

FERMENTATIONS

Newsletter of Canobolas-Smith Wines

25

Winter 2009

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Welcome to the Winter 2009 Fermentations. As we write we are heading into the cooler months, harvest is complete and all the 2009 wines are in barrel – apart from some late harvest Semillon.

winter reds

2005 Alchemy (\$40) *New Release*

We have said this before (with the release of the 2005 Reserve Shiraz and 2005 Pinot Noir) but it is worth reiterating – wines from the 2005 vintage are typified by their strength and intensity. The **2005 Alchemy (\$40)** is a blend of 90% Cabernet Sauvignon and 10% Cabernet Franc, and in typical Alchemy style it spent twenty four months in barrel (50% new, all French). It has a deep colour and a restrained nose of blackcurrant with hints of sweeter fruit from the Cabernet Franc. The palate is quite big and structured, a contrast to the 2004 which was very approachable at the same age. From the excellent 2005 vintage we expect this to age to 2020 and beyond. Only **150 cases** made; our smallest bottling.

2006 Shiraz (\$25) *New Release*

This wine has a very appealing deep red colour with youthful hints of purple. The nose has a delicious amalgam of red fruits and spice. The fruit characters are in the raspberry and blood plum spectrum. The palate is medium bodied with lovely weight and elegance. The palate continues the raspberry theme with eighteen months in oak giving the wine added richness and structure. Drink now – 2015+.

current releases

2004 Cabernet Merlot (\$25)

A very approachable Cabernet blend – 45% Cab Sauv, 40% Cab Franc &

15% Merlot, it has found a strong following at Cellar Door as the days have got colder – drink now or keep for complexity to develop.

2004 Cabernet Sauvignon 375ml (\$12)

We get good feedback on this wine – delicious, smooth, quality Cab Sauv that drinks well young. 10% 2004 Alchemy in the blend adds sophistication to this little beauty.

2004 Fortified Cabernet 375ml (\$15)

This has been wowing them at Cellar Door – it is in nearly every mixed case going out the door. Must be the weather! A lovely lighter style fortified for cheese or winter desserts.

2005 Pinot Noir (\$35)

Since release last year this wine has come on very well in bottle - classic Pinot varietal characters of cherry and strawberry lead to a palate of persistence and silky texture. Drink 2009 – 2015+.

2005 Reserve Shiraz (\$35)

The first Shiraz to carry the Reserve moniker, this like the Pinot has come on very well in bottle. Try it at Sean's, Bathers & Rockpool. Drink to 2020+.

Canobolas-Smith on the List? The domestic wine market continues to be highly competitive and not just because of the GFC. It gives us some heart that Canobolas-Smith Wines are recognised by chefs and sommeliers in some of our top restaurants. You can find our wines at:

Aria, Forty One, Bathers Pavilion, Buon Ricordo, Galileo at the Observatory, Glebe Point Diner, Pilu at Freshwater, Restaurant Arras, Rockpool and Sean's Panaroma. And in the Blue Mountains at Café Bon Ton, Darley's at Lilianfels, Glenella, Lochiel House, Restaurant Como and Silks.

events

Long Lunch @ Elysium Sunday 12th July 2009 1.00pm

Our annual Sydney dinner this year is a lunch. The past year has seen us host some lovely low-key, long lunch events both at the winery and at local restaurants. We thought we would try the same format at an up and coming bistro in downtown Randwick. This will be a six course degustation menu matched to Canobolas-Smith Wines, both young and old.

“If you're looking for proof the economy's not dead, then our Tuesday night dinner [at Elysium] mounts a strong argument. The place is full...the unexpected moments sometimes bring the greatest pleasure”
Simon Thomson, SMH April 09

For bookings, call Micah or Sarina at Elysium, 133 Avoca Street, Randwick. 9398 7766. \$100 per person.

Frostfest Lunch at (the musical) Canobolas-Smith Winery Sunday 9th August 2009, \$70

Lunch in the Winery. The style will be relaxed with communal tables; a set three course menu and fine wines. And in keeping with the arts & culture theme of Frostfest – music. We will be joined by Jason & Chloe Roweth, fine folk musicians from Millthorpe. These events give us the opportunity to serve new wines and old matched to the menu and the season. \$70 per person inclusive. Please call Murray or Justin on 6365 6113 to book.

diary

Frostfest 1st – 9th August 2009.

Wine Week 16th–25th October 2009.

**Canobolas-Smith
Hand-Made Wines**