

## TASTING NOTES

### WHEELER CELLARS

#### **2005 TILLY'S VINEYARD DRY WHITE, HENSCHKE, BAROSSA, AUSTRALIA**

Although Semillon is the dominant grape variety in this blended wine, it has a real Burgundian appeal to it. Chardonnay and Sauvignon add an abundance of tropical fruit to the nose, and on the palate the fruit is combined with a subtle hint of hazelnut from the Semillon. The wine has a vibrancy to partner smoked salmon as well as the body to match with more substantial white meats.



#### **2006 CHABLIS, DOMAINE DE VAUROUX, FRANCE**

The wine is bright, clear and pale gold in colour with a lively, mineral-laden, yet rich bouquet. On the palate this wine exhibits a classic Chablis style, with green apple, citrus and a hint of melon all combined with a tight knit seam of acidity. Chablis is often touted as the quintessential accompaniment to shellfish and this is no exception. The delicate fruit and lively acidity are calling out for a plate of Colchester Oysters.

#### **2004 CABERNET SAUVIGNON, COCKFIGHTERS GHOST, COONAWARRA, AUSTRALIA**

Deep red to red black in colour, this wine displays aromas of blackcurrant and mint chocolate. The palate is long and concentrated with red liquorice and black olive flavours balanced by cinnamon and nutmeg derived from the oak with a dry, savoury finish. This wine will continue to age gracefully for up to 15 years if cellared in optimum conditions. An ideal accompaniment to many red meat dishes such as venison, rare roast beef, pink lamb or even barbecued sausages with garlic mash.

#### **2001 RIOJA RESERVA, BODEGAS MURUA, RIOJA, SPAIN**

An outstanding value for money Reserva Rioja, which has spent 18 months in French and American oak barrels. Made from 90% Tempranillo, 8% Graciano and 2% Mazuelo grapes, there are beautiful strawberry and forest fruit aromas which greet the nose. The palate is long and refined with ever-so-silky tannins and hints of vanilla oak. A very finely crafted Reserva.