

Gartelmann Wines

2019 SEPTEMBER TASTING NOTES & CONTENTS LIST

Big Red Dozen

3 x 2015 Jesse Shiraz

3 x 2015 Diedrich Shiraz

3 x 2015 Johnathan Cabernet Sauvignon

3 x 2015 Petit Verdot

1 x 2009 Jorg's VP Free of Charge

TOTAL VALUE \$465

MEMBERS PRICE \$348.75

MEMBERS SAVE \$116.25



2015 Jesse Shiraz (Mudgee, NSW)

Ripe & plush with generosity as it's keystone. An opulent wine full of rich chocolate, plum and blueberry jam. Spicy fresh pepper & cedar-wood characters result in a mouth-filling red with great depth— **94/100 Halliday 2017 & 2019.**

2015 Diedrich Shiraz (Orange, NSW)

We have been making our flagship wine, the Diedrich since our first vintage. The fruit from Orange was an absolute triumph in 2015 resulting in a wine that truly represents the best of the best. Perfect pairing with rich red meat. **-95/100 Halliday, 4 trophies, and Best Red Wine of Show In 2016 and 2017 Orange Wine Shows.**

2015 Jonathan Cabernet Sauvignon (Rylstone, NSW)

Cabernet lovers believe it to be the "King of Reds". Rich in dark cherry flavours with hints of eucalypt, this wine is a real mouthful of flavour balanced by subtle but lasting oak. Guaranteed to make Mum's Sunday roast come to life. **– 93/100 Halliday 2018 and Winestate 2017 4.5 stars.**

2015 Petit Verdot (Rylstone, NSW)

Petit Verdot is an unusual variety deservedly gaining popularity in Australia. Petit Verdot brings all the complexity of 'Old World' wines into the present but is often treated as a subordinate in Bordeaux blends. We have allowed it to star in its very own show. Give it a go with a juicy venison steak. **– 93/100 Halliday 2018 and Winestate 4 stars**

2009 Jorg's VP (Hunter Valley/Rutherglen, VIC)

This fortified blend of Petit Verdot, Durif and Shiraz is based on the traditional Portuguese style and will not disappoint. Loaded with ripe berries, raisins and hints of cinnamon. Pair with dark chocolate and a fireplace.