

# IWFS OAKVILLE

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## Jonathon's Oakville



### **Tonight's Wines** reviews and recommendations

**Quartz Reef 'Methode  
Traditionnelle' NV,  
Bendigo Central Otago**



VINTAGES 214130 - \$29.95

**Grapes:** A selected blend 61% Pinot Noir and 39% Chardonnay from our estate vineyard in Bendigo, Central Otago.

Bottle fermented and aged on lees. Riddled and disgorged by hand from late 2009.

#### **Various sources:**

The Quartz Reef wines attract serious comment, with even guru Jancis Robinson stating on her website that she found this 'really interesting and refreshingly bone dry.' She loved

winemaker Rudi Bauer, too, but until they bottle him we'll stick with the happy juice. Lots of that biscuity richness that underpins the world's great sparklings, with beautiful mineral-threaded fruit and a purity of flavour that belies the meagre price tag. Neal Martin at Robert Parker said, 'I don't think you will find a better NV NZ sparkler.'

**From Vintages:**

You'd be hard-pressed to find a finer non-vintage New Zealand sparkler than this one right here. Made using the traditional method and with estate-grown Pinot Noir and Chardonnay, the Quartz Reef captivates with its nose of Royal Gala apple, citrus, and orange blossom. It's bone-dry, beautifully balanced, with good acidity. Delicious with pan-fried sea scallops or oysters.

Canadian audience. Expressive aromas of guava, passion fruit, capsicum, honey and white grapefruit with typical sweaty undertones. A rich, creamy texture offers additional complexity and the very lengthy, mouth watering finish trails spicy, zesty flavours. Score: 4.5 (Daenna Van Mulligen, Vines, Oct. 2011)



**Astrolabe 'Voyage' Sauvignon Blanc 2010, Marlborough**

LCBO INFO: VINTAGES  
10421 - \$21.95

**Grapes:** 100% Sauvignon Blanc.

**From Winealign:** Astrolabe left an impression during the 2010 Vancouver Playhouse International Wine Festival and has found a receptive



**Craggy Range Te Kahu Gimblett Gravels Vineyard Proprietary Red 2009**

Available Lifford Wine Agency - \$27.95

Grapes: 80% Merlot, 12% Cabernet Franc, 5% Cabernet Sauvignon and 3% Malbec

**From Lifford Wine Agency:**

**TASTING NOTES:**

Colour: Opaque core with garnet rim.

Aromas: Blackberry and briar notes combined with cedar and tobacco form a classic aromatic profile from these Bordeaux varieties.

Flavours: Layers of fine dusty tannin are supported by opulent dark fruits. The incredibly long finish continuously builds in intensity.

**From Reverse Wine Snob:**

The 2009 Craggy Range Single Vineyard Te Kahu Hawke's Bay Gimblett

Gravels Vineyard Proprietary Red begins with an enticing bouquet of plum, blackberry, spice and a little vanilla. The wine tastes smooth and rich with luscious fruit flavors. This wine also has well integrated and dusty tannins that really enhance its easy-to-drink nature while also adding a nice level of complexity. The dry finish features fruit and spice notes which last for a while. Honestly, I was really blown away by this one and if I could have found it for just a couple dollars less it would have received a Bulk Buy! Even at \$16 this wine is a steal. Highly recommended!

2.4 tonnes/acre from this close-planted vineyard on Brancott Valley Road; silt-bound gravels.

A carefully sorted (for grey rot, underripe bunches) but inclusive (of noble rot, and ripe berries, both turgid and shrivelling) pick, in a season that willed 25% botrytis. Whole bunch pressed, no settling, no fining agents. Indigenous fermentation of 17 months. Bottled December 2009, on the summer equinox. Alcohol 13.7%

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## Pyramid Valley Vineyards 'Riverbrook Vineyard' Riesling 2008, Marlborough

**Grapes** A blend of 50% Merlot, 10% Malbec and 20% each of Cabernet Franc and Cabernet Sauvignon.



**From Wine Advocate:**

"Fifteen percent of the 2007 'Riverbrook Vineyard' Riesling was late picked, noble rot affected fruit. It has a moderately pronounced, complex nose of lime juice, honeysuckle, wet pebbles, musk and grapefruit with a whiff of white pepper. Light bodied, this is a medium-dry style possessing 20 grams per liter of residual sugar and 12.5% alcohol. The finish is very long, chalky and a little funky.

Drinking now, it should cellar to 2016+." 91 points

**From the winery:**

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## Spy Valley Gewürztraminer 2010, Marlborough

LCBO INFO: VINTAGES 1042 - \$17.25



**Grapes:** Gewürztraminer

From cellertracker

... Wine Fair Tasting Room, quick notes. Tons of lychee on the nose, along with some floral - violet aromas and apricot. Stewed lychee on the sweet palate, as well as some caramel, toffee, and brandy-like notes. Quite enjoyable for what it is, would be perfect chilled down on a hot summer day. Good.

Top Gewurztraminer - 2010 Spy Valley Gewurztraminer

Cuisine Magazine, Issue 145, March 2011, February 2011

Sniffing this wine is like entering an enchanted garden; lavender, rose petal and pot pourri spice are all gloriously there - and "out there". In the mouth it is opulent and utterly delicious, a honeyed sweetness set against a beguiling fleshy, oily texture. Cameron Douglas offered this food match: traditional duck confit, with ground spices including a hint of Cajun.

100% Malolactic fermentation



Award Organization	Award Year	Result
Decanter World Wine Awards	2011	Bronze
International Wine Challenge	2011	Bronze

**From Vintages**

Kumeu River's 2008 Village Chardonnay is a real cracker at a bargain price. Usually coming from about 8 different sites, around a third of the production is barrel fermented while the other 2/3s are tank fermented. This wine gives intense pineapple and apricot aromas with some cream and toast plus a touch of meal. Crisp, medium bodied, there's good concentration and texture here with a long finish. Delicious now, it should drink nicely through 2014. Score - 89. (Lisa Perrotti-Brown, MW, erobertparker.com, Oct. 2010)

**Kumeu River ‘Village’ Chardonnay 2008, Kumeu**

LCBO INFO: VINTAGES 247171- \$18.95

**Grapes:** Chardonnay

**Vinification:**

Hand harvested

Whole-bunch pressed Indigenous yeast fermentation

1/3 Barrel fermentation

2/3 Tank fermentation

