Tasting notes

NICK BULLEID
These were compiled from the notes of Nick Bulleid and Simon Adams. The wines were tasted blind.

Marsanne

Cranswick Estate Conlon Block 1996
Cool fermentation in steel with an aromatic yeast strain. Racked off gross lees into used barrels and matured on Chardonnay lees.


All Saints Classic Release 1996
Ripe fruit, touch of apricot, with medium depth. Full, ripe fruit on palate with good extract—even a little phenolic. Good balance and acidity. 16.5

Chateau Tahbilk 1996
(Chemistry—see Larsen paper)

- Very fragrant nose—pineapple, honeysuckle. Slight botrytis gives a Traminer-like lift. Very complex flavour with good length, yet not high in alcohol. A departure from the traditional Tahbilk style. 17.5

Chateau Tahbilk 1989
(Chemistry—see Lewis paper)

- Very complex, nutty, mature nose. Bottle-age has overtaken varietal fruit, but the wine is still fresh. Soft, round palate with very good depth of toasty flavour. Light phenolic texture and good acidity on finish. 17.3

Mitchelton Goulburn 1996
(Chemistry—see Lewis paper)

- Attractive fruit on nose, touch of pineapple, with prominent new oak. Full flavour of fruit and oak, the latter giving a phenolic mouth-feel. Slightly oak dominant at this stage, but should age well. 16.3

Mitchelton Reserve 1994
(Chemistry—see Lewis paper)

- Very complex nose with ripe fruit, oak and light malolactic characters giving richness. Full-flavoured, slightly toasty palate with good roundness and body. Well-balanced fruit and oak. Malo gives length. 17.5

Hermitage ‘Chante Alouette’ (Chapoutier) 1995
Juice cold-settled for 24 hours, then fermented—one third in small new oak at ambient temperature, one third cold in stainless steel, one third in neutral vats at intermediate temperature. Malolactic. Barrel-aged for 10–12 months.

- ‘Fine’ nose showing reserved fruit—probably oxidative handling—but very complex and ‘chalky’. Some malolactic influence. Full bodied palate. Ripe, honeyed flavour—very complex. Distinct alcohol hotness and relatively low acidity, yet quite tight on finish. 17.8

Roussanne

St Huberts 1997

Yeringberg Marsanne 51%, Roussanne 49% 1996
Fermented at 16°C in stainless tank, then aged for 6 months in old French oak hogsheads.

- Slightly neutral nose with a little toastiness developing. Nougat. Mid-weight palate with reserved, complex flavour. Fresh acidity and light phenolics on finish. 15.5

Mont du Roi Pays d’Oc (The Wine Society) 1996
Fresh nose with light aromatics—pear, honey, apricot. Medium weight palate with attractive pear-like flavour. Crisp acidity. Lacks a little fullness, but varietally true. 16.5

Chateau de Beaucastel Châteauneuf du Pape 1994 (80% Roussanne, 15% Grenache Blanc, 5% other)

Six bottles of this wine were too oxidised to rate.

Qupe ‘Alban Vineyard’ Edna Valley 1996
Yield 1 ton/acre. Whole bunch pressed, settled for 36 hours, then fermented in 1 year-old François Frères oak. 100% malolactic. A ged on lees for 9 months.

- Full, ripe fruit on nose with distinct pear and apricot characters. Some VA lift. Light, cashew oak. Very complex, ripe flavour. Full body with noticeable alcohol, even hot on finish. 16.8

Viognier

Heathcote Winery 1997
Light apricot fruit, floral lift, with some lees complexity. Full, ripe fruit on palate with apricot varietal fruit. Good weight from alcohol. Firm acidity and light phenolics on finish. 17.3

Heggies 1996
(Chemistry—see Adams paper)

- Rich, full nose with plenty of ripe fruit. Distinct dried apricot, orange. Full, ripe fruit on palate with alcohol and glycerol roundness. Rich spice and apricot flavour. Slightly lacks acidity, but in style. 18.0
Yalumba Family Reserve 1996
(Oenology – see Adams paper)
Lightly perfumed fruit, slight citrus character. Delicate palate, finer than the Heggies, with a hint of toast. Varietally true, but of medium weight and with fresh acidity. 16.0

Mitchelton Viognier/Roussanne 1996
(Oenology – see Lewis paper)
Full nose with ripe apricot fruit. Touches of musk and nougat oak. Full-bodied, round palate. Good depth of flavour and balanced acidity. 17.0

Mont de Roi Pays d’Oc (The Wine Society) 1996
Straightforward nose with a little stone-fruit and spice. Attractive flavour, apricot, hint of botrytis? Firm acidity, finishing slightly short. 15.5

George Duboeuf Ardeche 1996
Complex nose with mid varietal, stone-fruit character. Good palate with hints of dried apricot and some nuttiness. Good length, but finishes slightly hot. 16.5

Condrieu (E. Guigal) 1995
Juice concentrated with cryo-extraction. One third fermented in new oak. Bottled at about 8 months.
Very complex, rich nose. Peachy fruit with musky, traminer-like overtones and some nutty barrel-fermentation and new oak characters. Rich, mouthfilling palate with a round, velvet mouth-feel. Finishes with very good length, but a little hot. 17.5

Gregory Graham Knight’s Valley 1996
Grapes whole bunch pressed. Juice cold-settled overnight, then fermented in neutral oak barrels in 10°C cellar. Malolactic. Barrels stirred and topped for about 5 months. Then 45 days in new barrels before bottling.
Very ripe, intense fruit on nose. Papaw, yet a slight herbal edge. Some complexity from new oak. Hug palate with considerable extract and alcohol. Touch of raisined/oxidised fruit? Round and full in the mouth, finishing rather hot. 15.8

Pinot Gris

Ironpot Bay Pinot Grigio 1997
Fresh, ripe fruit on nose. Medium intensity. Slight stonefruit and a hint of hay. Good palate weight and balance. An attractive green apple character. Finishes with very fresh acidity. 16.0

Seppelt Dromborg Pinot Grigio 1997
Whole bunch pressed, cold settled and fermented in stainless steel at 16°C. Cleaned up and bottled early without oak maturation.
Very attractive perfumed nose. Hint of lychee. Fresh palate—touch of white peach and melon. Medium body and weight. Fresh acidity. Delicate, yet shows good length. 17.0

Brown Brothers King Valley Pinot Grigio 1997
White peach and honeysuckle fruit on nose—not intense, but ripe and attractive. Complex flavour and good palate weight, finishing with fresh acidity. 16.5

Martinborough Vineyard Pinot Gris 1996
Barrel-fermented and aged for 10 months in old oak barrels. Rich, complex nose with ripe fruit and nutty barrel-fermentation character. Full-bodied, rich palate with great depth of flavour and length. Not ‘traditional’ Pinot Gris, but attractive in its style—a Chardonnay look-alike. 16.0

T’Gallant Pinot Grigio 1997
(Oenology – see Quealy paper)
Slightly neutral nose, but fresh, with attractive fruit. Touch of hay. Full-bodied, well balanced palate with good mouth-feel, some alcohol sweetness and moderate acidity. 16.0

T’Gallant Tribute Pinot Gris 1995
(Oenology – see Quealy paper)

Bollini Trentino Pinot Grigio 1996
Air-bag pressed, then settled on pectolytic enzyme for 24 hours. Fermented with D47 yeast for 10 days at 16–18°C. Settled on lees for 4 months before racking. Gelatine and bentonite fined and cold-stabilised before earth filtration.
Rather neutral fruit—slight apple character. Hint of chalk or paper—solids fermentation? Medium weight palate without fruit intensity, although there is good balance and length. 15.5

Bollini Grave del Friuli Pinot Grigio Riserva 1996
10–25 year-old vines yielding 7 to 9 tons per hectare. No skin contact. No oak maturation, but 25% malolactic. Complex, ripe fruit—apple, white peach, touch of muscat perfume. Medium weight, complex flavour, touch of lees or malo? Good length and firm acidity. 17.5

Josmeyer ‘Le Fromenteau’ Pinot Gris 1996
20 year-old vines. Juice pressed without skin contact. One month fermentation and vatting in 100 year-old 6000 litre oak vats.
Floral nose with rich, spicy fruit and a traminer-like lychee lift. Full, broad palate with distinct viscosity. Ripe, white peach flavour. Touch of earth. Auster finish with moderately high acidity. 17.3

Josmeyer Pinot Gris Vendange Tardive 1995
20 year-old vines. Juice pressed without skin contact. One month fermentation and vatting in 100 year-old 3200 litre oak vats.
Ripe, luscious fruit on nose. Peach, pear with botrytis complexity. Very fresh and vibrant. Full, ripe palate with lusciousness and sweetness balanced by fresh acidity. Tight, yet soft. 18.0