

Tasting Notes White wines



QUEALY

Kathleen Quealy fell in love with the wine industry as a girl growing up in the Sydney's inner west dominated with Italian migrants and culture. Its only natural that she leans her winemaking to Italian varieties and style. She finished her winemaking degree from Wagga Wagga now Charles Sturt University in the mid 1980s and has made wine on the peninsula since 1988. Her family vineyard and winery is Balnarring Vineyard. The family run a cellar door inside the winery there as well as showing her Quealy wines here at Merricks General Wine Store.

FRIULANO 2009 \$22

Native to the Friuli district, sharing the maritime climate we experience. Balnarring Vineyard is the pioneer of the important cool climate variety in Australia. Meadow flower aroma. Palate is delicate and refreshingly fine and acidic.

PINOT GRIGIO 2010 \$25

"Winemaker Kathleen Quealy has delivered a wine of exotic, aromatic complexity with aromas and flavours you're just as likely to find in a Middle-Eastern bazaar as you are in a bottle. Rose petals, musk stick, peach, pear and spice lead to a lovely mouth-feel that's opulent yet crisp and refreshing. A slightly bitter, lemon-pith flavour on the finish adds another layer to the wine's complexity and interest." 4.5/5"Going Grey"
Melbourne Weekly 13th October Ben Thomas

POBBLEBONK 2010 \$25

'Here's someone who never sits around waiting to make 'what they're all making'. Just as Kathleen Quealy was the first out with a range of Pinot Grigio/Pinot Gris which echoed their European origins, it's only logical that she also tackles the fascinating genre of north Italian multi-varietal blends. From their Balnarring vineyard on Mornington's 'sole', the varieties are interwoven; Pinot Grigio for mineral texture and its characteristic pear notes, the increasingly interesting Friulano for flowery aromatics, juiciness and zip, Chardonnay for fruit and structure, along with small amounts of Riesling and Moscato Giallo to compliment or complement. This is far from obvious wine, yet it's thrilling, fresh, lively and deeply interesting. As an important bonus, this is infinitely food friendly."

The Adelaide Review October 2011 David Ridge

MUSK CREEK PINOT GRIS 2009 \$30

The deep red volcanic soils, sunny site tempered by cold ocean breeze creates wine of power. Aroma is wild honey and heavy bottomed pears. Palate is powerful and poised. Will keep another five years and become very interesting.

BAILLIEU

Baillieu vineyard is nestled in a sunny pocket of Sam and Charlie's Bulldog Run farm. The property plays an important conservation role protecting the head waters of Bulldog and Tubbarubba Creeks. The significant area of bush serves to protect the vines from the cold ocean winds. The sward of native grass along the vine rows sweetens the loam soil in tandem with the natural drainage of north/ north east slope. This terroir is expressed in the fresh sweet aromatics and lissom palates of all their white wines.

ROSÉ PINOT NOIR 2011 \$20

Pinot grapes are crushed and steeped in their skins for 48 hours to extract their brightest colours. The juice is racked into both a tank and barrels to undergo fermentation. Malolactic fermentation follows softening any of the sharper acids. The wines are then skilfully blended to become Baillieu Rose. The rosé is bottled in the cold of winter to arrive into the spring market fresh and ready to drink.

CHARDONNAY 2010 \$25

Chardonnay grapes at Baillieu are typically small golden bunches as tight as a fist. The fruit is rich in flavour and acidity ensuring generosity and freshness on the palate. Grapes are pressed as whole bunches; only the free run is selected and fermented in barrels. Gradually a buttery soft supple palate emerges balanced with natural acidity.

PINOT GRIS 2010 \$25

Baillieu Vineyard Pinot Gris grows on the lower cooler part of their slope. This microclimate retains all the acidity and discourages too much darkening of the skins. The fruit ripens with a hot pink skin, rich in sugar and defined with a wild honey aromatic. The grapes are hand picked and gently pressed to ensure the wine becomes golden not pink. Baillieu Pinot Gris is honey and pears aroma followed by a lush fleshy palate.

VIIGNIER 2010 \$22

Winewise Volume 27 Number 3 August 2011 "Outstanding" 2010 Baillieu Viognier "What a superb expression of Viognier this is. The fruit component is intense but restrained, hinting at nectarine, melon and ginger. As good as the nose is, the palate is even more impressive – minerality and textured – but in no way oily. A bargain. Excellent Value GOLD 14.5% Screwcap"

More in the Italian than french in style. The aromas are the golden stone fruit sought after in viognier however remaining well structured the palate is light and fresh. Grapes are picked mid season, pressed gently, racked very clean and then tank fermented.

ELGEE PARK

2011 VINTAGE ... Riesling, Viognier and Merlot were received on April 21st, and finally Cabernet Sauvignon on April 29th. The combination of careful hand harvesting, plus the ability to sort fruit at the winery ensured that only sound, quality fruit was processed, and overall the resulting wines are very pleasing, they have high natural acidity, and comparatively delicate structure, but an excellent depth of flavour typical of the Elgee Park Vineyard.

I attribute this resilient performance to both the careful management of the vineyard, and the invaluable asset of some of the Peninsula's oldest vines. We bottled the Riesling at the end of July, and I think it is the best dry Riesling I have seen from the vineyard in over 15 years of involvement in the making of these wines. Sometimes a cool year has its benefits!
Geraldine McFaul - Elgee Park Winemaker

FAMILY RESERVE RIESLING 2011 \$25

First of the mark from the cool 2011 vintage; this Riesling is bursting with the aromas of waxy lime blossom. The palate has a seam of complex citrus notes whilst still very delicate and washed with fine natural acid.

FAMILY RESERVE CHARDONNAY 2010 \$40

Beautiful aromas of crème brûlée interlaced with citrus subtleties. Hints of citrus, grilled nuts and honey flavours, complimented by fragrant French oak and finishing with exceptional balance.

The 2009 Chardonnay was awarded three trophies at the 2011 International Cool Climate Wine Show. The trophies were awarded for the "Best Chardonnay", "Best White Wine" and "Best Wine of the Show". Elgee Park Chardonnay is a consistent style made from the Peninsula's oldest vines planted in 1979. The 2010 Chardonnay benefits from the superlative vintage where conditions were cooler than 2009.

FAMILY RESERVE PINOT GRIS 2010 \$25

A luscious style of Pinot Gris where some fruit sweetness is retained and balances the palate. Suited to poultry dishes where the subtle flavours of both the food and wine enjoy a perfect marriage.

FAMILY RESERVE VIIGNIER 2009 \$25

A fabulously awarded wine of great pedigree. Elgee Park were first to plant Viognier in Australia. Whilst the region prefers other varieties Elgee Park and Baillieu viognier continue to perform well. The Elgee Park style is classic french style of solids ferment and lees stirring in barrel. The wine is very powerful and suits a big table.



MERRICKS GENERAL WINE STORE

QUEALY
BAILLIEU
ELGEE PARK