this family, the ancient vines and their unique part of the Barossa Valley's history.

'Oakden' Shiraz - Barossa Valley, SA

Colour: Bright, brick red colour

Aroma: Tea leaf, cedar, sweet berries, spice and hints of chocolate.

Palate: Medium bodied displaying delightful juicy flavours of ripe black berry and stewed fruits and spice. The subtle oak gives hints of mocha and vanilla.

Technical: Fermented in open fermenters with a specific yeast specially chosen to enhance the characteristics of Shiraz. The fermenting juice was pumped over twice daily for maximum colour and soft tannin extraction. The wine was then aged for 12 months in a mixture of old French and American oak.

Grape: Shiraz.



'Homestead' Cabernet Sauvignon - Barossa Valley, SA

Colour: Rich deep purple

Aroma: Enticing aromas of sweet black currants, blackberry, cake spice, and a hint of chocolate.

As the wine opens, aromas of blackberry fruits, nutmeg and cassis, with a background hint of sweet oak, fill the nose.

Palate: Ripe and concentrated with a wall of very fine drying tannins. Hallmark varietal black berry fruits fill the mouth, hints of subtle herb, notes of clove and tomato leaf, adding interest and complexity. Shows long persistence of flavour.

Technical: From 3 separate Binder Estate Cabernet vineyards in the Barossa Valley's Light Pass and Vine Vale sub regions with differing flavour profiles and concentration levels. Once picked, the grapes are made into separate wine batches, then the best barrels are selected to match the individual style of our 'Homestead' wine. Matured in a selection of French (65%) and American (35%) oak barrels for 16 months, then blended together to create the final blend, bottled without filtration

Grape: Cabernet Sauvignon.



'Reginald' Shiraz Cabernet - Barossa Valley, SA

Colour: Very deep brick red

Aroma: Notes of tea leaf, cedar, sweet berries, spice, chocolate and cigar box aromas which are all repeated on the palate. Ripe black forest fruits and spice are balanced by rounded tannins and seamless structure

Palate: Reflects the nose with flavours of cedar, stewed fruit and cigar box. Fine drying tannins. A pleasant lingering finish with hints of aromatic restrained oak coming through. Vibrant with good depth, fresh intensity and layers of fruit. Very tight wine that is complex but not confusing.

Technical: Hand and machine harvested, each parcel of grapes is crushed and fermented in 8 tonne open fermenters. Fermentation is completed in tank before the wine is racked to barrel. and aged in a selection of older (6yr) French and American oak for 16 months before blending and bottling. The final wine blend is 60% Shiraz 40% Cabernet Sauvignon.

Grape: Shiraz & Cabernet Sauvignon.



'Stelzer Road' Merlot - Barossa Valley, SA

Colour: A rich deep purple

Aroma: Welcoming hints of stewed plums, perfumed violets, cinnamon and cassis. Further investigation is rewarded with a smooth mouth-filling juice of blackcurrants, sweet spice, nutmeg and cassis.

Palate: Ripe with sweet concentrated fruit and soft velvety tannins, varietal stewed plums and blackcurrant fill the mouth evenly, with hints of spice such as clove and cinnamon, adding interest and complexity. The long persistence of flavour on the finish is supported by the velvety tannins, giving texture to the palate

Technical: From a combination of Binder Estate vineyards in regional Barossa Valley and a small percentage of cooler climate fruit sourced from Eden Valley. Fermented in open fermenters using heading down boards for optimal extraction for 7 days. Wine is then pumped into French (70%) and American (30%) oak barrels to mature for 10 months before final blending and bottling.

Grape: Merlot.



Winemaker: Rolf Binder | www.jjhahnwineco.com | VEG

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Iconic 'Western Ridge 1975 Planting' Shiraz – Barossa Valley, SA

Colour: Opaque dark red, almost black colour wine shares the glass with deep red lights

Aroma: Lifted aromas of vanilla, mocha, dark chocolate and liquorice allsorts.

Palate: A balance history and the house-style is light and fresh, somewhat dry and steely, made up of young fruit, which can take several years aging in bottle to round out before its true potential shines through.

Technical: The Shiraz vines grow on the north-facing slopes of the Binder Estate Western Ridge vineyard, an area famed for rich, fullflavoured wines with lovely depth. The grapes are sourced from selected parcels from mature dry-grown vines and hand-harvested late March for maximum quality. Aged for 22 months in a mixture of French (50%) and American oak (50%) barrels, then blended to create a full bodied, yet juicy vibrant style. Certainly a style of wine that has made the Barossa region famous worldwide.

Grape: Shiraz.



Iconic '1890's Vineyard' Shiraz 2015 – Barossa Valley, SA

Colour: Intense deep red

Aroma: Deep rich mocha, toffee and chocolate are combined with defined, but not domineering, oak character.

Palate: Extremely rich and velvety, with tight round complex flavours of herbs, cloves and deep pure silky Shiraz fruit. The tannins are veneered, smooth and soft with lingering persistence.

Technical: The fruit used to produce this super premium Shiraz were harvested from low yielding, Ancestor vines planted in the 1890s in the Barossa sub region of Vine Vale. It has been determined that these precious vines were in fact the parent vines to the now famous cuttings that were taken to plant the Rolf Binder 'Hanisch' vineyard in 1972. Matured in all new oak, with the majority being American, this is a rich and full-bodied wine that highlights classic Barossa Shiraz.

Grape: Shiraz.



JONES | ROAD

WINES

Winemaker: Travis Bush | www.jonesroad.com.au | 

'The journey of establishing Jones Road has been a trauma and a delight. Always the same goal and focus on producing something fantastic. With every vintage our wines are improving and every vintage our knowledge and understanding of our vineyards, the terroir and the winemaking techniques and requirement best suited to our grapes is increasing. Jones Road wines are progressively attaining recognition and the future is looking very exciting.' Rob Frewer: Founder & Principal

'Junior Jones' Pinot Noir – Mornington Peninsula, VIC

Colour: Dark garnet

Aroma: Ripe wild red and dark cherries, toasted spices and forest berries – really youthful, fresh and concentrated.

Palate: Smooth and supple with plenty of flesh, velvety tannins and long dark cherry flavour.

Technical: Uncrushed grapes were de-stemmed and transferred to a closed fermenter. The fruit was allowed a cold-soak maceration and slow start fermentation. The wine was 'pumped-over' twice daily before being pressed after eight days. After settling in tank it was racked to barrel where it underwent malo. Left on fine lees for four months before being rack & returned for a further 6 months. Gentle fining and filtration to assist in the fruit expression and character prior to bottling.

Grape: Pinot Noir.



Chardonnay – Mornington Peninsula, VIC

Colour: Light Straw

Aroma: Characters of grapefruit, peach and nectarine fruits

Palate: Smooth complex texture and effortless balance.

Technical: Jones Road Estate Chardonnay is a selection of superior quality in the vineyard and made with a view to adding gentle complexity in the winery. Whole bunch pressing, minimal juice settling and incorporating grape solids during barrel fermentation all work to deliver a complex and engaging young Chardonnay. Oak maturation is carefully monitored to ensure the right amount of time in oak is married with the right balance of new and seasoned barrels.

Grape: Chardonnay.



Pinot Gris – Mornington Peninsula, VIC

Colour: Light pear

Aroma: Citrus, spiced pear and apple fruits with freshly baked spiced bread and honeysuckle

Palate: Delicious core of concentrated pear and apple flavour in the middle palate, more spicy complexity here too, finishing clean and fresh.

Technical: The fruit was top-loaded to the press without crushing or destemming to avoid extraction of harsh phenolics or flavours and then pressed gently to tank. It underwent a 24 hour settling before being racked for fermentation in a combination of tank and older French oak barriques. Natural indigenous yeasts were allowed to commence the ferment in the barrels, while selected yeasts were used for the tank fermentation.

Grape: Pinot Gris.



Pinot Noir – Mornington Peninsula, VIC

Colour: Dark Morello cherry.

Aroma: Spicy forest berry, red cherry, cocoa powder and a handsome layer of fine – grained savoury French oak woven throughout.

Palate: The palate is supple, lithe and even with layered tannins holding crunchy red cherry flavour in elegant, gently curved shape. Terrific balance and resolve – cherry stone finish

Technical: Grapes were fermented in open pots after being destemmed not crushed, then a cold soak maceration for 7 days prior to fermentating naturally with indigenous yeasts. After pressing it was racked off heavy lees to a selection of new & seasoned French oak barriques. Malo ferment occurred slowly and naturally. Left on fine lees for 11 months, it was racked & settled in tank for another 3 months before it received a light filtration prior to bottling.

Grape: Pinot Noir.



Pinot Meunier – Mornington Peninsula, VIC

Colour: Dark Morello cherry.

Aroma: Spicy forest berry, red cherry, cocoa powder and a handsome layer of fine-grained savoury French oak woven throughout.

Palate: Supple, lithe and even with layered tannins holding crunchy dark fruit flavour in elegant, gently curved shape. Terrific balance and resolve – spice and earthy finish.

Technical: Grapes were fermented in open pots after being destemmed not crushed, then a cold soak maceration for 7 days prior to fermentating naturally with indigenous yeasts. After pressing it was racked off heavy lees to a selection of new & seasoned French oak barriques. Malo ferment occurred slowly and naturally. Left on fine lees for 11 months, it was racked & settled in tank for another 3 months before it received a light filtration prior to bottling.

Grape: Pinot Meunier.



JONES | ROAD

WINES

Winemaker: Travis Bush | www.jonesroad.com.au | 

The journey of establishing Jones Road has been a trauma and a delight. Always the same goal and focus on producing something fantastic. With every vintage our wines are improving and every vintage our knowledge and understanding of our vineyards, the terroir and the winemaking techniques and requirement best suited to our grapes is increasing. Jones Road wines are progressively attaining recognition and the future is looking very exciting. Rob Frewer: Founder & Principal

Syrah – Mornington Peninsula, VIC

Colour: Deep dark berry

Aroma: Has a range of ripe dark berry and plum fruits with plenty of cool-climate pepper and spice.

Palate: Tannins are fine and the finish is juicy, fresh and well balanced.

Technical: DBunches are destemmed into small open fermenters with daily plunging through ferment before being pressed to tank. After settling the juice was aged in varying aged French barriques. Following ferment the wine spends 10 months on lees with occasional stirring. Secondary, malolactic fermentation was late retaining the required dark fruit notes in the wine. Lastly preparation for bottling without fining and only minimal filtration to protect purity and complexity.

Grape: Shiraz.



'Nepean' Chardonnay – Mornington Peninsula, VIC

Colour: Light straw.

Aroma: Fresh-cut new French oak offers aromas of grilled hazelnuts, vanillin and spice with nougat and ripe pears, grapefruit citrus and florals – very complex.

Palate: The palate has fine-etched acidity and savoury, nutty, barrel-fermentation flavours. A piercing and linear wine with restrained grapefruit flavour, finishing crisp and mouth-wateringly fresh.

Technical: Whole bunches were top-loaded to the press without crushing or de-stemming and pressed to tank. After settling for 24 hours the juice was fermented in varying aged French barriques. After ferment the wine was left on lees for 10 months with occasional stirring. Secondary, malolactic fermentation was stopped to retain the required citrus notes. The wine was prepared for bottling without fining and only minimal filtration to protect purity and complexity.

Grape: Chardonnay.



'Nepean' Pinot Noir – Mornington Peninsula, VIC

Colour: Dark Morello cherry.

Aroma: Very intense and precise pinot here with violet – like florals, sappy fresh forest aromas, raspberry, a savoury graphite – like mineral edge and a pure red cherry fruit flavour.

Palate: The balance is perfect and the wine delivers plenty of value for this reserve single vineyard barrel selected wine.

Technical: The grapes were destemmed and transferred to open fermenters without crushing and allowed to commence fermentation naturally with indigenous yeasts. It received a light hand-plunging during its 9 day maceration and was pressed to tank. It was racked off heavy lees after 48 hours settling to a selection of new, one & two year old French barriques for maturation of 11 months. Following racking to tank it was left to settle for a further 3 months before having a single light filtration prior to bottling.

Grape: Pinot Noir.





NUGAN

ESTATE

Winemaker: Daren Owers | www.nuganestate.com.au | 

Chief Winemaker, Daren Owers, started his journey at Nugan Estate in 1996, just three days after completing his Food Science degree at the University of Western Sydney. With 204 gold medals awarded both Nationally and Internationally, Daren has received widespread recognition for his winemaking skills, including The Wine Society's Young Winemaker of the Year (Members Choice) in 2004 and more recently becoming an AWAC Scholar, awarded Dux (Equal) of AWAC #28 in 2009. He remains focused on crafting the wines of great finesse, showcasing true regionality from each vineyard.

Pinot Grigio - King Valley, VIC

Colour: Light straw with a youthful green hue.

Aroma: Fresh pear, apple and florals.

Palate: A generous palate of pear, apple and honedew with mineral and citrus accents and a crisp, clean finish.

Technical: Grapes sourced for the Nugan Estate Frasca's Lane Pinot Grigio from the cool climate King Valley region are picked in March, when they are most ripe, and pressed as a whole bunch. After this stage, the fruit will go through a slow and cool fermentation in stainless steel vats to preserve the delicate fruit flavours that are famous from this cool climate region. Once the fruit is dry, the wine will then be left to mature prior to final blending and bottling

Grape: Pinot Grigio.



Chardonnay - King Valley, VIC

Colour: Pale straw with youthful green hues

Aroma: Aromas of peach and nectarine, with mixed spice overtones.

Palate: This Chardonnay presents a rich mouth filling palate of stone fruit biscuit and yeast notes. Additionally, you will also notice the wine has a crisp acidity. This acidity will complement the generously full fruit flavours on the palate.

Technical: On picking the grapes are gently pressed. The fruit for this wine will go through harvest during March. The grapes will then endure a long, cool fermentation in stainless steel vats & French oak barrels, left to mature in French oak for 12 months, during which the team will batonage monthly under the watchful eye of the Chief Winemaker. This is done to add complexity and enhance fruit and oak integration, prior to final blending and bottling.

Grape: Chardonnay.



'Alfredo' Sangiovese - King Valley, VIC

Colour: Dense garnet with a youthful crimson hue.

Aroma: Vibrant aromas of fresh black cherry, blood plum and also dark chocolate.

Palate: A rich palate of spiced plum, sour cherries, dried herbs, bright acidity, followed by plush tannins.

Technical: The grapes for the Sangiovese are sourced from Victoria's cool climate King Valley. Once the winemaking team harvest, fruit is chilled and destemmed in small open fermenters. Here it is left for cold maceration. before the parcels are yeasted and the fruit hand plunged. This is all done in the traditional style to avoid the extraction of bitter tannins. Afterwards, the parcels are divided between stainless steel vats and seasoned French and American oak for maturation ahead of final blending and bottling.

Grape: Sangiovese.



Cabernet Sauvignon - Coonawarra, SA

Colour: Deep purple with vibrant hues.

Aroma: Enticing aromas of blackcurrant and mulberry, melded with hints of mint, leather, cedar, earth and also all spice

Palate: Intense flavours of dark berries, vibrant cassis fruit, followed by velvety tannins, as well as a subtle oak accompaniment.

Technical: Once fruit is harvested, speedy destemming and chilling follow, leaving fruit for a two-day cold soak. After careful inoculation of the parcels with a pure yeast culture, fermentation takes place in Vinimatics and static fermenters with manual pump overs every 6 hours. Once alcoholic fermentation is complete, fruit will remain on skins for a further two days, after which it is pressed into American and French hogsheads for 14 months maturation.

Grape: Cabernet Sauvignon.



Shiraz - McLaren Vale, SA

Colour: Impenetrable, inky red in appearance, with a youthful crimson hue.

Aroma: Brooding aromas of blue and black fruits, over layers of allspice, cardamom, espresso and earth

Palate: A rich, full flavoured palate of blackberry and bramble fruit melded with earth, dark chocolate, and roasted coffee bean.

Technical: Sourced from the McLaren Parish Vineyard in the classic Shiraz region of South Australia. Harvested parcels are destemmed and chilled. After a 48 hour cold soak they are inoculated with a pure yeast culture. Fermentation is undertaken in Vinimatics and static fermenters with manual pump overs every 6 hours. Alcoholic fermentation completed, the wine remains on skins for a further two days before being pressed into American and French hogsheads for 14 months maturation.

Grape: Shiraz.





NUGAN

ESTATE

Winemaker: Daren Owers | www.nuganestate.com.au | 

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Durif – Riverina, NSW

Colour: Rich garnet with a youthful crimson hue.

Aroma: Dark cherry and blood plum over dark chocolate and toasted oak.

Palate: Rich and intense flavours of black cherry, plum pudding and dark chocolate melded with earth and spicy vanillin notes. Well integrated oak with excellent fruit intensity, structure and balance leading to a long, smooth finish.

Technical: After harvest of the grapes, they are crushed, yeast added and finally pumped over in the traditional style. These steps so as to avoid the extraction of bitter tannins. The winemaking team then transfer the juice to American oak for fermentation. The juice will remain in barrels for a further 24 months, where it will mature in both one year old & seasoned French and American oak. Afterwards, it will be ready for final blending and bottling.

Grape: Durif.



'Matriarch' Museum Release Shiraz 2010 – McLaren Vale, SA

Colour: Deep intense garnet with purple red hues.

Aroma: Brooding aromas of black cherry and plum nestled between dark chocolate, espresso and nuances of anise.

Palate: An outstanding rich and full-bodied Shiraz displaying an elegant and seductive palate of opulent dark fruits layered with dark chocolate and anise, silky tannins and well integrated oak.

Technical: This benchmark McLaren Vale Shiraz is a tribute to the drive and vision of the Matriarch of the Nugan family, Michelle Carruthers Nugan. Through her entrepreneurial spirit and strength of character she led the family business through a renaissance transforming it into the Australian success story it is today. She is an inspiration to her family having instilled in us a vision for the future.

The Matriarch Shiraz, sourced from select parcels from our family's premium vineyard in the renowned McLaren Vale, has been hand-crafted to highlight the very best regional characteristics. After whole fruit fermentation and soft air bag pressing, the wine was matured for 24 months in new French (25%) and American (75%) oak. The barrels were routinely tasted by our Chief Winemaker over a two year period, with only the best barrels being selected for the final blend.

Grape: Shiraz.



SMIDGE WINES

Winemaker: Matt Wenk | www.smidgewines.com | 

A Red Five Star Winery is one of the highest accolades possible for an Australian winery, awarded by the James Halliday Australian Wine Companion, the country's most prestigious wine reviews. To be eligible, a winery must be regularly producing wines of exemplary quality and typicity, have had at least two wines rated at 95 points or above, and had a five-star rating for the previous two years. Smidge Wines is proud to have been a Red Five Star Winery consistently since 2017.

'Houdini' Sauvignon Blanc - Adelaide Hills, SA

Colour: Pale straw with a slight green hue

Aroma: Soft kiwi fruit, citrus and subtle melon with a fresh mineral and grassy edge.

Palate: The palate is restrained fine melon and citrus with an underlying straw like note finishing with a herbal edge and mouth watering acidity. The barrel ferment component adds subtle texture and length without an apparent oak note

Technical: "Houdini" was the nickname they gave to their eldest daughter Eliza when, as a toddler, she had an alarming habit of running off and disappearing. The original Houdini, built his reputation as an escape artist, but famously wowed New York audiences by making an elephant vanish on stage. The secret to the Houdini wines' vanishing act is their attractive price and beautiful crafting, making them perfect for drinking now or cellaring for up to 7-8 years.

Grape: Sauvignon Blanc.



'Houdini' Cabernet Sauvignon - McLaren Vale, SA

Colour: Dark core with a lovely red rim.

Aroma: Plum and blackcurrant with notes of violet, chocolate, tobacco, wet ash and herbs.

Palate: Juicy on entry, the mid palate is full of dark fruits with a thread of herbs and spice. The wine finishes long and juicy, balanced with a mouthful of fine tannins.

Technical: From a 65year old vineyard at Willunga. Matured for 14 months in French oak, 10% new. Matt says the vineyard sources for the Houdini red wines are the same as those used for the more expensive wines in the Smidge range and are placed in French oak barrels for 10-18 months.

Grape: Cabernet Sauvignon.



'Houdini' Shiraz - McLaren Vale, SA

Colour: Dark red core with magenta rim

Aroma: Lots of dark fruit, chocolate and mocha, developing fresh charcuterie and some attractive French oak and spice.

Palate: Dense and juicy supported by subtle French oak, mocha and fine focused tannins.

Technical: This 100% Shiraz comes from a selection of premium blocks across the region of McLaren Vale, from the area known as Seaview in the north to Willunga in the south. Vine age ranges from 14 to 45 years old with a mix of both single and double cordon trellis structure. Soil types include dark sand over red clay, red/brown clay/loam mottled with quartz and ironstone and brown loam over limestone.

Grape: Shiraz.



'La Grenouille' Cabernet Sauvignon *Single Vineyard* - McLaren Vale, SA

Colour: Deep colour, almost black with a magenta rim.

Aroma: The aromas are not shy, with lots of dark cherries, plums, with spice and tobacco.

Palate: Dark fruits and chocolate with a balance of juiciness and subtle savoury notes, finishing with long fine tannins.

Technical: La Grenouille from Smidge Wines is a Cabernet Sauvignon sourced from an immaculate vineyard in the western Willunga area at the southern end of greater McLaren Vale in South Australia. The vines on the block are approximately 60 years old.

Grape: Cabernet Sauvignon.



'Adamo' Shiraz *Single Vineyard* - Barossa Valley, SA

Colour: Deep, deep red with a magenta rim.

Aroma: Red fruits and plums, with a simmering earthiness, anise and cinnamon spice.

Palate: There is plenty of dark fruit and spice with a vein of delicious chocolate. The wine is soft and tight with a wonderful balance of acidity and fine tannins giving the palate great length and complexity.

Technical: "91% Barossa Valley, 9% Eden Valley, 16 days on skins, 20 months in used French barriques and hogsheads." This classic Barossa Shiraz was recently given 95pts by James Halliday.

Grape: Shiraz.



SMIDGE WINES

Winemaker: Matt Wenk | www.smidgewines.com | 

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'The Ging' Shiraz *Single Vineyard* - McLaren Vale, SA

Colour: Black core with a deep red / magenta rim.

Aroma: Lifted fresh notes of mocha, vanilla and dark chocolate supported by attractive plums, spice, chary cedar, anise and grilled meats.

Palate: This wine is full of juicy soft plums, which run through the palate, mocha, graphite, cedar and spice and finishes long and balanced with fine tannins and subtle meaty tones.

Technical: *"The Ging is my favorite because it's exactly what you would want a McLaren Vale Shiraz to be. It's bold and bright on the palate with subtle hints of chocolate and dark berries. It is a true and honest wine, but it also has just enough of that roguishness and devil-may-care attitude we all love so much about our Australian way of life."* Matt Wenk

Grape: Shiraz.



'S' Smitch Shiraz - Barossa Valley, SA

Colour: Black core with a deep red rim.

Aroma: Elegant aromas of red/black fruits and spicy, earthy notes with hints of grilled meats, graphite and controlled oak.

Palate: On the palate the fruit continues with rich plums and blueberries, delicate spice and chocolate, which all roll on to a juicy palate with fine tannins that go on and on.

Technical: Each year, Matt tastes through all the barrels and selects the very best for this flagship wine. The first release was nominated for the George Mackay Trophy as Australia's Best Exported Wine. Smidge S has consistently returned 94+ point wines since that first vintage was created back in 2002.

Grape: Shiraz.



Grand Muscat - Rutherglen, SA

Colour: Deep walnut in colour with subtle red to amber hues and a hint of olive in the rim.

Aroma: Deep raisins, fruit cake and subtle fresh rancio notes all balanced with a sweet spirit.

Palate: Soft, nutty and sweet. The spirit is fine and beautiful rancio notes meld with the volume of sweetness, all the while being refined with vibrant yet soft acid, resulting in a balanced classical style.

Technical: Rutherglen is the epicentre of fortified wines in Australia and this is a testimony to the craft of great muscat making. As a grand muscat, the Smidge Wines Rutherglen Grand Muscat is aged between 15 and 20 years with most mellowing for 18 years. We blend up just 500 - 600 bottles a year so each is special and it is rich, silky and delicious.

Grape: Muscat Blanc.





Winemaker: Daren Owers | www.nuganestate.com.au | 

Chief Winemaker, Daren Owers, started his journey at Nugan Estate in 1996, just three days after completing his Food Science degree at the University of Western Sydney. With 204 gold medals awarded both Nationally and Internationally, Daren has received widespread recognition for his winemaking skills, including The Wine Society's Young Winemaker of the Year (Members Choice) in 2004 and more recently becoming an AWAC Scholar, awarded Dux (Equal) of AWAC #28 in 2009. He remains focused on crafting the wines of great finesse, showcasing true regionality from each vineyard.

Sauvignon Blanc – Goulburn Valley, VIC

Colour: Brilliant straw green.

Aroma: Lifted tropical fruit bouquet of pineapple and passionfruit with a hint of zesty lemon curd and freshly cut lime.

Palate: Fruit-driven flavours with a bright, refreshingly crisp palate and a lingering finish.

Technical: Pristine parcels of the Talinga Park Sauvignon Blanc were whole bunch bag pressed and fermented with aromatic yeast at cool temperatures to retain the delicate natural aromas and flavours of the fruit.

Grape: Sauvignon Blanc.



Chardonnay – Riverina, NSW

Colour: Pale straw.

Aroma: Vibrant aromas of white stone fruit entwined with grapefruit and hints of cinnamon, nutmeg and vanillin spice.

Palate: A fresh and vibrant Chardonnay with a crisp, dry finish.

Technical: Warm sunny days and cool nights are responsible for producing Chardonnay fruit of optimum flavour and balance. The fruit was harvested during the cool of the night to retain delicate natural aromas and flavours. After crushing and bag pressing, fermentation was undertaken at cool temperatures to preserve the delicate fruit flavours with small portions of the blend receiving French Oak treatment to add complexity to the blend.

Grape: Chardonnay.



Rose – Riverina, NSW

Colour: Brilliant pale salmon.

Aroma: Rose petal, watermelon and wild strawberry aromas.

Palate: A textured and generous palate.

Technical: Harvest took place during the cool of the night to preserve delicate fruit flavours and aromas. The Shiraz fruit was crushed, destemmed and cold soaked for several hours prior to pressing and clarification. The clarified juice was inoculated with a pure yeast culture and fermented in stainless steel vats at cool temperatures, to maintain the delicate natural aromas and flavours.

Grape: Shiraz.



Pinot Noir – Riverina, NSW

Colour: Brilliant red garnet

Aroma: Fragrant bouquet of blood plum, black cherry and allspice.

Palate: A palate of complex earthy, dark fruits and savoury tannins.

Technical: To retain the delicate natural aromas and flavours, the Pinot Noir grapes were crushed and cold macerated for several days, then yeasted and pumped over in traditional style to avoid the extraction of bitter tannins. The wine was then fermented and matured with a portion receiving some French Oak treatment during primary fermentation.

Grape: Pinot Noir.



Cabernet Merlot – SE Australia

Colour: Dense crimson colour with youthful purple hues

Aroma: Generous bouquet of blackberry and currant, melded with bay leaf and a touch of mint.

Palate: This richly flavoured wine displays enticing flavours of plum and spicy berry fruit with savoury oak nuances and a silky mouthfeel.

Technical: Balanced, with excellent colour and fruit concentration. The Cabernet Sauvignon and Merlot fruit were harvested at optimum ripeness in the cool of the night to preserve delicate fruit flavours. After picking, the grapes were crushed, yeasted and pumped over in traditional style to avoid the extraction of bitter tannins. The wine was then fermented and matured with some American and French oak treatment.

Grape: Cabernet Sauvignon & Merlot.





Winemaker: Daren Owers | www.nuganestate.com.au | (VEG)

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Shiraz - Riverina, NSW

Colour: Dark red with a purple hue.

Aroma: Aromas of ripe berry fruits, warm spices and black pepper.

Palate: A lively, medium bodied style of Shiraz that is bursting with ripe berry fruit, spices and black pepper, subtle tannins and a long, smooth finish.

Technical: To retain the delicate natural aromas and flavours, the Shiraz grapes were crushed and cold macerated for several days, then yeasted and pumped over in traditional style to avoid the extraction of bitter tannins. The wine was then fermented and matured with a portion receiving some French Oak treatment.

Grape: Shiraz.



Talinga Park Moscato - Riverina, NSW

Colour: Pale straw with green hues.

Aroma: Very fragrant aromas of rose petal, honeysuckle and orange blossom.

Palate: Apricot nectar and tropical juices, with zesty spritz on the finish.

Technical: This 'frizzante' goes through a slow cool fermentation to ensure the perfect combination of residual sugars and acidity.

Grape: White Muscat.





SOUTH AUSTRALIA

The Art of Fine Wine. Situated right in the heart of South Australia's premier wine region is Wayville Estate. These classic wines are ideal as house wines for restaurants and for everyday drinking.

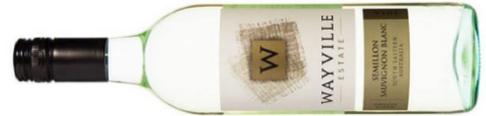
Semillon Sauvignon Blanc – Riverina, SE Australia

Colour: Bright straw with slight green hues.

Aroma: Fresh tropical fruit flavours and grassy notes.

Palate: A crisp, well balanced, light-bodied wine with a soft round palate of fruit layers. Sufficient acid to give a long finish to this wine.

Grape: Semillon & Sauvignon Blanc.



Cabernet Merlot – Riverina, SE Australia

Colour: Light red with vibrant purple hues.

Aroma: Fresh berry aromas.

Palate: Cabernet Sauvignon provides the palate weight whilst the Merlot adds complexity to the wine also softens the palate superbly. Light-bodied with lively acidity that gives this wine a long and refreshing finish.

Grape: Cabernet Sauvignon & Merlot.

