

*Red Wine Selection**Penfolds Bin 389 Coonawarra Cab Sauv*

82~

Dense and dark possessing a purple core. The nose hints at Grange character, necessitating a re-look at the bottle! The supportive oak sits beautifully, seamlessly integrated. Stewed plum flavours meshed with notes of cinnamon, nutmeg and whole black peppercorns (not ground). The wine has impressive texture, with pronounced, well-defined powdery tannins and oak totally absorbed in a wash of liquorice and berried fruits.

Rosemount Estate Balmoral Syrah (Shiraz)

96~

Black cherry with deep red, almost scarlet, hues. The nose shows complex aromas of dark fruits, black olives with integrated oak spice. complex and multi-layered palate with dark fruit, black olive and rich cocoa flavours. A soft, textured and long tannin finish carries flavour and persistence right through the palate. Powerful flavours wrapped in a velvet glove!

Penfolds St Henri Shiraz 2003

130~

Dense, dark red with a very dark core. Bouquet is intense, dense and spicy - notes of nutmeg, lavender, rosemary and musk with evocative wafts of black and red liquorice arising. Some floral aromas are present, assorted fruits dominate with glazed cherries, prune (fruitcake mixture) to the fore. Close inspection reveals aged pipe tobacco and roasted lamb juice and quince complexities. The palate is, in a word, exceptional!

Penfolds St Henri Shiraz 2001

160~

A vibrant crimson colour with a purple core. Savoury aromas laced with bay leaf/spice. Some blackcurrant/blackberry aromas show, most likely due to the 9% Cabernet, albeit from warmer climes in a cool year. There are some secondary characters, demi-glace/soy, no doubt from the time in large oak vats. A classy St. Henri of elegance, balance, substance and persistence.

Penfolds Bin 707 2002 Cabernet Sauvignon

295~

Impenetrable black with a concession of purple at the rim. Saturated dark fruit flavours of blackberry/mulberry fuse with notes of dark chocolate, ribena and liquorice. The chocolate spike unfolds with air, revealing cocoa bean (Mocha Kenya) and liqueur cherry components. The (100% new) oak contribution is completely absorbed. Blackberry and loganberry fruit flavours glide across a supportive continuum of tannin and oak to reveal a profound synergy of Blackforest cake and bread & butter pudding flavours