

# FERMENTATIONS

Newsletter of Canobolas-Smith Wines

# 22

Spring 2007

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Welcome to the Spring 2007 Fermentations. After good rain in May and June the winter and spring have been on the dry side. The vineyard, however, is looking very good —the spring growth is much better than last year and because of the dry conditions there is very little disease pressure.

## AROMATIC WHITES

In 1997 we embarked upon a minor expansion and planted 2 acres on the Strawhouse Vineyard to Sauvignon Blanc and Semillon. The Strawhouse wines have been part of Canobolas-Smith since 2004 and each vintage helps develop the (Straw)house style. In

**2004** the wine was 100% Sauvignon Blanc, tank fermented. In **2005**, it was Sauvignon Blanc / Semillon (65%/35%), barrel matured in American oak puncheons – a dry full-bodied style (see review below). In **2006**, the blend changed to 40% Sauvignon Blanc / 30% Semillon / 30% Chardonnay, a tank fermented wine with appealing fruity sweetness (**last orders please**). The Chardonnay adding a note of richness and enabling us to increase the quantity by one third. In 2007 we have made two wines – one, released in this Newsletter, is the **2007 Kywarra Sauvignon Blanc**. The second, the 2007 Strawhouse Sauvignon Blanc / Semillon, is maturing in French oak barriques for release in summer 2008/09 (or thereabouts).

The 2007's will give you two more chances to taste the evolution of the Canobolas-Smith aromatic style.

## NEW RELEASES

### **2007 Kywarra Sauvignon Blanc (\$18)**

The **Kywarra Vineyard** is located on the Borenore ridge – a very similar, slightly higher site about 2km away from Canobolas-Smith as the crow flies. It is owned by our good friend Chris Wall.

The grapes were picked at 12° baume and fermented cool in tank and bottled early to retain freshness. A zesty young wine, this dry Sauvignon Blanc shows what the Orange region can do – lifted aromatics and appley crispness, it has a floral nose and a lightly textured palate. Ideal with flathead, salad & garlic aioli or with friends on the verandah this summer.

### **2005 Rosé (\$15.00)**

Whole bunch pressed, barrel fermented with malolactic fermentation as we would do with Chardonnay, this is a Rosé in the dry Provençal style. A blend of Cabernet, for fruit flavour and structure and Chambourcin, for colour and acidity. There is also a small amount of Pinot Noir that adds to the texture. The light red colour comes from three hours skins contact in the press. Serve chilled at your next barbeque.

## ALCHEMY REVIEW

Orange Wine Week was an opportunity for us to assess back vintages of Alchemy. We looked at six vintages of Alchemy. The first bracket **2005, 2001** and **1995**. The second bracket **2004, 2002** and

**1996**. The **2004** has oodles of mid-palate fruit, new oak and integrated tannins. Obviously young but a wine of much charm – put your name on a case if you haven't already. The **1996**, not surprisingly, was the wine of the tasting. Eleven years of age, it has dark fruit, complex oak character and richness beautifully combined. A wine to contemplate simply with some aged Cheddar.

## UPDATES

### **2006 STRAWHOUSE (\$18)**

Great summer drinking, last stocks of this wine now selling.

### **2004 Chardonnay (\$27)**

The 2004 Chardonnay rated well with James Halliday in his 2008 Wine Companion "very rich...very good. Drink to 2012. 92/100." In our view the fruit is still developing. Will be best as a four or five year old.

### **2005 STRAWHOUSE SBS (\$18)**

The latest Gourmet Traveller WINE Magazine (Oct/Nov) featured the 2005 Strawhouse SBS.

"...This complex, savoury dry white has a richness and complexity way beyond a simple varietal wine. It's been aged in old, second-hand barrels and, with time in bottle, the abundant yet finely honed flavours are at their peak. This wine has enough richness to deal with the power of the risotto but is refined enough to match the freshness of the peas and the sweetness of the prawns...an absolute bargain."

**CHEERS!**

**Canobolas-Smith  
Hand-Made Wines**