

# Tasting notes Red Wines



## QUEALY

All of the red wines on tasting at Merricks General Wine Store show a power and ripeness of fruit that is widely enjoyed by their customers. Kathleen Quealy attributes this quality to the warmth and sunshine each of the vineyards receive.

In the case of the Quealy Pinot Noirs sun worship is paramount to style and quality. Musk Creek Vineyard is pruned to a single arch cane allowing each shoot a lot of distance between neighbours increasing natural tannin and that intense chesty violet rose aroma.

### **MUSK CREEK PINOT NOIR 2009 \$40**

The vineyard site is NNE on a rich red and brown clay loam. The vineyard is carefully managed to harness the vigour and return all this energy captured as power and ripe sweet tannins. Flinders is a windy sunny site and all that sunshine, tempered by the ocean breeze translates to perfume and sweetness.

### **RAGEOUS 2009 \$30**

#### **Sangiovese, Shiraz and Pinot Noir.**

A winning blend inspired by the Super Tuscans with Pinot Noir rather than Cabernet. Sangiovese (51%), Shiraz (30%) is co fermented allowing the positive attributes of both to shine. A long maceration follows followed by pressing and an immediate blending of the Pinot Noir (19%). The wine is then matured for 24 months in barrel.

### **17 ROWS PINOT NOIR 2009 \$50**

"Deep and vibrant in colour, the bouquet is loaded with ripe black cherry fruit, hoi sin and a slight suggestion of toast; while the palate is juicy and generous on entry, there is a serious side to the structure, as the finish is full of compact and drying fine-grained tannins; a long and dark example of the variety". Drink by 2016  
**94 points.. James Halliday  
2012 Wine Companion**

## SWEET

### **BALNARRING VINEYARD**

#### **MUSCAT ROUGE 2010**

### **MUSCAT ROSÉ À PETIT GRAINS. \$20**

The most ancient and aromatic variety of the world; Turkish delight and rose petal.

### **QUEALY MAY HARVEST 2010**

#### **MUSCAT BLANC À PETIT GRAINS \$25**

Rare Muscat Blanc is allowed to concentrate and complex with the gentle agent of Botrytis.

## BAILLIEU

Baillieu red wines have benefited from the set of warm dry vintages of 2007 – 2010. In this time their red wine quality has flourished aided with the opening up of their canopies. Their entire vineyard is now cane pruned so that each shoot is growing solo into the sunshine. Their winemaker is Kathleen Quealy who works closely with them in the vineyard anticipating the correct winery response. The style of red wine is warm and generous. The winemaking involves the gentle however full extraction of tannin and flavour with skin contact, a 30% annual barrel renewal program and most importantly the preservation of quality with winery maturation of a minimum of 12 months in barrel for Pinot Noir and 24 months for the Shiraz.

### **PINOT NOIR 2009 \$35**

This hot dry 2009 vintage has created a powerful complex Pinot Noir. All of the grapes were selected in the field. The grapes were barely crushed to ferment in two and three ton open pots. These small pots prevent compaction of the rising "cap" and keep the temperature consistent across the entire vessel. There is no temperature control rather a natural climax of around 33°C whereupon the sensitive yeast slows their fermentation activity. In the winery the clean aromas over vintage prove the temperature regime of the ferments is a positive quality force. Maceration on skins is in the order of 21 days; the gentle act of time extracting all of the sweet ripe tannins. The must is then pressed into tank, racked into barrel. The young wine was racked on three occasions. The role of racking is to remove the clean wine from the tank sediments evidenced in the spicy clean aromatics and the sweet fine tannins. Please keep for many years.

### **SHIRAZ 2008 \$27**

The 2008 autumn was superb for Shiraz, long cool and dry. The Shiraz is grown at the top of the Baillieu Vineyard slope although still under the brow that is the Tubbarubba bush. The soil is thinner, putting a break on the natural vigour of Shiraz. There is more exposure and wind which keeps the heavier shiraz bunches clean and exposed to the sun. In the winery the grapes are fermented on their skins for 28 days in variable capacity tanks that can be sealed when the ferment subsides so that skin contact continues without the danger of oxidation. The 2008 Shiraz was stored in barrel for 2 years with regular racking and checking. The Shiraz has generous quantities of sweet tannin attached to ripe full flavour. Please cellar for 5 more years.

## ELGEE PARK

Bails Myer was the pioneer of the wine industry on the Mornington Peninsula. He established his vineyard at Elgee Park in 1972 with the finest viticulture and winemaking minds available to advise on variety and site selection. Elgee Park vineyard matures magnificently spearheading the region in the quality stakes of the classic french wine styles. Each year Elgee Park is regularly awarded prizes especially for their Chardonnay and Pinot Noir. The vineyard is wrapped around a sun filled amphitheatre with views of Port Phillip Bay. The old winery is now a meeting place filled with aboriginal art. The wines are now made at Willow Creek by the very skilful Geraldine McFaul. She has worked as their winemaker for 15 years. Please try the Cabernet Merlot, made from the oldest vines on the peninsula, with planting material no longer used in younger vines however are most suitable for this cool region making a classic claret style.

### **FAMILY RESERVE PINOT NOIR 2010 \$45**

The natural amphitheatre of Elgee Park Vineyard allows the Pinot Noir to ripen fully. Luxurious aromas of cherry, some chocolate and spice; the palate is supple and complex.

### **FAMILY RESERVE CABERNET MERLOT 2008 \$30** **95 points... James Halliday**

Cabernet and Merlot are rare varieties now on the Mornington Peninsula. One reason is the need for a warm and drained site. The depth of flavour only achieved in this best years and only in mature vines. These Elgee Park vines are the old fashioned clone that was in fact superseded by inferior clones. Perhaps it is part of the reason for Cabernet and Merlot rarity these days. Enjoy the cassis and cigar box aroma and how it rolls out on the palate. Enjoy the fine digestive tannins; this claret style is majestically retro to pair with roast dinner or fine cheddar.

## SPARKLING

### **CUVEE BRUT 2007 CHARDONNAY PINOT NOIR \$45**

The Cuvee Brut is a marvellous wine with fermentation in bottle and ageing on lees for a minimum of three years. The lying of the sparkling wine for so long on the lees causes the breakdown of the yeast cells, yeast autolysis, that creates that exciting cracking fresh bread, honey, some malt whirling aroma.  
60% Chardonnay and 40% Pinot Noir.



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