AUSTRALIA & NEW ZEALAND WINE BUYING GUIDE

Love's our wines

Marlboroug!

March/April 2015 Voi 38 Issue 2 \$12.00 AUS (inc NZ \$13.00 SGD \$ US \$17.99 GBP 9 EUR \$9.95 China RIVIB100

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Sparkling UIDE TO WINE SINCE 1978 Over 10,000 tasted annually

Senso Drv Valdobbiadene Italy Prosecco 2013 ****

Green fruits and limes on the nose and a zesty lively savouriness to the citrus/green apple palate that has a long lingering finish.

Andreola Dirupo Superiore Brut Valdobbiadene Prosecco 2012 ***

A well-made, somewhat simple wine but has a lovely complexity of aromas and flavours which includes apple and citrus characters.

Andreola Verv Extra **Dry Treviso Italy** Prosecco NV ***

Fresh apple/pear aromas with floral notes. Tight lively fruit palate with generous acidity.



Alkoomi Black Label Frankland River Chardonnay 2013 ****1/2

Interesting funky notes to the lifted complex aromas. Great texture and style on the lovely sweet nectarine palate with its brioche-like background. "Very classy wine," said one judge.

Tenuta Caretta Cayega Roero Piobesi D'Alba Arneis 2013 ***1/2

A fresh wine with delicate crisp green fruits and bright lifted floral tones with subtle spiciness adding character.

Martinborough Vineyard Martinborough Terrace Sauvignon

Blanc 2014 ★★★★ Mouthfilling, ripely herbaceous style, showing some oak complexity (25 per cent barrel-fermented). Fresh and full-bodied, with very good depth of melon/ lime flavours, subtle oak/ lees-ageing notes and a lingering finish. Good 'food' wine.

Martinborough Vineyard Te Tera Sauvignon Blanc 2014 ***1/2

Medium-bodied. ripely herbaceous wine, fresh and lively, with moderately concentrated melon/ lime flavours, leesy notes adding a touch of complexity and a well-rounded finish. Good drinking through 2015.

Le Buche Olivi **Orhora Toscana Italy** Verdicchio Viognier Sauvignon Blanc 2013 ***1/2

Lifted cut grass-like aromas with nice line of sweet ripe fruit characters. Beautifully textured palate; silky smooth.

Martinborough Vineyard Martinborough Chardonnay 2012 ***1/2

PROSEC A broader style sitting C in the ripe citrussy fruit spectrum with a clean crisp acid spine and showing nice creaminess.

Red

Tenuta II Poggione Franceshi Italy Brunello di Montalcino 2009 ****

Beautiful meaty/chocolaty bouquet and richly textured palate with some savoury interest and fine, drying, mouthcoating tannins.

Santa Sofia Superiore Valpolicella Italy Ripasso Nebbiolo 2011 ***

Barnvard-like characters on the nose and simple palate with good weight and length.

Tenuta Carretta Garassino **Barbaresco Italy** Nebbiolo 2010 ★★★★

A serious wine with savoury and chocolaty fragrances and generous varietal fruit on the palate with a very fine coating of tannins.

Agoston Carinena Spain Garnacha & Syrah 2013 ★★★

Nose is spicy and floral with a dash of pepper and very more-ish sweet fruit/licorice palate. 3-5

Santa Sofia Classico Italy della Valpolicella Amarone 2008 ***1/2

A very complex wine filled with an intensity of coffee, tar, earthy and chocolaty characters. "A real journey," suggested one judge.

Finca La Emperatriz Terruno Rioja Alta Spain Rioja 2009 ***1/2

Nicely integrated ageing aromas and balanced red berry palate with grainy tannins. "Drink up before it fades!"

Tenuta Di Capraia **Italy Chianti** Classico 2010 ★★★

Subdued chocolaty aromas and nice savoury/tobacco palate with good tannin texture. 3-5

Finca La Emperatriz Bicycle Rioja Alta Tempranillo 2013 ***

A savoury nose displaying plums, herbs and violets which follows through to the oaky palate.

Le Buche Mememto Olivi Toscana IGT Sangiovese Shiraz 2007 ***

Holding its age very well. The wine has interesting chocolaty/ licorice characters and fine tannins.

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