

# A Cabernet Sauvignon Wine Offer

August 2009



From this early beginning, Shiraz has become the dominant red grape variety in Australia, and with a much greater proportion of Shiraz than any other nation, except France. Our climate of cool winters and warm springs is particularly suited to the variety, which has helped Australian Shiraz build a reputation for rich flavours in an imposing peppery wine. One point of difference has been the pronunciation, where Australians refer to the wine as Shiraz, whilst the French and others prefer "Syrah".

Australian winemakers have taken some innovative approaches with this variety, including the control of fermentation rates with refrigeration, and new oak for maturation. This has resulted in unique styles of Australian Shiraz which can be characterised as either the big, full, rich, tannin laden wines, or lighter, 'drink now' styles with lots of blackberry and raspberry. Additionally, distinct regional differences have emerged whereby the Hunter Valley produces Shiraz that has a trademark savoury mulberry characteristic, while the Barossa Valley produces a more peppery and herbaceous style with less fruit nose and more tannin.

## **Punters Corner Cabernet Sauvignon 2004 (Coonawarra, SA)**

*Deep purple in colour, the nose displays dark berry fruits, blackberries, kalamata olives, plums, & black pepper. The Palate is rich, persistent & concentrated with flavours of blackberry, plums, dark bitter chocolate & cedar with a fine, grape tannin finish.*

*Lots of juicy black fruit flavours; good balance and length provided by tannin and oak support. ProCork. 94 points, James Halliday Australian Wine Companion 2009*

## **Watershed Awakening Cabernet Sauvignon 2007 (Margaret River, WA)**

*Very deep crimson to black in colour, the nose is rich, complex and earthy, showing the Granite characters of the surrounding rocks. Smooth while dense and complex, it displays a fantastic long palate which has amazing richness and smoothness.*

*Dense crimson-purple; super-luscious and rich blackcurrant fruit is perfectly balanced by fine, persistent tannins and quality oak. Must have gone perilously close to winning the Jimmy Watson Trophy '09. Screwcap. 96 Points, James Halliday – Australian Wine Companion 2010*

## **Balnaves of Coonawarra Cabernet Sauvignon 2006 (Coonawarra, SA)**

*A dense vibrant purple red, this classic Barossa Shiraz descriptors of plums and spice are obvious here. Oak is complimentary, not in your face. Layered and dense, the fruit flavours are the traditional plums and some liquorice, with a seamless mid palate structure. Oak provides some defining tannins to close, without being drying or intrusive.*

*Has great poise; essency cassis, with hints of earth and a mineral complexity at its core; full-bodied, with fine-grained tannins; will reward patient cellaring. ProCork 94 Points. James Halliday, May 2008*

## **Fraser Gallop Cabernet Sauvignon 2007 (Margaret River, WA)**

*Similar to St Hallett's reserve Shiraz, Blackwell is a big and bold wine exuding the power and brooding density that the Barossa has to offer. Blackwell Shiraz is sourced exclusively from the sloped vineyards in the north and west of the Barossa Valley sub-region which yield small crops of exceptionally concentrated berries. The northern sites of Kalimna and Ebenezer contribute juicy dark berry fruit and rich mocha flavours to the wine while western sites such as Seppeltsfield give Blackwell its muscular, brooding structure. The fruit is picked at full ripeness to gain optimum power and concentration of fruit flavour and a dense, inky colour. Each parcel of Shiraz is individually matched to one of a selection of American oak barrels in which the wine spends 2 years maturing and gaining considerable texture and power prior to release. A big, bold Shiraz that is bound to impress!*

*A high quality wine from the first whiff of the bouquet through to the long finish; the medium- to full-bodied palate has a tapestry of flavours from the base of Cabernet Sauvignon (88%)/Petit Verdot (5%)/Cabernet Franc (4%)/Malbec (3%), all supported by persistent but ripe tannins, the oak absorbed by the fruit. Screwcap. 95 Points, James Halliday, Australian Wine Companion 2009*

## **K1 by Geoff Hardy Cabernet Sauvignon 2007 (Adelaide Hills, SA)**

*An enchanting, deeply fruited nose of rich black fruits, black macerated cherries and plums, fresh blueberry pie, crème de cassis - the fruit is deep and opulent with a floral violet lick, liquorice, tea leaves, Asian spice and dried figs with a hint of mixed herbs and wood smoke. Mouth filling on the palate with deeply set liqueured blackberry and plum fruit, macerated prunes and blueberry lift. The fruit has sucked up the oak beautifully, which along with the bright natural acidity, bring a defined structure to the wine and the oak is only really apparent on the finish where there is a little smokiness and the ripe, meaty tannins strut their stuff.*

*Strong crimson-purple; a strongly varietal wine on both bouquet and palate; intense blackcurrant fruit receives perfect oak and tannin support, in turn giving rise to excellent balance and length. Screwcap. 94 Points James Halliday, March 2009*

## **Pertaringa Rifle & Hunt Cabernet Sauvignon 2007 (McLaren Vale, SA)**

*A quintessential Victorian Shiraz with a wide aromatic spectrum of earth, red currants and coffee beans. This is a well structured, medium bodied red wine that has balanced oak & densely packed fruit. Opulent red fruits, plums and raspberries all culminate in supple tannins with a long lingering finish. This young fresh flavoured wine is in the style of northern Rhone, Crozes Herintage or Cotes du Rhone. Produced to enhance the fruit, and be enjoyed in the shorter term.*

*Dense colour; waves of blackcurrant and dark chocolate come through on the bouquet, gaining further strength on the full-bodied palate; will be a very long-lived wine. ProCork. 93 Points, James Halliday, March 2009*

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### **Glaetzer Bishop Shiraz 2007 (Barossa Valley, SA)**

Deep garnet red in colour, the wine explodes with aromas of opulent blackberry fruit with spice, liquorice and mocha intermingle with cassis and leather. Opulent fruit flavours on the palate are beautifully balanced by firm, velvety tannins from ageing in French and American oak. Refinement, elegance and solid structure.

From sixty-year-old vines in the Ebenezer district of Barossa, amazing richness as well as surprising elegance, think of it as a French Vacqueyras on steroids! - **eRobertparker.com**

### **Glaetzer Amon-Ra Shiraz 2007 (Barossa Valley, SA) – 6 Bottles Available**

The key to Amon-Ra Shiraz is balancing the extraction rather than maximizing it as the fruit has such expression that we aim to preserve the characteristics of the vineyard rather than dominate them. At release, the 2007 Amon-Ra Shiraz is a tight wine due to the tannins of this vintage, with the trademark elegance, finesse and balance. Stylistically it is like the 2005 although more concentrated at this stage.

A saturated purple colour is followed by scents of crème de cassis, incense, licorice, black raspberries, graphite, and sweet wood. It unfolds beautifully on the palate to reveal terrific richness, full-bodied power, great definition, and lovely elegance! - **eRobertparker.com**

### **Glaetzer Anaperenna Shiraz Cabernet 2007 (Barossa Valley, SA) – 12 Bottles Available**

An intriguing nose of chocolate, crushed herbs, cedar, blackberries and smoke leads into a tightly-focused palate with fine-grained tannin and incredible density. The low extraction rate of the Cabernet has imparted savouriness. The Cabernet brings compelling aromatics of crushed herbs, fresh black fruits and espresso spice. The sheer quality expresses such intensity throughout the palate, the Shiraz components are akin to the outstanding fruit earmarked for the flagship Amon-Ra, the primary difference being a slightly more reserved expression, to enable the purity of the Cabernet to be displayed on both the nose and the palate.

### **Bremerton Selkirk Shiraz 2006 (Langhorne Creek, SA)**

Exhibiting a deep, vibrant colour and offering distinctive Shiraz fruit characters that are further highlighted by first class oak treatment. Rich aromas of blackberries, complemented by spicy oak nuances, with a lifted pepper, blue and blackberries, and a hint of sweetness. Smooth and persistent, it's moderately long and juicy, with some pleasing fruit sweetness, but reveals more raisined and currant-like flavours. A layered, well-balanced palate structure and a persistent finish enhance the rich flavours with touches of spice. Magnificently crafted from an excellent vintage.

Generous, round and supple mouthfeel to black cherry and blackberry fruit; both tannins and oak have sensitively employed in a strongly regional wine. **92 Points, James Halliday Australian Wine Companion 2009**

### **Hewitson Mad Hatter Shiraz 2005 (McLaren Vale, SA)**

The 2005 The Mad Hatter is a rich and intense wine with a deep, inky, purple colour. Hedonistic aromas of licorice, crème de cassis, blackberries, flowers, minerals and spice strike the nose. These aromas are followed by an even more powerful, concentrated mid-palate with superb flavours of chocolate, blackberry and mocha coupled with fine ripe tannins. The finish is long and multi-dimensional.

McLaren Vale at its best; masses of blackberry, spice and dark chocolate in a cocoon of fine but persistent tannins and quality French oak. Excellent length. Opulent but not corpulent **95 Points James Halliday, Australian Wine Companion 2009**

This is something special. An exciting expression of McLaren Vale that brings a new degree of subtlety and refinement. Seductive and complex aromas of spice and blueberry with a slight aromatic lift. Palate is soft and supple but with great structure and power. Fine, ripe tannins and great length, a super wine. Check out the independents for this one. **95 points Ray Jordan, The West Australian on 13<sup>th</sup> March 2008**

The 2005 Shiraz "The Mad Hatter" is opaque purple in color with glass-coating glycerin. It offers aromas of cedar, smoke, scorched earth, tar, espresso, blueberry, and blackberry liqueur. This is followed by a full-bodied wine with gobs of fruit, a plush texture, layers of flavour, ripe tannins, and a lengthy finish. Give it 5-7 years in the bottle and drink it through 2030. **92 points, Jay Miller, The Wine Advocate Issue #173**

### **d'Arenberg Laughing Magpie Shiraz Viognier 2006 (McLaren Vale, SA)**

Upon release d'Arenberg's The Laughing Magpie Shiraz Viognier has a vivid dark purple colour. The Viognier adds fragrance and the perfume of flowers, nectarines, ginger and herbs, serving to enhance the very ripe spectrum of the Shiraz, namely blackberry, blueberry and boysenberry. After time in bottle the d'Arenberg's Laughing Magpie Shiraz Viognier's flavours should intensify as with other wines from the d'Arenberg stable. The restrained tannin and acidity will produce a seamless velvety rolling length with age.

Rich, velvety, luscious fruit flavours saying more about McLaren Vale than Viognier; chocolate rather than apricot; however no niggles with the wine. **94 Points, James Halliday, The Australian Wine Companion 2009**

The 2006 The Laughing Magpie is composed of 90% Shiraz and 10% Viognier. Deep crimson/violet in colour, it offers up notes of cherry, ginger, black tea, tar, and blueberry. Medium to full-bodied, layered flavors of cherry, blueberry, and dark chocolate make an appearance accompanied by ripe tannin and excellent concentration leading to a long, refined finish. It will benefit from 3-4 years of cellaring and drink well through 2020 – **92 Points, Robert Parker, The Wine Advocate, October 2007**

## **ORDER FORM**

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Giaconda McClay Road Shiraz 2006 ( <i>Beechworth, VIC</i> )	\$44.95	\$38.95	.....
Bremerton Selkirk Shiraz 2006 ( <i>Langhorne Creek, SA</i> )	\$22.95	\$19.95	.....
Glaetzer Bishop Shiraz 2007 ( <i>Barossa Valley, SA</i> )	\$33.95	\$29.95	.....
Glaetzer Anaperenna Unfiltered Shiraz Cabernet 2007 ( <i>Barossa Valley, SA</i> )	\$54.95	\$48.95	.....
Glaetzer Amon-Ra Unfiltered Shiraz 2007 ( <i>Barossa Valley, SA</i> )	\$89.95	\$81.95	.....
Hewitson The Mad Hatter Shiraz 2005 ( <i>McLaren Vale, SA</i> )	\$54.99	\$46.99	.....
D'Arenberg Laughing Magpie Shiraz Viognier 2006 ( <i>McLaren Vale, SA</i> )	\$29.99	\$26.99	.....
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