

FERMENTATIONS

Newsletter of Canobolas-Smith Wines

26

November 2009

CARGO RD, ORANGE N.S.W. 2800 AUSTRALIA T / F 02 6365 6113 www.canobolassmithwines.com.au

Welcome to the Spring / Summer 2009 Fermentations. At this time of year the vineyard dominates the work program. Weed control, shoot thinning and positioning are all on the list before some judicious crop reduction – these activities will continue until Christmas.

In the SUMMER SIPPING category this month we are offering the **2007 Kywarra Sauvignon Blanc (\$20)** for the last time. So if you are looking a dry, mineral, fruit-driven aromatic for summer – look no further. This wine is still developing and whilst it has great passionfruit Sauvignon Blanc character, it also nods to Sancerre and makes a great accompaniment to oysters or similar seafood starters.

A little more typical of the Canobolas-Smith approach is the excellent **2005 Wild Yeast Chardonnay (\$25)**. This has been on the market for about twelve months and is really looking good for drinking this summer with your favourite seafood salad. It is a stylish Chardonnay, showing all the textural attributes of the ‘wild style’. Twelve months in third and fourth use French oak barrels, the fruit drive comes from delicious peach characters which lead to a smooth, fruit-driven palate that has length and style. Nice balancing, cool climate acidity finishes the picture, drink now – 2012+.

Without trumpeting our approach to INDIVIDUALISTIC

WINEMAKING too loudly, we are puzzled why a wine like the **2005 Strawhouse Rosé (\$17)** is so hard to sell. Whole bunches pressed to barrel, the resulting wine is somewhere between a barrel-fermented Chardonnay and a light red. You’ll love it, if only we could get you to try it! Put a bottle or two in a mixed case and give us your views for or against Rosé.

The latest Pinot release, the **2006 Pinot Noir (\$28)**, is a bright young thing, all cherry and crunchy acidity, quite different from the savoury 2005 Canobolas-Smith Pinot Noir. Using the usual small open fermenters this wine was hand-plunged regularly during fermentation and pressed to barrels after four weeks on skins. It has freshness and appeal and, with light to medium body, it will be very good drinking this summer and over the next few years, say to 2013+. Try with barbecued quail, chicken or Chinese pork.

If you can’t get through the summer without an elegant cool climate red then load up with the **2006 Shiraz (\$28)**. Youthful hints of purple on the dark red rim give some idea of the delicious amalgam of red fruits and spice in this wine. The raspberry / plum palate is medium bodied with lovely weight and elegance. Eighteen months in classy French oak give the wine added richness and structure. Drink 2011 – 2020.

The BARGAIN of the last six

months if local sales are anything to go by is the **2002 Cabernets (\$20)**. A blend of Cabernet Sauvignon 80% and Cabernet Franc 20%, this wine continues the tradition of ready-to-drink, great value Cabernet from Canobolas-Smith. The wine is a medium red colour. The bouquet is elegant with the fruit aromatics of Cabernet Franc giving a subtle perfume quality but the structure is clearly Cabernet Sauvignon. The wine has aromas of red berries and shows fruity elegance on the palate. A wine with smoothness and balance. Not a heavy red this will suit the season and do admirable service beside a barbecued lamb chop.

The **2004 Sparkling Lorraine Pinot Noir (\$40)** sits in the SOPHISTICATED SIPPING category all on its own. This, our first sparkling red, continues to develop lovely complexity both on the nose and palate. The bouquet is varietal Pinot Noir in the dark cherry spectrum, and the dry palate has earthy, mushroomy flavours which will continue to develop in the bottle. Fits the bill for Christmas, New Year celebrations and will match turkey or cold cuts like a gem.

On a practical note we have had to take the **2005 Alchemy (\$40)** off the tasting list at Cellar Door due to low stock. Our present to you this Newsletter is an Alchemy Six-Pack. Two bottles each of the 2003, 2004 and 2005 Alchemy for \$250 (see order form).

**Canobolas-Smith
Hand-Made Wines**