

MOUNT AVOCA TASTING NOTES

Estate Range			bottle
2010	Sauvignon Blanc	Punchy aromatics displaying ripe and vibrant tropical pineapple and passionfruit notes with tight mineral acidity. Partial barrel and wild yeast fermentation add texture, complexity and length to a delightfully lingering finish. Enjoy now and over the next few years.	\$18.00 
2009	Chardonnay	Bright pale gold in colour with an enticing perfume of ripe stone fruit, lemon curd, almond meal and subtle savoury oak notes. The wine is soft and easy, supporting a long, creamy and finely textured middle palate wrapped around a crisp primary fruit core. Refined, fresh and delightful.	\$18.00 
2009	Merlot	The palate of this complex and tight Pyrenees Merlot displays ripe mulberry and black cherry notes with subtle oak influence, tightly woven dark fruit, mouth-filling silky tannins and cleansing acidity. This extremely attractive young wine will develop beautifully with careful cellaring.	\$25.00 
2008	Shiraz	Vibrant black cherry in colour, violets, blackberry, and apricot kernel leap from the glass. Fresh blackberries, blueberries, ripe blood plums and hints of anise and mint dance in the mouth. A classy elegant cool climate Shiraz to enjoy in its youth or to savour over the next 5+ years.	\$25.00 
2009	Cabernet Sauvignon	Vibrant dark purple-red the nose opens up with fresh black-currant, mint and tobacco leaf with subtle cedary French oak. Ripe blackberry and cassis fruit with earthy complexity, the palate is long, firm tight and focussed with lingering fine chalky tannins and great elegance.	\$25.00 
Limited Releases			
2008	Lisa Marie blanc de blancs	Named after Lisa Marie Barry, the finest early picked Chardonnay spent two years ageing on yeast lees in this bottle to create a delightfully complex and crisp methode traditionnelle sparkling. A tight lively structure combines citrus fruit notes with toasty brioche bottle development.	\$29.00 
NV	Jack Barry	This vibrant and complex methode traditionnelle sparkling red is blended from small parcels of the best Shiraz from Mount Avoca's cool climate vineyard. Capturing the essence of cool climate Shiraz, this wine has fresh dark berry and savoury spice notes and a long and persistent finish.	\$29.00 
2007	Reserve Shiraz	Power and restraint combined, the generous and rich palate has great flesh and is tight, long and firm. Freshly ground white pepper and smoky charcuterie notes intertwine with the dark chocolate and coffee bean characters. If you want bright fruit it's got it in spades. Ripe cassis, violets, blueberries and blackberries, enhanced with zippy red currant verve and a smooth dusty finish.	\$59.00 
2009	Viognier	Light golden straw in with flashes of green the 2009 Viognier has lifted floral, dried apricot and glacé ginger aromatics and the palate is long, generous and creamy. Irresistible now and will build complexity with careful cellaring over the next 3 - 5 years.	\$22.00 
2009	Fumé Blanc	Vibrant green straw in colour and displaying roasted nuts and complex mealy notes to complement ripe pineapple and passion fruit notes. Soft, fresh and delightfully complex with a crisp acid tail, this wine is stunning drinking now and will improve to 2014 and beyond.	\$22.00 
2010	Olive Oil	Fresh green grassy perfume with some spicy pepper and citrus notes.	\$24.00
TRIOSS Range			
2010	frizzante	Refreshingly sweet up front and impeccably balanced with a fine, long line of fresh crisp acid. Fresh green pear, nashi and lime fruit fills the mouth and the gentle effervescence lifts and dances on the tongue. This Sauvignon Blanc is a little bit fizzy, a little bit sweet and a whole lot of fun!	\$15.00 
2009	TRIOSS white	Sauvignon Blanc, Chardonnay and Viognier combine for a fresh and lively wine with floral, vanilla and apricot notes. Peaches and tropical fruits combine with sweet spice complexity from lees maturation giving a delightful satin texture and lingering finish. Perfect sunny afternoon drinking.	\$12.00 
2009	TRIOSS red	From the ver impressive 2009 vintage, this is an easy drinking, rich, full flavoured and complex blend of Merlot, Shiraz and Cabernet Sauvignon showing obvious varietal characters. The lively palate is full of verve, showcasing superb varietal as well as distinctive regional characteristics.	\$12.00 
2007	TRIOSS rosé	Starting to show beautiful bronze and autumn hues, the TRIOSS rose is the perfect balmy evening wine. This is in the dry and savoury style with generous middle palate and a long and crisp finish. A great food wine, we think of it as the red wine for summer, or the white wine for winter.	\$12.00 