



Geelong

Tasting Notes for Past Vintages

Rose	2008	This beautiful salmon pink rosè, freshly crushed and drained from pinot noir grapes, reminds of eating strawberries poached with pink pepper corns. It finishes pleasantly dry.
Chardonnay	2009	A traditional fruit salad of apples, pears and stone fruit representing the blend of chardonnay, pinot gris and sauvignon blanc complemented by maturation in old French barriques. A cellar door favourite
Late Harvest Pinot Gris	2008	In Alsace style, our sweet gris displays the delights of a French patisserie, buttery Madeleine's, gingerbread and petites tartes de fruits. Ideal with brie or biscotti.
Pinot Noir	2003	Aged in French oak barriques, this cool climate wine has a delicate palate of berry, plum and oak, with some earthy flavours. Geelong Wine Show 2004 - Silver
Pinot Noir	2004	This delicate spicy pinot noir has layers cherry, spice and mocha. Geelong Wine Show 2006. Trophy for Best Pinot Noir
Paraparap Pinot Noir	2005	Matured in new and old French oak barriques for 18 months, this richly coloured Pinot Noir displays aromas reminiscent of Christmas pudding with layers of spice, candied mixed peel, and mocha. Cigar box decadence is derived from the lengthy oak maturation. A lingering, supple wine with smooth chamois like tannins. 2009 Winewise Small Vignerons Award - Bronze
Shiraz	2004	Handpicked, estate produced, and aged in French oak barriques, this full bodied, cool climate shiraz has a depth of character with licorice, vanilla bean richness and berry fruitiness. 2005. Geelong Wine Show – Best Wine of the Show
Shiraz	2005	A spicy shiraz showing a profile ranging from anise to black pepper with suggestion of peppery preserved meats. This aromatic richness of pipe tobacco is filled out with blackberry, mulberry flavours and colour. Fine grain tannins frame this cool climate shiraz. 2006 Victorian Wines Show – Bronze Award
Shiraz	2007	Excellent purple- crimson; bursting with spicy/tangy fruit on the palate, which has great thrust and persistence to the spicy/peppery fruit and licorice flavours. James Halliday Australian Wine Companion 2010 edition -94 points