

Wine Tasting Notes November 2016

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Our Philosophy

At Panton Hill we are committed to producing high quality, fruit driven, and complex wines.

Terroir, low cropping levels (1-2 tons per acre), hand picking, top quality French and American oak, in combination with intuitive wine making all combine to produce both the classic styles you love and the rarer innovative fortified styles which delight our visitors and keep them returning.

Wines presently available

Panton Hill Sauvignon Blanc 2010 \$25

This premium Sauvignon Blanc has a beautiful nose of Tropical, White Peach and Citrus fruit. The silky palate reflects the nose with added mineral flavor and a long finish. Inviting as an aperitif and perfectly suited to a wide range of foods from poultry and sea food dishes to Asian cuisine.

Cellaring excellent to drink now or in a few years

Panton Hill Chardonnay 2014 \$28

This unoaked Chardonnay has the complex creaminess that results from malolactic fermentation. This is beautifully balanced against the fruit notes. The bouquet shows complex aromas of honeysuckle, peach, and citrus. These fruits carry through to the palate and combine with nutty characters and hints of butterscotch to create a multilayered smooth, round mouth feel. Try this with cheeses, seafood or a nice creamy Spaghetti Carbonara. Cellar 2-6 years, Drink 2015-2020

Panton Hill Pinot Noir 2010 \$30

Our minimally filtered 2010 Pinot Noir has been produced using the process of carbonic maceration and whole bunch fermentation with wild yeast, first employed in France in the 1930's. The result is a soft, earthy, style exhibiting cherry and plum aromas mingled with forest floor notes. These lead beautifully into a rich, complex and velvety palate which is further enhanced with a fine balance of old oak and spice. Try this with a good Brie, Camembert or Duck. Cellar 2 to 8 years, Best Drink 2014 -2018

Panton Hill Cabernet Sauvignon- Merlot- Franc 2014 Bordeaux blend \$28

This Cabernet-Merlot-Franc blend is bursting with rich dark berry fruit perfectly balanced with smooth, well-weighted tannins. The palate is complex and lingering. This wine is classically French in style and

is drinking well now, but will continue to develop depth and complexity over the next few years. Try this with lamb shanks, a rich stew or maybe some good quality Cheddar. Cellar 4-8 years, Drink 2016-2022

Stockbrokers Shiraz 2010 \$28

This beautifully balanced wine has a deep, rich palate of black cherries and chocolate. This interweaves seamlessly with the smooth tannins, that give this wine its velvety mouth feel. Great length and good complexity culminate in a soft, spicy finish. There is a spritz on the end of the tongue due to the light bottle fermentation that was allowed, by minimizing levels of Sulphur in this wine. Decant this wine on opening

An excellent partner to beef, game dishes or mature cheeses. Don't think of eating a steak without it. Cellar 4-10 years, Drink 2014-2020

Panton Hill Verdelho 2014 \$28

You'll find voluptuous aromas of tropical fruits with hints of poached pear, apricots and citrus, as well as honeysuckle in this fine Verdelho. It is un-oaked so as extend the beautiful fruit character. The aromas carry through to the palate. Because of its long ripening time, a surprising complexity and rounded mouth feel reminiscent of a French Sauterne have developed. It will make a fine partner to cheeses, smoked seafood and Asian cuisine. Because of its subtle sweetness it is equally at home with a sumptuous dessert.

Cellaring: not traditionally cellared, but this one could last a few years.

Vintage Pinot Port 2003 \$25

The production of this rare, Vintage Pinot Port made from carefully selected, late picked Pinot noir fruit was only possible because of exceptional ripening conditions in the Yarra Valley in 2003. It is a rich, burgundy color with a complex and fruity nose. On the palate there is full flavored, subtly sweet plumb and black cherry fruit with good balancing spirit, soft tannin and a satisfying, lingering follow through. A wine to please those who must drink it now, but ideally suited to develop and mature during the next few years in the bottle. Not for keeping once opened, beyond one week.

Try it on ice, as they do in Portugal as an accompaniment to tapas on a warm evening, or maybe in a cooler season with a good cheese or a rich, chocolate pudding. Cellar 8-25 years. Best Drunk 2010-2028?

Dorothy's Choice Muscat (average of 20 years in oak) \$50

This delicious, fruity, fortified wine was made from Muscat grapes grown in the Rutherglen region of Victoria. Australian Muscat wines are world renowned, the best being made from the Rutherglen clone.

This is a blend of carefully selected vintages spanning the period of 1987 to 2006. The result is a wine which has the depth, complexity and richness produced by aging, coupled with the freshness and fruit of a younger wine. Particularly evident are raisin, toasted almond and toffee characters that give it a luscious, mellow character. Try this with a good Blue Castelo Cheese. Drink now or later

Aromatica - In the style of Marsala Superiore Riserva \$30

Originating in Sicily, Marsala was one of the most expensive and popular wines in Europe for more than a century. Poor copies led to a short era when it was relegated to the kitchen. Aromatica reflects strict new Italian standards, is made traditionally, and vintaged over a number of years at Panton Hill. The result is "Christmas Pudding in a Glass", rich and dark, with a hint of butterscotch, vanilla and spice. If you have only tried modern copies, discover why the traditional style was so popular.

Uses: Try it on ice cream or crushed ice in the summer. Make a real Tira Misu, Mediterranean Trifle or a marinade for berries or peaches. Up-grade numerous desserts, when guests that you'd like to impress, arrive unexpectedly! Drink now or later.

Orams Wish- Chardonnay Liqueur \$40

Orams Wish was named after Oram's Reef, the richest gold seam in Panton Hill in the gold rush days. This unique, soft, golden Chardonnay Liqueur is subtle but rich. Its smooth, mouth filling flavors of honey, citrus and crème caramel with a hint of grape flower aromas remind you of a warm spring day.

Delicious on its own or accompanied by cheeses, almonds, dried fruits or chocolate. Nice addition to freshly poached fruit such as peaches or nectarines. Drink now or later.

Orams Reef Pink Sparkling Pinot Noir-Chardonnay-2004 \$60

This gorgeous, delicate, pink-coloured wine has been produced using the classic Methode Champenoise. It sits on the cusp, between dry and sweet and is fresh and light. The delicate balance between subtle citrus and yeast characters makes it a perfect partner for a wide range of foods. Disgorged 2008. Cellaring: 2008-2018

Orams Reef Sparkling Pinot Noir Chardonnay- 2010 \$50

This wine has been produced for those who love a classic Methode Champenoise with its fine bead and perfect balance between the creamy, yeasty characters and delicate fruit. It is crisp, fresh and once again, a perfect partner to a wide range of foods. Disgorged 2015. Cellaring 2015- 2020.

Limited quantities of Select Museum Vintages available including some wonderful 2006 Bordeaux Blends. Enquiries welcome.