

Red Feet Wine Market
HANG TIME “Australia’ll Never Fail Ya”
Thursday, April 10, 2008

PRICES ARE FOR
1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing is OK!)

Hill of Content “Benjamin’s Blend” 2005 (Western Aus)

Verdelho, Chardonnay, Sauvignon Blanc & Semillon
\$12 each - \$10.80 (6) - \$10.20 (12)

Aromas start crisp and then mellow into nuts and apples. A ripe wine tasting of tropical fruits touched with honey, but still fresh and lively. Probably nearing the end of this vintage—great to drink NOW!

Kaesler Viognier 2006 (Barossa Valley)
\$20 each - \$18 (6) - \$17 (12)

A nose of flowers, papaya, toast, and stone leads to apricot, ripe melon, and pear on the finish. Rich and concentrated.

Heartland Cabernet Sauvignon 2005 (South Australia)

\$17 each - \$15.30 (6) - \$14.45 (12)

Smells of red berry, toast, cinnamon, and cedar. Lovely toasty red and black raspberries with exceptionally fine tannin and balanced acidity. Yum!

Langmeil “Three Gardens” 2006 (Barossa Valley)
43% Shiraz, 37% Grenache, 20% Mourvedre

\$19 each - \$17.10 (6) - \$16.15 (12)

Complex aromas of tobacco, coffee, and deep red fruit. Juicy and well structured, the wine shows black fruit, spice, pepper, and a touch of licorice in an elegant package that would pair well with many foods. What balance this has!

Mr. Riggs “The Gaffer” Shiraz 2005 (McLaren Vale)
\$21 each - \$18.90 (6) - \$17.85 (12)

Big black plums and leather join Christmas spices and currants on the nose. Tastes of ripe plums and mulberries, smooth, luscious and velvety.

Epsilon Shiraz 2006 (Barossa Valley)
\$24.50 each - \$22.05 (6) - \$20.83 (12)

Earth, menthol, and black cherries lead into a palate loaded with black fruit, especially plums and cherries. Intense and concentrated, velvety, with a long finish. The biggest wine with the biggest heart.

See you next Thursday for HANG TIME!
Our subject will be “Unusual Grape Varieties.”
EXPLORE THE WORLD IN YOUR GLASS.

Australia’ll Never Fail Ya

On January 24, 1791, the first recorded cutting of wine grapes occurred in Sydney. Between 1820 and 1840, commercial viticulture was established in the states of New South Wales, Tasmania, Western Australia, Victoria, and South Australia. By 1870, New South Wales, Victoria, and South Australia (now often known as “Southeastern Australia” on wine labels) produced nearly nine million gallons of wine. By 1930, South Australia

dominated production (75% of all wine), with the Barossa Valley as the center.

The modern industry really began in the 1950s, with the introduction of cold fermentation of white grapes in stainless steel. Viticulture was mechanized, beginning with harvesting (even now, 80% of grapes are mechanically harvested), leading to less dense planting. Pruning and canopy management have been handled by machine since the 1980s. As Australian taste shifted to dry red wine, similar technological changes occurred in its production. Today, Australian winemakers are leaders in scientific winemaking (often highly interventionist), with most medium and large wineries boasting an extensive array of laboratories and equipment. Not surprisingly, there has been a backlash among both growers and makers, with a return to letting the earth speak for itself. Plantings are two to three times denser (requiring hand-harvesting); integrated pest management (IPM), sustainable and organic viticulture are becoming far more common. On the one hand, there’s Brand Australia, producing consistent, likable wine using “super-hygienic, ultra efficient” grape growing and winemaking; on the other, there’s an increasingly strong sense of regionality.

South Australia is to California as the Barossa Valley is to Napa. Home to all major wine and vine research organizations, the state crushes almost half of every vintage. Located northeast of Adelaide, Barossa (including the Eden Valley), is home to four of today’s producers.

Langmeil was founded in 1844, and its first Shiraz vines are still producing wine. The grapes for **Three Gardens** are fermented in stainless steel, and then spend a year in used French oak before being bottled unfiltered. Grapes for the **Epsilon Shiraz** come from a single vineyard on Greenock Creek. They’re fermented in open slate-lined containers, and the wine is aged in seasoned French oak. The winery’s name is a play on the names of vineyard owners Julie and Aaron Southern—Epsilon is the fifth star in the Southern Cross. The **Kaesler** vineyards were established by Silesian pioneers in 1893, with plantings of Shiraz, Grenache, and Mataro (Mourvèdre). The intensity of the dry-grown fruit was recognized a century later, and the modern era began under winemaker Reid Bosward. The Viognier was planted in 2000; this is the second bottling. Partial malolactic fermentation and extended lees contact give this wine richness. “Big Ben” (6’5”) **Riggs** has worked with growers in Barossa for 25 years; **The Gaffer** is named for his grandfather. The pattern of vineyard owners working as partners with winemakers is repeated throughout Australia.

South of Adelaide down the eastern coast of South Australia are Langhorne Creek and the Limestone coast, the source of grapes for **Heartland Cabernet Sauvignon**. The winery was created by a small group of South Australian wine pros, including Vicki Arnold and Ben Glaetzer (winemaker).

Hill of Content Benjamin’s Blend comes from the Margaret Rive area of Western Australia. Although the state saw its first vintage in 1834, the Margaret River area some 100 miles south of Perth was not developed until the 1970s. Known primarily for Cabernet Sauvignon, Margaret River also produces Sauvignon Blanc and Semillon with lively tropical fruit. **Benjamin’s Blend** sees no oak, allowing its fresh fruit to shine.