



Manchester Wine & Liquors



W i n e * C l u b * N e w s L e t t e r

March 2003

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FOCUS ON SHIRAZ

It has been about twenty years since Australian wines first started to surface in this country. Ever since their arrival, it has been a steady climb upwards. Their formula was a simple one, varietally named, big, fruit-driven wines at very affordable prices. They have not strayed from this formula, since it has paid off in a huge way. Today in this market, sales of Australian wines trail only California wines. In the last few years, the introduction of many 1.5 liter sizes from Australia have narrowed the gap even more between Australia and California. However, there is much more to Australian wine than their rapidly selling economy sized offerings. Australia's winemaking history dates back about 200 years. There are no native vines in Australia, all the original rootstocks were imported from Europe. Between 1820 and 1840, viticulture was quickly progressing throughout New South Wales, Victoria, Western Australia and South Australia. By 1870, the bulk of Australian wine production was based in southern and southeastern Australia, most of which was dry. Production was up to 8.7 million gallons. In 1877, phylloxera was discovered, and it swept through the vineyards of Australia. This vine-eating bug caused changes in the makeup of Australia's vineyards. South Australia, the least affected area, emerged as the dominant region in the Australian wine industry. The other significant change was that the bulk of production now became fortified. These dessert wines became very popular with the United Kingdom. A lively export trade developed and most of Australia's energy was directed towards these fortified wines.

Today's wine industry started to take shape in the '50's. With the introduction of cold fermentation, stainless steel and new oak barrels, Australia's wine industry started to move in to the modern era. One wine in particular brought worldwide attention to Australia, Penfold's Grange Hermitage. Initiated in 1951 by Max Schubert, Grange was made from old, low yielding Shiraz vines aged in new oak. This wine very quickly was being compared to the finest wines in the world. The wine world immediately took notice of what Australia was capable of. Cabernet, Chardonnay and Merlot started to make their way into Aussie vineyards by the '70's. These varietals offered new options to Australian vintners. Their success with these international varieties was impressive. Australia today is a dominant player in the world market. Virtually every major varietal is grown somewhere in Australia. However, if you only think of Australia in terms of inexpensive varietals, you're only looking at part of the picture. Australian wines can hold their own at the premium end of the market just as well as at the entry level. To demonstrate this, we are going to focus on five different versions of what Australia does best, Shiraz. Each one is from a different region, showing the subtle differences in the various Australian microclimates. **Try one of each and get a special five pack price.** We think you will see after tasting some of the best of what Australia has to offer, that their premium end efforts will deserve more of your attention in the future.

2000 Leasingham Shiraz - Located in Clare Valley, about 140 kilometers north of Adelaide, this area is somewhat of a cooler climate for Australia. The elevation here is 400 meters. Look for this Shiraz to highlight some pepper and spice tones, along with raspberry fruit that comes from this cooler growing area. Leasingham was bought by Hardys in 1988, who subsequently sought to make Leasingham the prime label from this region.

Price **\$21.99**

1999 Taltarni Shiraz - Located in the Pyrenees district of central Victoria, Taltarni was established in 1969. Its Shiraz is the flagship wine of the winery. Made from 30 year old vines, initially Taltarni Shiraz showed immense size and power. As the vines have matured and the winery direction has changed, this wine has become much more stylish and classy. Don't be fooled though, there are still loads of cassis and black fruits in this Taltarni Shiraz. Drink it now or age it five to eight years.

Price **\$19.99**

1999 Rosemount Show Reserve Shiraz - Rosemount is one of Australia's largest wineries. Among their many offerings, their Show Reserve bottlings show off various varietals from Rosemount's finest vineyard sites. Their Show Reserve Shiraz hails from McLaren Vale, just south of Adelaide. This warm region on the coast produces a big, rich, powerful Shiraz, not meant for the timid. Rosemount's Show Reserve has plenty of raspberry and blackberry fruit, toasty new oak displayed in a very flashy, forward style. Enjoy this juicy Shiraz between now and 2007.

Price  **\$19.99**

1998 Penfolds Bin 28 Shiraz - A collection of Australia's finest must include Penfolds. If you didn't get a chance to try this wine in February as a cellar candidate, we decided to give you another shot. Originally sourced from the Kalimna Vineyard in Barossa, today Bin 28 blends in Shiraz from other regions with the Kalimna fruit. The textbook layered, intensely concentrated flavors of a Penfolds' Shiraz are on exhibit here with Bin 28. A harmonious wine balancing the power of low-yielding Shiraz vines, plus the spicy, peppery notes this varietal can exhibit.

Price  **\$24.99**

2000 Peter Lehmann Shiraz - The Barossa Valley is the oldest and one of the most important wine regions of South Central Australia. Peter Lehmann is legendary in these parts, being labeled the "bear" of Barossa. In the seventies, this area experienced a huge wine glut, which resulted in major financial problems among the growers. Lehmann helped keep the Barossa Valley together by taking much of the over supply of fruit from this region. He made it into wine and arranged to pay the growers when the wine sold. This robust Shiraz shows great concentration of blackberry and plum, with plenty of spice character, that lead into its smooth, yet persistent finish.

Price  **\$17.99**

**Buy One Bottle
Each Of All Five
For A Special Pack
Offer Of Only**


\$79.00
net
(No substitutes please)



1999 Wynns Coonawarra Cabernet - This label has been in and out of our store over the years for supply has never been steady. When it's not around, we will frequently get requests for their wines. With a new series of releases having just arrived, what better way to re-introduce you to Wynns. Owned by the giant Southcorp Company (Lindemans, Penfolds, Rosemount), Wynns is located down in Coonawarra. This temperate area is prime for Cabernet and Shiraz. This new vintage of Cab is as fine a Cabernet value as you will find from anywhere. It shows plenty of forward cassis and berry flavors, toasty oak, a touch of mint, and a long, unrelenting finish. The tannins are very soft and round, so enjoy this Cab over the next two to three years. Take advantage of their painstaking efforts, as this Cabernet will be tough to beat. *Regular price \$12.99/btl. This month get 15% off by the bottle, **\$11.04** and 25% off by the case, **\$9.74** or **\$116.88** by the case net.*

2001 Ch. D'oupiu Minervois - With the arrival of the 2001 vintage, we get to welcome another store favorite back in, Ch. D'oupiu. This little Minervois has amazed us time and time again in the past for delivering exceptional quality at a bargain basement price. D'oupiu is a hillside estate that dates back to the 13th century. The wines had been sold off in bulk until about fifteen years ago, when proprietor Andre Iche was convinced to start bottling his own production. The blend in D'oupiu is 60% Carignan (from 100 year old vines), 30% Syrah and 10% Grenache. It is aged in large, older barrels so as not to impart an oaky quality to the wine. This 2001 is very dark in color, this concentrated wine shows layers of black fruits, hints of smoke and earth, followed by a spicy finish. Pair this amazing Minervois with grilled meats, mushroom dishes or any game dish. *Regular price \$7.99/btl. This month 15% off by the bottle, **\$6.79** and 25% off by the case, **\$5.99** or **\$71.88** by the case net.*

***** WINE TASTINGS SEE PAGE 4 *****

2000 Snoqualmie Syrah - Deep, dark and delicious are the qualities to describe this Washington State Syrah. The fruit grown for this wine comes from their Wahluke Slope Vineyard. It is one of the warmest areas in the Columbia Valley. Winemaker Joy Andersen produces an array of reasonably priced red and white wines from Snoqualmie, but her Syrah stands out as incredible. It shows outstanding varietal expression and structure of Washington State's large and exceptional 2000 vintage. For only being Snoqualmie's third vintage in producing Syrah, they have unleashed such a great effort and it displays just how well Washington State can do with Syrah. This wine exhibits sweet oaky, black fruit aromas that echo the spicy flavors of deep juicy blackberry with hints of blueberry. The tannins are soft and the finish is long. The acidity, balanced with the spicy fruits, suggest that this easy drinking Syrah will go with many foods, complimenting veal, smoked meats, herbed fish and poultry. Not to sound crazy, but with the warm season grilling soon to come, this red would be ideal to have around the house. **Price only \$9.99/btl. This month get 15% off by the bottle, ~~\$8.49~~ and 25% off by the case, ~~\$7.49~~ or ~~\$89.88~~ by the case net.**

2001 Porcupine Ridge Sauvignon Blanc - The wines of South Africa continue to amaze us with the level of quality they deliver. Styled between European and California, consumers know good and well that these wines are truly world class. Over the years, South African wines have graced our newsletter, whether through the numerous backroom tastings, or through articles like this one. This fine example of Sauvignon Blanc was well received back in November's backroom tasting. Produced off of the Boeken-houts-kloof property, Porcupine Ridge is named after the porcupine population that roam the property at night. This Sauvignon Blanc stacks up well to a good French Pouilly Fume for a fraction of the cost. It displays wonderful citrus aromas with some herbaceousness. On the palate, the crisp acidity dances around the fresh and plentiful grapefruit, melon, apricot and fig. The creamy richness in the middle leads to a long and lingering finish. Ideal with salads, cream sauces, fish and chicken. **Priced only \$11.99/btl. This month get 15% off by the bottle, ~~\$10.19~~ and 25% off by the case, ~~\$8.99~~ or ~~\$107.88~~ by the case net.**

***** All Four Are Available For Tasting *****

MIXED CASES DUE APPLY TOWARDS ~~25%~~ SAVINGS

TWO BOTTLE SAMPLER PACK #1

The wines of Spain are always a welcomed part in the newsletter, largely due to its affordable, plentiful and distinctive style of broad appeal. This pack represents a delicious dual red wine combination, representing two outstanding vintages that have always been real favorites of ours. So if this article seems somewhat repetitive to some of you loyal readers, then you already know just how good these wines are. The **1999 Valmiracle Tinto** is a second label effort produced by the Vina Solorca Estate. Located on the eastern side of Ribera del Duero in Roa del Duero. Made entirely from Tempranillo, Spain's noble red grape. It's made in a more concentrated, modern Claret style, rather than the softer more rustic side of Tempranillo. In the glass it shows a deep, purplish-black color. It possesses an incredible amount of structure and balance for its price, displaying full-body, black and red fruit concentration, with layers of young ripe tannins, supple oak and a little spice to round out the finish. Valmiracle should develop even more over several years. Price **\$7.99**.

The **1995 Bodegas Oliveda Rigau-Ros Gran Reserva** goes down as the most impactful Spanish red wine ever featured in the newsletter. Located in Spain's northeast corner of Ampurdan-Costa Brava wine zone out of the Catalonia Region. Part of Oliveda's 900 acres planted under vine, lies partially over the border into France's Languedoc-Roussillon wine region. Low yielding Cabernet Sauvignon, Grenache and Carignan fruit make up this well-structured red. The aromas show plenty of ripe black fruits, with vanilla and spicy oak. The full-bodied deep concentrated plum and black raspberry flavors hold up to the layers of tannin and spice. The mature nuances show well in this aged Gran Reserva. Will accompany pork, duck, lamb, chourico with blackbeans and aged cheeses. Price **\$10.99**. This superb two bottle offering is one that should not be passed by.

**Buy One Each
Of The Two**

For Only

\$14.98
net

a savings of 4.00 or 21%

TWO BOTTLE SAMPLER PACK #2

With this pack, we have put together two newer labels that come to us out of California's northern Santa Barbara counties, Santa Maria Valley. This cool climate area is known for its high quality Pinot Noir and Chardonnay fruit. Hangtime wines are grown, produced and bottled by Byron Estates, which tells us that this label is another fine creation that falls under the vast and great portfolio of Robert Mondavi. The name "Hangtime" is derived from the term used by winemakers for the number of days grapes hang on their vines. The longer the time, the better, barring frost or rain. Slower ripening occurs in cooler climates like Santa Maria Valley, help the grapes to develop rich and balanced flavors. The **2001 Hangtime Chardonnay** is a seductively rich Chard, that shows excellent aromas of bright apple, pear, tropical fruits and a hint of butterscotch. Its intense, full-bodied flavors bring out the citrus, pear and green apple, with a spicy vanilla cream texture. The well integrated sweet oak adds to its complexity and the acidity reflects balance. The rich fruits linger long on the finish. For those of you who have been tiring of Chardonnay, you will find Hangtime to be re-juvenating and rewarding. Pairs well to many full-flavored dishes, whether it be spicy or rich. Regular price \$16.99 - our price **\$14.99**.

The **2000 Hangtime Pinot Noir** is sure to be as equally rewarding. In the nose it offers an almost Burgundian-like style, with its spicy, earth, cherry and raspberry fruits accenting through. The smooth textured flavors are infused with velvety black and red fruits. It holds good acidity, coupled with soft tannins, throw in its oak character and firm balanced structure, allowing for its pure Pinot Noir expression to show through. This Pinot Noir is sure to be a real crowd pleaser and would make for the ideal companion with game, roasts, grilled tuna and salmon. Regular price \$16.99 - our price **\$14.99**.

**Buy Two Of
Any Combination**

For Only



save an additional 6.00 or 20%

SATURDAY OPEN HOUSE TASTING

As we stated back in January's newsletter, throughout the year we will be offering you a fun and interesting way to sample wines through a **blind tasting** format. Well, on **Saturday, March 15th from noon to 4:00 p.m.**, you will have an opportunity to sample **all five Shiraz wines featured in this month's lead article**. Seek out your favorites, there are no right or wrongs, as it should be based on your personal taste. The listing below will not necessarily be the order in which you will taste them in. Looking forward to seeing you there.

2000 Leasingham Shiraz
1999 Taltarni Shiraz



1999 Rosemount
Show Reserve Shiraz



1998 Penfolds Bin 28 Shiraz
2000 Peter Lehmann Shiraz

MONTHLY BACKROOM TASTING SPECIAL NOTE

In the sixteen years of doing this tasting program, we have always been fortunate in evading what mother nature tends to throw our way. Well, in February, we weren't so lucky. For the very first time ever, we had to cancel the monthly tasting. The reservation list created in February will carry forward into March. So on **Monday, March 10th at 6:30 p.m.** in our back stockroom, we will make another attempt to present the wines of Argentina.

We apologize for those who will miss out and as you can understand, we are obliged to honor the original reservation list that is already full to its limit. **Therefore, there will be no additional reservations accepted for this month's tasting.**