

## North Yorkshire Wine Society – Tuesday 25<sup>th</sup> February 2025

### *A tour of Australia with Laura Bennett from Enotria & Coe*

#### **Wine 1 - 2022 Kontrapunkt Kerner, Chaffey Bros Wine Co - £15.60**

*From:* Australia - South Region

*ABV:* 13%

*Grapes:* Kerner - 100%

*Tasting Note:* From the only vineyard for Kerner, a Riesling cross-breed, in Australia, this has a tangy bouquet of grapefruit and herbs and a mouthful of citrus juice and lemon peel.

*The Winery:* Kerner is a 1920 cross bred varietal which is a crossing between Riesling & Trollinger. Fast forward to 2001, Graeme & Michael Fechner brought cuttings to their Eden Valley vineyards following their research trip to Germany. This sparked an interest for Daniel & Theo, they initially used the varietal in their Dufte Punkt blend and then after years of experimenting they decided to make Kontrapunkt and released the first vintage in 2016.

“Kontrapunkt” meaning balance point, punkt showing the nod towards the German history in Daniel’s family.

Brother in Laws – Daniel Chaffey Hartwig & Theo Engela – they describe themselves as Part Historians, part mad scientists & part historians, following a philosophy of “New Wave Barossa” ..... soil up.

They craft handmade wines from low yielding vineyards.

Situated amongst the pristine Barossa & Eden Valleys in South Oz

Wine making is in Daniel’s family from 1866, Theo’s background is a governments economist and he initially joined the winery on the business side before the lure of the winemaking side.

#### **Wine 2                    2023 The Dry Dam Riesling, d'Arenberg - £12.00**

*From:* Australia - McLaren Vale

*ABV:* 10.5%

*Grapes:* Riesling - 100%

*Tasting Note:* Aromatic dry Riesling from South Australia, with heady notes of white flower and green apple, a beautiful balance of sweet notes and lemon and lime acidity and a sherbet note that's typical of Riesling from the McLaren Vale region.

*The Winery:* Since 1912 – the Osborn family have been involved making wines. Situated in McLaren Vale, 4<sup>th</sup> Generation family member Chester Osborn is currently at the helm, the most wonderful charismatic man, superb energy and a fantastic imagination.

The red stripe which features on all the bottles is a nod towards Chesters grandfathers school which he held wonderful memories of. Using time honoured techniques, open fermentation, foot treading and basket pressing for 30% of all the red blends.

Every wine has a particular name – The Dry Dam was named because in 1992, their neighbours built a dam that remained empty, as it was a dry winter, the next year it rained but the dam was jinxed and didn’t hold water. A dry dam is such bad news for the neighbouring farmers but promises good results for our old, dry-grown, low-yielding vines.

**Wine 3                    2021 Ladies who shoot their Lunch Wild Ferment Chardonnay, Fowles Wine - £18.00**

*From:* Australia - Victoria

*ABV:* 13%

*Grapes:* Chardonnay - 100%

*Tasting Note:* Wild-ferment Chardonnay with the rich texture of double cream restrained by a fine minerality, overflowing with melon and peach and scented with long-lasting notes of vanilla. Spending 14 months in total on lees.

*The Winery      Family owned, offering cool climate wines, nestled in the rugged, beautiful and unforgiving Strathbogie ranges, situated in Victoria, and the main soil is granite boulder in the vineyards, elevation ranges from 430m to 550m above sea level.*

*They farm, they hunt, they prepare and share with the aim of taking people on a culinary adventures, experiencing flavours from the source. They manage 300 acres of vines across two vineyards called Upton Run and Billi's.*

*Decomposed granite and massive granite boulders, ancient nutrient poor and free draining soils which is great for grapes because the vines have to put their energy into growing the grapes. The area experiences strong diurnal weather patterns, warm days, cool nights, and the grapes ripen over a long growing season. The climate is described as cool, the January mean temperature is 19.5 degrees, with a constant wind whistling through the vines.*

**Wine 4                    2022 La Volpe Nebbiolo, Pizzini - £12.00 ex vat**

*From:* Australia - Victoria

*ABV:* 13.5%

*Grapes:* Nebbiolo - 100%

*Tasting Note:* Garnet hue with brick red undertones. Initial blackberry and tar notes on the nose, opening to violets, dried rose petals, and subtle earthiness. Palate is ample, tar merging with fresh raspberries, red currants, and star anise. Long finish carries dark chocolate hints and lingering powerful tannins

*The winery:      A family which hails from Toronto in the far northern reaches of Italy. Now living in the Kings Valley, they capture the potential and possibilities of the land and climate to produce something of character. Like many Oz families this began with a voyage, arriving initially to grow tobacco. Current winemakers Alfredo & Katrina Pizzini and there children produced their first vines in 1994. They work with Italian varietals such as Nebbiolo, Sangiovese, Brachetto, & Lambrusco.*

*The grapes are whole bunch and hand picked, this is a softer style Nebbiolo. The vintage has been noted as one of the most challenging for some time, it was cold, wet for most of the growing season, causing the soils to be wet and soggy.*

**Wine 5:                    2021 Synonymous Shiraz, Chaffey Bros Wine Co - £12.00**

*From:* Australia - South Region

*ABV:* 14.5%

*Grapes:* Shiraz - 98.5%, Mataro - 1.5%

*Tasting Note:* Aussie Shiraz, spicy with a whiff of cedar, followed by a mouthful of plum and chocolate. Small batch Shiraz, winner of Best Shiraz at the Royal Adelaide Wine Show, thought to be the best vintage to date.

**Wine 6                    2022 The Gentleman Cabernet Sauvignon, Teusner - £18.00**

*From:* Australia - Barossa Valley

*ABV:* 14.5%

*Grapes:* Cabernet Sauvignon - 100%

*Tasting Note:* Stylish, elegant and generously fruited - a delicious Barossa Cabernet. The Eden Valley fruit is showcased by lifted red currant and blue fruit notes, whilst the Barossa Valley fruit contributes aromas of dark chocolate and rich black fruits. The savoury tannins run fine and long with a crunchy red fruit freshness and sweet cassis flavours on the palate. Approx 40% of the wine

originated from the David Forrest's vineyards high up in the Eden Valley, at around 400m above sea level. This is also the highest point in the Barossa valley. The wine spends 12 months in seasoned French oak barriques

*The winery* Beginning from an eaves dropped conversation in a pub, Kym overheard two brothers called The Riekbe brothers and they wanted to grub up 130 year bush vine grenache and plant Chardonnay, they didn't see the attraction with Grenache, unlike Kym who thought Grenache was stunning and a hidden gem. He paid 50% right then and said he would pay over the odds for the land but would give the 50% when the wine was made and sold. This was the agreement and the wine – Joshua was born – this is a grenache wine made quickly, fresh, no oak. They couldn't afford oak. They working with grape growers families, possessing multi generational knowledge about the growing conditions, unique terrior variations and family intricacies.

Barossa is a unique place – early German settlers recognised the diverse soils, climate and topography were ideal for growing grapes. Varieties they elected to grow were Shiraz, Grenache & Mataro and how these two varieties complement Shiraz. Kym is seen as a bit of a maverick, he believes Shiraz is good but actually it is the Grenache which is the shining variety blend, an opinion that ruffled some feathers.