

# FERMENTATIONS

Newsletter # 21

Autumn 2007

Newsletter of Canobolas-Smith Wines

CARGO RD, ORANGE N.S.W. 2800 AUSTRALIA T / F 02 6365 6113 [www.canobolassmithwines.com.au](http://www.canobolassmithwines.com.au)

Welcome to the Autumn 2007 Fermentations featuring new releases from the very good 2004 vintage.

## NEW RELEASES

2004 was a good harvest. The vineyard appeared to bounce back from the very dry conditions of 2003 and all varieties produced good flavours and concentration.

### 2004 ALCHEMY

The pursuit of quality dominates the barrel selection process for Alchemy – this means we are selecting harder and in 2004 making less Alchemy. The blend is 55% Cabernet Sauvignon, 30% Cabernet Franc and 15% Shiraz. The wine spent 24 months in French oak barrels with over half the barrels being new. Unlike some Alchemy releases, which can be brooding and withdrawn, the 2004 has supple fruit-driven integration. We attribute this to the growing season and longer skins contact post-fermentation. The longer skins contact gives softer, better integrated tannins. We suspect a lot of this wine will be drunk well before it reaches maturity in five or so years time.

### 2004 CHARDONNAY

The 2004 Chardonnay is a wine with plenty of richness and flavour, it has a very attractive yellow/gold colour. Twelve months in French oak barriques (one third new) gives the wine complexity and style. The nose opens with peachy stone fruit with

nutty lees and oak characters to the fore. Hints of apricot. In the mouth the flavours are in the nutty, peach spectrum with clear secondary characters. The wine has a fine yet intense palate with a long finish. We expect the fruit is still developing and will come up in the next 6 months and fully develop over the next 3 years or so. The 2001 & 2002 Chardonnays continue to impress – in our humble opinion they rank among the best in the country and whilst they are drinking well we expect they will provide pleasure for many years.

### 2004 PINOT NOIR

A small production wine from a good year – we made 80 cases only. Typical Pinot – some sappy notes with fruit in the dark cherry spectrum. Twelve months in French barriques with one-third new barrels. Tight palate with fruit intensity and freshness. Unfiltered. If you are drinking this wine young, decant for several hours. Be quick!

### 2005 STRAWHOUSE SBS

A full-bodied barrel-aged, dry white this SBS spent 12 months in 5yr old American oak puncheons (450l). It has evident vanillin oak aroma on the nose and attractive lemony Semillon flavours on the palate. We expect the wine will gain complexity over 2 years. Try with chicken with sage & garlic.

## AGED RELEASE

### 2001 CABERNETS

This is a six-year-old, which we have deliberately held back as it deserved cellaring. Among the first of our wines to be bottled under screw cap, it has kept its freshness. A 50/50 blend of Cabernet Sauvignon and Cabernet Franc, it is a medium bodied elegant red with lovely fruit-sweet Franc characters on both the nose and palate. Eighteen months in barrel and four years in bottle, this wine cries out for some roast lamb with family and friends.

### ABOVE AVERAGE HALVES FOR CURRENT DRINKING

#### 1999 Chambourcin / Cabernet

Over the last few weeks at Cellar Door we have been getting a great response to the re-release of this wine. It seems that this has been the ugly duckling of the range, and it has only now had enough time in bottle to show its style. A 1999, it has a fresh, minty, distinctive nose wrapped in a smooth package. A great value aged wine with oodles of character. **375ml, \$12.**

#### 2004 Cabernet Sauvignon

Everyone who has tried this wine has given us good feedback – delicious, smooth, quality Cabernet Sauvignon that drinks well young. It includes a small amount of the 2004 Alchemy (10%) which adds sophistication to this quality little beauty. **375ml, \$10.**

*Good things come in small packages.  
CHEERS!*

**Canobolas-Smith  
Hand-Made Wines**