



SEMILLON SAUVIGNON BLANC 2006

Colour: Pale straw

Bouquet: Spicy herbaceous gooseberry, passionfruit elements from the Sauvignon overlying straw fig and tobacco from the Semillon.

Palate: Medium bodied, dry wine with a fresh acid lift.

Mark Warren has his word: *This 2006 Semillon Sauvignon Blanc displays the punchy grassy characters expected of the style and region with riper gooseberry, lime juice, fig and tropical flavours. The palate is soft and delicate with a zippy acid structure and a long crisp finish.*



DRY VERDELHO 2004

Colour: Pale straw.

Bouquet: Leafy, spicy sweet tropical fruit and some of the characteristics of an exotic tobacco.

Palate: Fresh, spicy and soft with great persistence of generous and attractive fruity elements.

Mark Warren has his word: *I think this wine is a cracker. A pungent fruit salad aroma with an intense sweet fruit palate of ripe nectarine and tropical fruit typical of the variety at its best. The palate is rich and round with a long zesty acidity. And if you're into wine and food matching pair this with any dish containing chilli – its perfect!*



CHARDONNAY 2004

Colour: Straw.

Bouquet: A lifted aroma of white peach, melon and fig with some attractive integrated oak.

Palate: Medium bodied wine with good flavour intensity displaying white peach, lemon and grapefruit flavours with a slight biscuity note. The palate is creamy and long with subtle oak and a long soft finish.



MARRIMEE 2003

Colour: Straw.

Bouquet: The aroma displays characters of fig and lime with a touch of grass and honey.

Palate: The palate is med-full bodied, soft and round. It has stone fruit, citrus and nectarine flavours with a slightly oily mouthfeel. The flavour is long and finishes with some attractive crisp acidity.



LATE PICKED SEMILLON 2004

Colour: Light straw

Bouquet: Fragrant and fruity, hints of grass, pineapple, tropical fruit and straw.

Palate: A mouth-filling wine with juicy, ripe tropical fruit flavours and typical grassy Semillon characters. The wine has obvious sweetness with long flavour and a refreshing crisp acid backbone.



PRESERVATIVE FREE WHITE 2006

Colour: Pale straw with a shade of green. Very fresh, very clean and no hint of oxidation whatsoever.

Bouquet: Limes, citrus fruits, hint of lemon with some up-lifted bread, nutty and yeast aromas. Slight sweet sherbet character.

Palate: Light palate weight but very full flavoured and refreshing. The dominant fruit flavours in this wine are citrus and especially limes. The finish exhibits some yeast and sweet lemon butter with crisp acidity.

Life: Minimum of two years in good condition. If you enjoy the flavours that wine gets as it develops, give it three.



PRESERVATIVE FREE RED 2005

Colour: Intensely purple – a clear indication the wine has escaped the harmful effects of oxidation despite the absence of the antioxidant sulphur dioxide.

Aroma: Fresh and clean with cherry and dark fruit characters combining with some attractive charry oak.

Palate: Young and fresh with intense berry fruit flavours and savoury confectionary notes. The oak is apparent but the fruit easily matches it. A testament to careful winemaking

Life: PF Red will hold its condition in bottle as well as any wine with 'preservative'. A minimum of five years may be expected. A recent tasting of all our PF Reds since 94 confirmed the point.

There is little to be gained however in cellaring it beyond 4 years of age. It is not our aim to produce such a wine, rather, to produce a wine that can be consumed with satisfaction from release.



GARNET 2004

Colour: Deeper and stronger than that which the variety produces anywhere else in the world. The 'Garnet' stone, which has a red shade verging on orange is suggestive. **Bouquet:** Voluminous muscat character, reminding one of a distillation of flowers, particularly roses. Perfume like in intensity.

Palate: Luxurious sweetness matched by intense flavour. Rich and satisfying.

Assessment: A drink to reflect upon. A comfort against the cold and damp of winter. Prescribed for winter bush walkers and those who would enhance an already mature and generous disposition. A good drink for the end of the dinner party when the aim is no longer to drink, but rather to reflect and talk about 'the ways of the world'.



MUSCAT A PINK 2005

Colour: Soft shades of pink and apricot.

Bouquet: Lychees, sweet ripe berries, roses and musk.

Palate: Light bodied and sweet, this wine has a long lingering aftertaste. We suggest you serve this wine with fruit salad at your champagne breakfast, to accompany smoked salmon at brunch or to complement a peach soufflé for dessert. Equally delicious as an aperitif served with oysters and sushi.



PINOT NOIR 2004

Colour : Light to mid red with brick red tints

Aroma: Moderately intense aromas of stewed plums and rhubarb with hints of spice, cloves and savoury characters and some developed leathery, gamey notes evident.

Palate: Light bodied with a tight lively acid structure, good concentration of delicate berry fruit, rhubarb, spice and cloves. Well integrated with balanced soft, velvety tannins providing structure and enhancing a savoury finish of good length.



TINTANELLO 2002

Colour: Deep Red

Aroma: Gamey, cherry blackcurrant cloves and a slight earth note.

Palate: Medium bodied with moderate fruit intensity. Soft warm spiritus flavours of sweet berry fruit and forest floor characters with an attractive savoury back bone. The palate is long and the tannins soft though notably grainy. The wine finishes with a distinctive savouriness and a black olive after taste.



FORTIS 2004

Colour: Dense crimson red, purple rim.

Bouquet: Of briary fruits.

Palate: Rich yet smooth and integrated. Hints of tannin, spirit and fruit but the texture is velvety smooth. Dry finish We used to call it vintage port. A rich and satisfying drop from three classic port varieties, Touriga, Tinta Cao and Souzao.



PALE GOLD 2006

Colour: Pale Gold, what else could it be?

Bouquet: The spirit both lifts and dominates the grape aromatics when the wine is youthful but integration proceeds with aging to produce the aromatics that hint of Marmalade and raisins.

Palate: Is sweet fresh and juicy, and displays tropical and citrus flavours with some natural grapey characters. The palate is long with obvious sweetness balanced with crisp natural acid.



SEMILLON 2001

The wine is golden in colour, rich in the flavour of grape, yeast and oak. A wine of generous proportions capable of yielding considerable pleasure for years ahead. Released in May 2003 following a year of flavour integration in glass it is very much a premeditated pleasure and we delight in presenting it. As for its flavours, a very good wine is like a beautiful woman, defying analysis. The wine has 'mystique'. It is a wonderment.

Mark Warren more prosaically says: *Rich, toasty lemon butter, slight marzipan aroma. Palate rich and round, long creamy and toasty with a good acid backbone. Flavours of lemon, toast and a slight graininess that have an intensity that will see this wine well matched to food.*



SAUVIGNON BLANC 2004

Most Sauvignon Blanc's are made in stainless steel tanks, however this Sauvignon Blanc was 100% fermented in French oak barrels – a style the French refer to as Fume'. After fermentation the wine was aged on its yeast lees for 9 months with weekly lees stirring. These techniques are used to give the wine greater complexity, improved mouth feel and greater aging capacity.

This is an uncompromisingly bone dry wine with a crisp acid backbone. It is very definitely a wine to consume with food and will deliver pleasure in the process.

Mark Warren has his word: *Even after 12 months bottle age this wine looks incredibly fresh. Lifted aromatics of gooseberry, grass and a hint of lanolin with a steely mineral edge. The palate is tight and fine with good acid structure. This wine is dry and long with all the aromatics being delivered on the palate and a crisp acid finish.*



LATE PICKED VERDELHO 2006

Voluminous sweet fruit and a rich full palate, balancing considerable residual sugar against the generous flavours of this ancient variety well suited to sweet wines. A wine with great character, enjoy it alone, or in conclusion to a meal.

Colour: straw yellow.

Bouquet: Passionfruit and lychees are sometimes used as descriptors but there is also a hint of cumquat in some years. **Palate:** The flavours of late picked Verdelho are mouth filling. It serves well as a pre-dinner drink and is a useful accompaniment to sweets.



FUCHSIA 2006

Colour: Pale pink with purple tinges maturing to a light onion skin colour with age.

Bouquet: The wine has a voluminous aroma akin to Rambutans and Lychees that intensifies over the first two years. It owes its character to classic red grape varieties grown in a favourable environment.

Palate: A quite delicious balance between berry flavours, soft acidity, some sweetness and the inevitable slight astringency that is to be expected from red grape varieties. The slight effervescence cleanses the palate and lifts the aromas.

Life of the wine: Rose styles are usually consumed early. Observation over many years confirms that Fuchsia has the capacity to develop in the bottle and retains its pleasant flavours for seven or more years



CABERNET MERLOT 2004

Colour: Deep crimson with a purple rim.

Bouquet and Palate: The generosity of fruit is the wines most appealing flavour characteristic, showing ripe berry characters that comprehensively mask the abundant tannins. The wine shows a range of flavours in succession. It is complex, yet supple. There is a deliberately restrained acidity that permits the play of other flavour components. Cabernet Merlot should complement the main course and yet agreeably accompany the sweets.

Cellaring: The fruit acts as a velvet glove to surround and balance a considerable quotient of tannin. This yields early drinking pleasure. Red wines live on tannins and alcohol and this wine will therefore repay cellaring. Only then will all components thoroughly integrate and the wine present its softest, most whimsical face.



SHIRAZ 2003

Colour : Black / Crimson with a fresh purple rim.

Bouquet : The aromas of spice and mountain herbs, with great depth and width of flavour and sweet/savoury finish.

Palate : A positive attack followed by a savoury, pepper-spice finish which complements a soft but persistent tannin. With a long pleasant finish, it may seem to reflect, like a mirror, the tastes of accompanying food, heightening the sensation.



CABERNETS 2001

A wine of complex flavour that will lift with time in the glass. Give it the benefit of a large balloon and it will dance like a ballerina. A fine wine to enjoy now, with red meat or some tasty vintage cheese.

Colour: Deep ruby, crimson to purple rim.

Bouquet and palate: The complexity is the wines most appealing flavour characteristic, showing heaps of red berry flavour, ripe cherry with a touch of chocolate and nougat.



MERLOT 2002

Colour: Deep red, opaque, purple rim.

Bouquet: Suggestive of dark plums, dried fruit and flowers.

Palate: Seamless exhibition of flavour, sweetness and above all, length This is a ripe, full flavoured version built for aging. It is excellent drinking in its youth peaking in its development at three to six years. The hallmark of the style is its remarkable depth and persistence of fruit flavours.



CHENIN BLANC 2006

Chenin is a growers favourite because it crops with abandon. Wine makers are more circumspect because flavour is in inverse relation to crop level. Here is a Chenin from the great 2006 vintage where the fruit ripened very late in a very cool season. We could see problems ahead if the vines were forced to carry a big crop so we dropped a third on the ground before the ripening process began.

Colour: Clear, pale straw.

Bouquet Perfumed aroma of cut grass, guava, banana, honey due melon and nectarine.

Palate Great flavour intensity, sweet fruit and a light acid structure. The palate is a fruit salad of flavours with some grassy, herbaceous elements apparent. The wine has persistent flavour and finishes with a crisp acidity and nectarine aftertaste.