

Windsor's Edge

Cellar Door Tasting notes

2001 Cabernet Sauvignon (Coonawarra) \$22 Bottle \$252 Case

A wine made from 100% Coonawarra fruit hand crafted in our own small winery. This wine was fermented in open vats and hand plunged six times a day. It was then pressed in our 100 year old basket press before undergoing malo lactic fermentation and aging in a mix of new and old French oak hogsheads. This is still a young wine and exhibits an intense berry nose and has an almost sweet residual fruitiness even though it was fermented to dryness. This wine whilst drinking well now will benefit from several years of careful cellaring.

2006 Semillon \$16 Bottle \$180 Case

An excellent year for Semillon in the Hunter Valley, this wine was made in the traditional Hunter style with no use of oak. The fruit was destemmed, crushed and pressed, and the resultant juice cold fermented in stainless steel vats. It was then cold stabilized and allowed to settle for a further five months before bottling.

This wine has a wonderful citrus nose with clean fresh fruit on the palate and is well balanced with a crisp finish.

2003 Shiraz \$18 Bottle \$204 Case

Vintage 2003 was a great year for Hunter Valley Wines. This wine is no exception. The fruit was crushed and then destemmed into open fermenters and fermented under controlled conditions to dryness and then matured in a mix of new and used American hogsheads for 18 months. This wine is a more full-bodied wine than in previous years. It is deep claret in colour with a bouquet of pepper and cloves and well-integrated vanillin oak aromas. The palate is smooth and fleshy with fine tannins. While drinking well now, this wine will benefit from careful cellaring.

2001 Sparkling Shiraz \$32 Bottle \$360 case

Three select barrels of our 2001 Shiraz were chosen to make our second Sparkling Shiraz using the traditional methode champenoise. The wine was stored on lees in our winery for eighteen months, before being disgorged and final liquoring. It is a dry brut style wine with fine bubbles and great colour and is beginning to show some aged Shiraz characters. A great wine as an apertif.

2003 Pinot Noir \$22 Bottle \$252 Case

This is our first pinot and is made from grapes sourced from Orange in NSW and the Tamar River in Tasmania. A big wine with intense strawberry and confectionary aromas and a firm finish. This wine will enjoy the benefits of decanting. A wine that is drinking well now but will reward the palate with careful cellaring.

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2005 Chardonnay

\$18 Bottle

\$204 Case

Our second Chardonnay, which was hand, picked at 12.5 Baume, cool fermented and matured in a mix of new and old French oak hogsheads. The wine was left in oak for nine months and bottled in 2005.

This wine shows characters of pear and custard apples with well-integrated buttery oak flavours. With crisp acid balanced by firm fruit this wine, whilst drinking well now will benefit from careful cellaring.

Solera 9yr Port

\$22 Bottle

\$252 Case

The best Solera Port on the east coast. This lovely tawny port is a meld of Australian and Portuguese thinking. With flavours of rich raisined forest berries, cacao and dark chocolate, black tea, brandied coffee, mild rancio. Due to the nature of this wine a fine crust may develop in the bottle over time This wine was made over 5 years from the following varieties, Chambourcin, Tintacao, Shiraz, Tempranillo. The idea of a Solera port is to each year add a new barrel of port to the Solera after bottling a barrels worth of the older port. Therefore as the years go by the port will be a mixture of all the previous years wine, becoming more mature and complex.

2003 Verdelho

\$17 Bottle

\$192 Case

Just released, this fruit was sourced from the cool climate of Orange and made at our winery in the Hunter Valley. It shows a wonderful tropical fruit nose with good crisp acid and a long palate. A great accompaniment to seafood, or simply enjoyed on its own.

2004 Rose'

\$16 Bottle

\$180 Case

This is a wonderfully different style of Rose. We cool fermented this free run Shiraz juice, straight from the press, in stainless steel vats, to dryness. We then added 7% of our 2004 Semillon juice to provide residual sweetness and citrus, lemon lift on the middle palate. This wine was then bottled with a small amount of carbon dioxide to give the wine a zesty mouth feel. This wine is best served chilled. It is a great accompaniment with seafood and other light foods. It is spectacular with modern Asian Fare.

H&S Dessert Wine 2003

\$18 Bottle

\$204 Case

Unique blend of late picked Semillon, Chardonnay and Marsanne from the cool climate of Orange. This is a luscious dessert wine without cloying sweetness but showing crisp acid, and warm alcohol and a long palate of almonds, apricots and marzipan. This wine should be served chilled and is wonderful as an aperitif or an accompaniment to any dessert.