

# Gartelmann Wines

2020 MARCH TASTING NOTES & CONTENTS LIST

## Mixed Dozen

1 x 2018 Benjamin Semillon

1 x 2019 Stephanie Pinot Gris

1 x 2019 Jessica Verdelho

1 x 2018 Sarah Elizabeth Chardonnay

1 x 2019 Veronica Rosé

1 x 2017 Wilhelm Shiraz

1 x 2016 Jesse Shiraz

1 x 2016 Diedrich Shiraz

1 x 2017 Joey Merlot

1 x 2016 Phillip Alexander Cab/Merlot

1 x 2016 Jonathan Cabernet Sauvignon

1 x 2016 Georg Petit Verdot

**MEMBERS PRICE \$279.00 (TOTAL VALUE \$372.00)**

**MEMBERS SAVE \$93.00**



### **2018 Benjamin Semillon (Hunter Valley, NSW)**

Lemon and grapefruit characters feature on the nose as blossoms, and race around the palate as zesty fruit. The acid is tight and refreshing, the palate long and invigorating with a drawstring of minerality to bring it all together.

### **2019 Stephanie Pinot Gris (Orange, NSW)**

This wine projects its cool climate origins in its delicate but firm acid and persistent finish. The nose is all about pears and the mouth offers a voluptuous richness. A versatile variety if ever there was one, the Stephanie suits both casual lunchtime seafood BBQs and dressed up dinner parties featuring pork, duck or salads.

### **2019 Jessica Verdelho (Hunter Valley, NSW)**

This lovely lady is equal parts fun and fruity. Passionfruit flavours dominate your mouth as you enjoy this long-lasting tropical holiday in a glass. Ideal with Thai and Asian food and soft cheese.

### **2018 Sarah Elizabeth Chardonnay (Orange, NSW)**

The nose and palate of the wine seduce every sense and allude to a sweet white that then surprises by finishing bone dry. Perfect with creamy risotto or chicken-based creations. Sarah will compliment just wonderfully with salmon.

### **2019 Veronica Rosé (Hunter Valley, NSW)**

A 2019 gem consisting of 100% Shiraz and abundant "strawberries and cream" characters. Subtle sweetness is offset with balanced acid so that the wine fills the mouth whilst remaining dry and lively. A rosé for red wine lovers and the young or young at heart. Serve chilled with soy salmon, BBQ seafood or grilled haloumi.

### **2017 Wilhelm Shiraz (Hunter Valley, NSW)**

The Wilhelm offers a warm palate balanced by ripe fruit flavours and invigorating acid. The finish is an unmistakably "Hunter Valley" compote of chariness and dark berry complimented by the finesse typical of Hunter reds. Wilhelm will cope with intensely-flavoured food, so try it with BBQ lamb or pesto and red meat dishes. To be enjoyed with good friends and that guy who always turns up uninvited.

### **2016 Jesse Shiraz (Mudgee, NSW)**

Ripe and plush with generosity as its keystone. An opulent wine full of rich chocolate, plum and blueberry jam. Spicy fresh pepper and cedar-wood characters result in a mouth-filling red with great depth

### **2016 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 2016 resulting in a wine that truly represents the best of the best. Perfect pairing with rich red meat.

### **2017 Joey Merlot (Orange, NSW)**

If you like your Merlot complex, luxurious and with masses of ripe fruit flavour, then Joey is the wine for you. This is a real crowd pleaser and has been celebrated by the public and wine critics alike. It should not be forgotten that Merlot lovers are stylish and intelligent individuals with great taste in wine.

### **2016 Phillip Alexander (Mudgee, NSW)**

Our Phillip Alexander Cabernet / Merlot blend offers cool and dark shades of chocolate and sweet fruit with the satisfaction of warm alcohol on the finish. The ideal accompaniment for a comforting stew or divine sausage.

### **2016 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.

### **2016 Georg 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.