

## **2005, 2006 & 2007 Riesling**

These Rieslings carry the theme of the Meadowbank style through the three vintages: they are definitely food wines. Made nice and dry, these three wines also highlight the fact that our Rieslings are the best and most rewarding wines to cellar – even though the 2005 is still “young”, it is showing good acid balance. However, compared to the 2007 you can see that the acid has softened allowing the fruit to express itself more definitively. The fruit in the 2005 tends to lime and citrus rather than the more racy lemon citrus of the 2006 and 2007.

With time (at least 5 – 10 years) all these wines will show further fruit development as the acid softens. There will be little colour change initially, and then the wines develop a golden yellow with age.

I hope you enjoy the Rieslings; as a variety it is so often overlooked, but it's really such a great drink, and even better with some fresh Tasmanian seafood or sushi. So many people drink these dry styles of Riesling as an aperitif style drink rather than as a serious food drink, but they really are beautifully enhanced by the right food. If you are challenged by the acidity of these you have two choices – either keep them for another 5 – 10 years or try our FGR Riesling – the 50 gram residual sugar style we have just released.

## **2004, 2005 & 2006 Grace Elizabeth Chardonnay**

I have repeatedly said in my notes (including the ones in the last cellar pack) that the 2004 Grace Elizabeth has taken a long time to “come together”. By this I mean that the oak and fruit components were slightly disjointed, showing as an unbalanced wine. However, it has finally got there and is now drinking as an elegant and integrated wine.

The 2005 on the other hand, has always shown seamless balance between oak and fruit, and with a bit of bottle development this has developed into an extremely elegant style of barrel fermented Chardonnay.

In my opinion, the 2006 shows a slightly more complex lees character adding to the complexity. Even at this stage it is well balanced with the promise of great things to come.

All these Chardonnays have been fermented in French oak barriques less than 2 years old. The richness and complexity come from leaving them on lees for several months after fermentation and the “creamy” character comes from this. The fruit is sourced from vines in our Glenora vineyard planted in 1987.

For me personally, Grace Elizabeth represents my favourite style of white wine to enjoy with food and so I usually buy these styles of wines when I am dining out. It is a shame that the style was bastardised so much in the 90's with the use of oak chips, but things are heading back in the right direction now.

I hope you enjoy the wines now, and then look forward to seeing how they develop from now until their release.

Cheers,



Gerald