

Wine Tasting Notes – Jan. 2019

*Panton Hill Vineyard and Winery
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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 2014 \$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 \$35

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 creamy Spaghetti Carbonara. *Cellar 2-10 years, Drink 2015-2024*

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 2010 Bordeaux blend \$30

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 a good quality Cheddar. *Cellar 4-15 years, Drink 2016-2025*

Stockbrokers Shiraz 2010 \$30

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.

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 \$30

You'll find voluptuous aromas of tropical fruit and ripe nectarines, as well as honeysuckle in this fine Verdelho. It is un-oaked so as to extend the beautiful fruit character. The aromas carry through to the palate which is long and crisp. Because of its long ripening time, a surprising complexity and rounded mouth feel reminiscent of a French Sauterne have developed. This will become more pronounced as the wine ages. It will make a fine partner to cheeses, smoked foods, seafood and spicy food. Because of its subtle sweetness it is equally at home with a light fruit dessert....Just remember the rule that wines served with desserts should be sweeter than the dessert they accompany.

Cellaring: Fresh and soft in its youth. Ages gracefully into a rich, complex wine. Cellar < 10 years.

Dorothy's Choice Muscat (average of 20 years in oak) \$75

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 Pantan 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 enjoy at your leisure.*

Orams Wish- Chardonnay Liqueur \$40

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

Delicious on its own or with cheeses or chocolate. Try on freshly poached fruit. *Drink now or at leisure.*

Sparkling Stockbrokers Shiraz 2014 \$35

This traditionally bottle fermented Shiraz has the beautiful cherry characters and complexity found in our classic Stockbrokers Shiraz. Add the two stage fermentation in the bottle and you have something to celebrate!

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.*

Blanc De Noir – 2014 \$40

This rich, light salmon coloured Blanc De Noir is a rare style in the stable of bottle fermented, sparkling wines, made entirely from Pinot Noir grapes without skin fermentation. It has an intense nose of quince, apricots, honey and toasted bread. In the mouth it shows beautiful length and richness with a rounded, creamy finish. The mature notes that develop early in this style, do not indicate a short bottle life. This wine might win over a hardened red drinker.

Good with smoked salmon, truffles, mushrooms, creamy cheeses, cured meats and just about any seafood including nicely cooked calamari, fish and chips! *Disgorged 2018.*

Enquire about other SELECT MUSEUM VINTAGES available in limited quantities.