

OntarioWineReview Vintages Release Guide

A bi-weekly report about the upcoming wines being released through LCBO's Vintages program.



OntarioWineReview: Vintages Release Saturday October 24, 2009

I have gone to a stars rating system which appears at the end of each review; here's how those stars break down:

5 = Outstanding ... 4.5 = Excellent ... 4 = Very Good ... 3.5 = Good ... 3 = Average

I'm always looking for good values and I'm not afraid to give or take away a half mark for it – I'll let you know when I've done so.

This is the release that comes from a land down under ("where woman glow and men plunder") ... not much else to say after that except: here are my picks from this release ...

Wines from the land Down Under ...

Thorne-Clarke 2008 Shottfire Shiraz (\$23.95 – #018796) - dark purple in colour with pepper on the nose, the palate really shines here: dark chocolate, plum, white pepper, a bit of grit on the tongue, but it's mostly big fruit and bit pepper with finesse and a long finish. (****)

Torbreck 2006 Old Vines Grenache/Shiraz/Mourvedre (\$20.95 - #010223) – a nice mineral, coffee, woody, peppery, blackberry wine that delivers all that on the nose and as well as the palate. (****½)

Ben Glaetzer 2007 Wallace Shiraz/Grenache (\$24.95 - #047605) plum and cherry fruit, easy going down. (****)

Gemtree Vineyards 2007 Uncut Shiraz (\$24.95 - #627844) – this Shiraz is loaded with finesse and mineral; white pepper, blueberry, raspberry, strawberry, with excellent mouth feel and length on the finish. Not your typical jammy Shiraz – over time this one evolves well. (****½)

Shaw & Smith 2008 Sauvignon Blanc (\$24.95 – #965335) – lemony-citrus with nice bracing acidity. (****½)

Tamar Ridge 2007 Pinot Noir, Kayena Vineyard (\$26.95 - #962415) – What a gorgeous example of Pinot, from Tasmania no less. Soft fruit with cherry, raspberry and floral aromas; palate is fruit driven with a touch of earth and mineral – delicate and balanced, especially for a Pinot with such elevated alcohol (14%). (****½)

Tamar Ridge 2008 Devil's Corner Riesling (\$18.95) – from the same winery, this is a nice cool climate Riesling that has crisp acidity, petrol, apple, pear and peach; seems simple at first but develops nicely in the mouth. (****½)

Ports for All ...

Croft Pink (\$19.95 - #140871) – this one is for the youngsters who are not into Port wines, yet: sweet pink cherries (very Shirley Temple-esque) with a slight spice note; quite interesting. (****)

Quinta do Noval Tawny Port (\$18.95 - #141119) – black cherry and chocolate with a light spice and delicious smoothness. (****)

Offley Barao de Forrester 10 Years Old Tawny Port (\$24.9 - #260091) sweet marmalade, cherry and quite alcoholic; spiced cinnamon finish. (****)

Ferreira 2000 Late Bottled Vintage Port (\$19.95 - #675751) – chocolaty rich, and smooth with lots of cherry and plum. (****½)

Sandeman Vau Vintage Port 2000 (\$29.95 - #973768) – smooth dark fruit, plum, cherry, chocolate with a long finish; this is a great price for a vintage Port that's easily a cellar candidate. (****½)

Argentina – Red ...

Trivento 2007 Amado Sur (\$16.95 - #037036) – spicy, toasty flavours with a mix of blackberry and pepper. (****)

Chile – White ...

Casa Lapostelle 2009 Sauvignon Blanc (\$13.95 - #396994) – zesty and racy nose with a

grapefruit, citrus palate, there's good acidity backing this one up. (****)

Germany – White ...

Dr. Loosen 2008 Dr. L Riesling (\$13.95 - #599274) – this is always a good bargain of a wine: delicious apple, a touch of sweetness and some lemon lime on the finish. (****)

Max Ferd. Richter 1992 Riesling Spatlese (\$23.95 - #140780) – this 17 year old wine still smells fresh, apple, peach and honeyed petrol notes with a long finish, yummy. (****½)

Italy – Red ...

(Tuscany)

La Vite Lucente 2007 (\$39.95 - #747030) – big acidity and tannins with lots of dark fruit and a long finish. (****)

South Africa – Red ...

Café Culture 2009 Pinotage (\$13.95 - #072710) – this is the coffee lovers wine, what it says on the label you get in the glass. (****)

Spain – Red ...

Papa Luna 2007 (\$16.95 - #039883) – last year's was better but this one is still very good; black and red fruit, nice tannins, smoky and spicy with mocha notes on the finish; all at a great price. (****)

United States – Red ...

(California)

Belle Glos 2007 Meiomi (\$27.95 - #130138) – nice mix of flavours: earthy, black fruit, smoked-café with a smoky-earthy finish. (****)

Huntington 2007 California Series Cabernet Sauvignon (\$18.95 - #994491) – smooth, juicy blackberry, nice tannins and easy drinking; there's also a nice hint of chocolate on the finish. (****½)

Grape Guy Top 3 ... what I'll be lining up for on October 24, 2009:

Thorne-Clarke 2008 Shottfire Shiraz (\$23.95 – #018796) – Australia

Max Ferd. Richter 1992 Riesling Spatlese (\$23.95 - #140780) – Germany

Papa Luna 2007 (\$16.95 - #039883) – Spain

BONUS: *Gemtree Vineyards 2007 Uncut Shiraz* (\$24.95 - #627844) - Australia

Happy Shopping.

About OntarioWineReview: a website devoted to the love, enjoyment and promotion of Ontario's wines, wineries and lots more wine related issues – visit www.ontariowinereview.com to sign up for the free bi-weekly newsletter and feel free to browse around a little while you're there.



What can the Grape Guy do for you ... Michael Pinkus (Grape Guy) provides a variety of wine related services that you might be interested in taking advantage of: he gives lectures, leads seminars, conducts tastings, sets up tours; consults, selects and judges. He also gives interviews, broadcasts, podcasts and writes. [Contact the Grape Guy if you require any of these services or have any questions.](#)



Psst, Pass It On ... keep the good wine flowing. Pass this report onto to friends, family members, loved ones, or any other wine lover on your list of contacts.

To contact me with feedback, article ideas, comments, concerns or questions – email michael@ontariowinereview.com. I look forward to hearing from you!

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