

the Cabaret at the square

Wine Flight March 2, 2016

Down Under Thunder

Terroir is the French word for what some have known in Australia for thousands of years as pangkarra; an Aboriginal word used by the Kaurna people of the Adelaide plains that represents a concept that has no English translation. It encompasses the characteristics of a specific place – the climate, sunshine, rain, geology and the soil–water relations.



Samuel de Pury's vineyard, Yarra Valley, c. 1898 by William Barak*

2013 Robert Oatley Great Southern Riesling Mudgee

Riesling is a wine style made without oak or deliberate exposure to oxygen, and this has made it a prime candidate for bottling under screwcaps rather than corks. In fact, in 2000, the winemakers in Australia's Clare Valley were so frustrated by cork taint that they collectively decided to bottle their entire vintage under screw caps.

Given that Riesling is traditionally considered a cool-climate grape, it might be somewhat surprising to learn that Australian versions can be so successful. First, it should be noted that the best Australian Rieslings do come from relatively cool climates: ocean-cooled Tasmania, parts of Western Australia and the elevation-cooled Clare and Eden Valleys.

Tasting Notes:

This wine boasts a pale straw-green color and a nose of white peach, honey and the requisite lime and Meyer lemon. On the palate there is crisp citrus zest, green apple, apricot, honeyed tea, slate and a lively minerality as well as a wonderful, creamy texture.

Food Pairings:

Spot ingredients such as ginger, kaffir lime, lemongrass, coriander and fresh chillies on a menu or in a recipe and an Aussie Riesling is the obvious go to.

PLCB 528856^T @ \$16.79
12% ABV

2014 Elderton E Series Unoaked Chardonnay Barossa Valley

The Barossa Valley is known for big, red wines of substance usually made from Shiraz and Grenache, while the Eden Valley is famous for Rieslings. The Barossa was established in the 1800s by German-speaking families fleeing trouble-torn central Europe.

This Chardonnay is blended from the Nuriootpa & Greenock blocks and shows the rich, ripe characters of Barossa Chardonnay without the complication of oak.

Tasting Notes:

With a pale yellow color and aromas of peach, pear and a touch of smoke, this medium bodied wine is soft on the palate with rich and round peach and pear fruit flavors and balanced acidity.

Food Pairing:

Enjoy with beach cricket, pool parties and long lunching with friends and a menu of freshly grilled lobster with parsley garlic butter, seared scallops with linguini in an herbed white wine sauce, coleslaw and lots of crusty bread. Or just serve with the Aussie desert of Lamingtons. It's a cube of butter cake dipped in chocolate, then rolled in coconut flakes. Though some versions are filled with cream or jam, purists believe the original is impossible to improve upon.

PLCB 550529 @ \$17.99
13.5% ABV

2012 Sibling Rivalry Pinot Noir Yarra Valley

Tasting Notes:

Pale ruby in color, this lightweight but amply wooded red has a nose of black cherry, roses, cedar, anise, mocha and campfire smoke. On the palate there is red currant jelly, strawberry and violets with hints of herbs-de-Provence, chewy tannins and savory notes of French oak on the finish.

Food Pairings:

This red is a great match for a fava and fennel salad and roasted lamb with red potatoes in an anchovy dressing.

PLCB 545757 @ \$21.69
13% ABV

* Wurundjeri country covers what is now the city of Melbourne and runs upriver into the land where the Yarra Valley vineyards are now planted. One of the most famous Wurundjeri men was William Barak, head man of his tribe, who was born before the white settlement of Melbourne in 1835, and who died a couple of years after Federation.

During his later life, William Barak became great friends with the de Pury family, then - as now - winegrowers in the heart of the Yarra Valley. Around 1898, Barak made a painting of Samuel de Pury's vineyard - an astounding image of orderly vine rows nestled among plunging, tree-covered hillsides.

^T vintages may vary

2013 Elderton E Series Shiraz Cabernet Sauvignon Barossa

Tasting Notes:

With a nose of plums, cherries, and a soft dusting of chocolate, this 90% Shiraz and 10% Cabernet blend tastes of mulberries and blackberries highlighted by licorice and a touch of Chinese five spice. It is medium bodied and crisp with the spice adding savoriness to the sweet fruit and finishing plump and juicy with velvety tannins.



Figures in possum skin cloaks c. 1898 by William Barak

Food Pairings:

Pair with an Aussie BBQ with barbecued prawn sticks with green herb salsa, grilled lamb burgers with red onion aioli, beetroot and feta salad with pistachio dressing, grilled corn on the cob, and of course, share it all with good mates (and perhaps some ice cold Fosters too).

PLCB 550531^T @ \$19.99
14.5% ABV