

# Gartelmann Wines

2020 SEPTEMBER TASTING NOTES & CONTENTS LIST

## White Dozen

1 x 2014 Benjamin Semillon

1 x 2018 Benjamin Semillon

1 x 2019 Benjamin Semillon

3 x 2019 Stephanie Pinot Gris

3 x 2019 Jessica Verdelho

2 x 2018 Sarah Elizabeth Chardonnay

1 x 2018 Lisa Chardonnay

TOTAL VALUE \$341.00

MEMBERS PRICE \$255.75



### 2019 Benjamin Semillon (Hunter Valley, NSW)

Vibrant lemon, lime and grapefruit characters feature on the nose and race around the palate as lively fruit. The acid is tight and zesty, the palate long and invigorating with a fine minerality. This Semillon will drink beautifully in its youth as a lean refreshing wine and mature into a rich toasty Hunter classic given the time to age.

### 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.

### 2014 Benjamin Semillon (Hunter Valley, NSW)

A fabulous Hunter Semillon that has matured in the bottle for six years and features a toasty complexity dominated by hints of honey. The wine has developed great length and will marry perfectly with rich seafood dishes and creamy risotto.

### 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.

### 2019 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.

### 2018 Lisa Chardonnay (Orange, NSW)

From a high altitude vineyard (910 mts) which is part of a new Gartelmann Reserve range. It is elegant, subdued, exhibiting delightful citrus and flinty characters with a good dash of excellent French oak to add the vanilla and toasty bouquet we expect.