

Gartelmann Wines

2020 MARCH TASTING NOTES & CONTENTS LIST

Red Dozen

2 x 2015 Wilhelm Shiraz

2 x 2016 Jesse Shiraz

1 x 2016 Diedrich Shiraz

2 x 2017 Joey Merlot

2 x 2016 Phillip Alexander Cab/Merlot

2 x 2016 Jonathan Cabernet Sauvignon

1 x 2016 Georg Petit Verdot

RRP \$401.00

MEMBERS PRICE \$255.65



2015 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.