



Welcome to the CellarHand newsletter for March 2016. Here's a little taste of what's going on this month...

AUSTRALIA & NZ

[FRANKLAND REFINED – New look, new vintage single-vineyard Rieslings](#)

[YES TO LOVE – Heartland makes Dolcetto Lagrein donation to marriage equality](#)

[SCORPO SERVES IT UP – Hugely popular Peninsula Pinot Gris back at last](#)

[LILY OF PASSION – Mike Bennie is smitten with 2014 Wantirna Estate Pinot](#)

[CHARTERIS CHANGES UP – New Chardonnay & vintage roll from Central Otago](#)

[SHANDY'S CHARDY PUNT – Leftfield and limited, Airlie Bank Blanc II is here](#)

IMPORTED WINES

[THERESA ON TOP – Rheingau's Breuer crowned German Winemaker of the Year](#)

[CHABLIS SHEBANG – Wide spread of Domaine's Louis Michel's classic, pure 2013s](#)

[PLAYING BY NUMBERS – Popping the cork on Jacquesson's Cuvée No. 739](#)

[LOOSEN'S DRY HUMOUR – Riesling raconteur wows audiences with dry grands crus](#)

[THAT BLAUFRÄNKISCH ROSÉ – Reinforcements of Pittnauer's perennial winner](#)

[GIGONDAS REJIGGED – Shipment comes in from southern Rhône estate Pierre Amadieu](#)

[OREGON ON AGAIN – J. Christopher's Pinot Noir from 2013 here now](#)

AUSTRALIA & NZ

FRANKLAND REFINED

With each passing year the release of the single-vineyard Rieslings from this domain in far-flung Great Southern is greeted by greater and more widespread excitement and respect. These new wines are sure to strengthen that trend.



For the past six years, second-generation winemaker Hunter Smith has been joined in the winery by brother-in-law Brian Kent. They've determinedly set about building on the tremendous progress made since Judi Cullam and Barrie Smith planted the first vines on Isolation Ridge almost 30 years ago. Hunter and Brian have focused on every detail of their technique, produce and – most important – organically farmed vineyard, with the ultimate aim of realising Frankland Estate's immense potential.

Now we see how that hard work has eased into being a suite of brilliant wines. The reds, long recognised as wines of pedigree with a strong sense of place, shine a light on the

pristine Isolation Ridge vineyard's potential to grow mineral, nuanced wines with remarkable vitality. The Chardonnay – a sleeper in the range – is likewise beautifully composed. And here we have the new-look Rieslings, which have earned their place in the pantheon of great Australian wines.

2015 Frankland Estate Riesling RRP \$28

It has quite a bit of texture with its chalky mouthfeel, and also a fair amount of bathroom perfume and spicy peppery flavours. Lime, mouth perfume, slightly jagged, but shapely acidity, and a cranking savoury quinine laced finish. It has plenty of character. 91 points. Gary Walsh, The Wine Front

2015 Frankland Estate Poison Hill Riesling RRP \$41

Buckle in for the perfume. Gushing out of the glass with floral scents, rose water, ripe citrus, steel and slate, sweet appley notes. Riotous. Succulent, clean, long in flavour, bristling with fine acidity but undoubtedly yummy with gentle sweetness and that comely, slippery texture. Finishes with a little chalkiness and steely zing. Simply super. 95 points. Mike Bennie, The Wine Front

2015 Frankland Estate Isolation Ridge Riesling RRP \$41

Steel, pot pourri, citrus peel, citrus juice scents and a dash of savoury spice. Glorious acidity feels like a light line of citrussy tang in pools of succulent, appley fruit. Overall, the wine is trim and taut in the palate but feels like it softens and becomes supple through the finish. Amazing texture really, inviting, yet structured. This really drives home the prestige of this wine. 94+ points. Mike Bennie, The Wine Front

2015 Frankland Estate Smith Cullam Riesling RRP \$52

Fruit for this wine was sourced from Geisenheim clone Riesling vines planted in 1988 on the Isolation Ridge vineyard. The grapes were picked by hand when ripe in the early morning. Whole-bunch pressed for fermentation in 1000-litre French oak foudre over 4 weeks. Towards the end of fermentation, when the ideal balance of sugar, fruit weight and acidity had been achieved, the wine was chilled to arrest fermentation. The 19 grams per litre of residual sugar is counterbalanced by the refreshing varietal acidity of the Geisenheim clone.

[Return to headlines](#)

YES TO LOVE

Langhorne Creek winery Heartland has just made its first donation to Australian Marriage Equality under its Dolcetto & Lagrein equal rights initiative. You may recall that the winery pledged to give the campaign for Australian Marriage Equality \$1 for every bottle sold, until a vote is held.

Dolcetto & Lagrein was chosen as the wine for this because it's a harmonious kind of wine that should make sense to anyone – and because its particular marriage of grape varieties is not allowed by Italian DOC laws.

Some 1300 bottles were sold in this initial stage.



Get involved if you'd like to see the donation grow to reflect your support for this cause... and to enjoy some nice wine in the process.

2013 Heartland Dolcetto & Lagrein RRP \$21

Enough oomph to appeal to shiraz drinkers and the character to make it a generally irresistible choice. This label has been putting out mid-table hits for years but this season's release ramps up the weight and in the process, the 'selling proposition'. Cloves, tar, musk and black cherries, with herbal nuances nestled into the sweet fruit. Tidy tannin and tasty at every turn. 91 points.

Campbell Mattinson, Halliday Wine Companion

[Return to headlines](#)

SCORPO SERVES IT UP

It's not easy being an elite Pinot Gris, as this somewhat elusive Scorpo rendition shows. Elusive, because it's too popular for its own good. The last vintage got guzzled so quickly that a lengthy drought ensued. With this delicious, bang-on-the-money 2015, the drought is thankfully broken.

2015 Scorpo Pinot Gris RRP \$36

This 100% barrel-fermented wine is a beguiling pale yellow straw colour. It has lifted aromas of white flowers and musk, white spice, fruit notes of pear and red russet apple, and a hint of flintiness from the natural ferments. The palate is whistle-clean and light on its feet, belying the intensity of its white fruit, nashi pear and mineral tones. It's very pure, with a sweet mid-palate that dries off as the mouth-watering refreshing acid and gentle phenolics emerge from the wine.

[Return to headlines](#)

LILY OF PASSION



Hot on the heels of a superb suite of 2013s – which in turn followed on from a delightful quartet of 2012s from Maryann and Reg Egan – comes this '14 Pinot. Released ahead of the two Bordeaux-inspired reds from the vineyard (Amelia and Hannah), the 2014 Wantirna Estate Lily Pinot Noir maintains the delicious flow. **Mike Bennie** of **The Wine Front** got a bit wistful about not having tasted the Egans' wines for a while, but this beauty understandably put him back in his happy place. "Pinot from Wantirna, as I recall, is always fragrant, set on fine tannins, delivers fruit flavour effortlessly but with complexity and delicacy in hand." Your memory serves correct, Mr Bennie.

2014 Wantirna Estate Lily Pinot Noir RRP \$79

It'll hook you from the perfume, and there's just so much volume of fragrance to dig into. Red cherries, cranberry, musk, faint meatiness, sandalwood, faint graphite. Man, so pretty. In the palate, just ripe red fruit flavours, delicate herbal note, pomegranate acidity, lick of pleasing bitterness in the long, long finish. Some fleshiness to the wine but those lacy yet firm ropes of

*tannin keep the wine tight. It's such a pleasure. Hedonism and strictness hand-in-hand. Beautiful. 95 points. **Mike Bennie, The Wine Front***

2013 Wantirna Estate Amelia Cabernet Sauvignon Merlot RRP \$79

*Class will out, as they say. This takes elegance to a new level, in a good way. It puts fine into the word finesse. It's all red berry and earth, cocoa and lead pencil, with a run of mulberried fruit flavour cruising through the core. There are herbs, grassy herbs, but the wine feels ripe, supple and sure. This wine sits at the opposite end of the spectrum to the "blockbuster" style. What it lacks in might, it makes up for in charm, character and length. 94 points. **Campbell Mattinson, The Wine Front***

[Return to headlines](#)

CHARTERIS CHANGES UP

"No matter what the variety, what the style, PJ has already been there and done it," writes **James Halliday** of one of the two protagonists of Central Otago's Charteris. The other half of this trans-Tasman love story is PJ's wife, Christina Pattison. The couple met at Brokenwood, the iconic Hunter Valley estate where PJ spent 12 fateful and rewarding years. In 2015, CellarHand had the honour of welcoming Charteris and its superb wines to our portfolio. By this time, of course, PJ had become something of a legend of the Australian wine scene, and he and Chrissi had turned the fantasy of owning their own site and label into an irresistible reality.



We've just moved onto a new set of vintages for the Riesling, Chardonnay and Pinot Noir – and they're in great shape. But don't take it from us – get the verdict from Halliday himself.

2014 Charteris The Hunt Vineyard Riesling RRP \$36

*Riesling winemakers in New Zealand understand the very high natural acidity of the grapes there, and the need to balance it with residual sugar that is absorbed into the fabric of the wine. This is a perfect rendition of that balance, with intense lime/grapefruit flavours up front, then a palate with great length, seemingly fruit sweet, not sugar sweet. 11.5% alc; screwcap. Drink to 2029. 95 points. **James Halliday, The Australian***

2013 Charteris The Astral Vineyard Chardonnay RRP \$52

*This wine has a complex, faintly funky bouquet from the malolactic fermentation (essential to reduce acidity) and repeated lees stirring. Despite this, it is remarkably fine, possibly protected with all movements in the cellar by gravity. These are high-spirited wines, and need a gentle hand to calm them. 13.5% alc; screwcap. Drink to 2033. 95 points. **James Halliday, The Australian***

2013 Charteris Central Otago Pinot Noir RRP \$42

*Clear, bright crimson-purple, this is wondrously fragrant, with truly beautiful red and black cherry riddled with spice. Power without excess baggage, not the Central sledgehammer style, despite 30 days on skins. 14% alc; screwcap. Drink to 2025. 96 points. **James Halliday, The Australian***

2012 Charteris Winter Vineyard Pinot Noir RRP \$67

[Return to headlines](#)

SHANDY'S CHARDY PUNT

Punt Road winemaker Tim Shand is having fun at his Coldstream home – and isn't afraid to show it. The ultimate expression of the freedom enjoyed by Tim and the team can be clearly tasted in the wines of Airlie Bank. This range laughs in the face of the concept of "second label". They're wines in their own right: distinguished, characterful, properly enticing. The Chardonnay and Pinot offer blinding value and go beyond the call of duty in terms of varietal and regional definition, matching it with interest on the palate. Then there's the edgily refreshing Pinot rosé, skinsy Sauvignon Blanc and 100% whole-bunch Cabernet Franc.

Now this: a distinctly different take on Chardonnay, known as Blanc II. It's from Punt Road's oldest Chardonnay block, with a hand-picked three-tonne batch of fruit split into two ferment approaches. The first was destemmed and naturally fermented on skins for three months, then basket pressed to an old puncheon. The second portion was fermented on bunches for two weeks, then basket pressed to another old puncheon. The result is another damn good drink.

2015 Airlie Bank Blanc II RRP \$22

*This is very interesting, and really pretty good, though maybe not for everyone. Stalky, marc-like perfume, stonefruit, citrus, crushed fennel, touch of sweat, smoke and spice; it's all going on here. Medium bodied, a bit fruity, but also very savoury and dry. Has a subtle butter menthol flavour and texture, or maybe lemon barley, and a distinctly dry and chalky finish. Almost horsey. So out there. So good. Compelling is a good word. Love it. 92 points. **Gary Walsh, The Wine Front***

[Return to headlines](#)

IMPORTED WINES

THERESA ON TOP



Congratulations, Theresa Breuer! The modest, vivacious young Rheingau vigneron has just been crowned German **Winemaker of the Year** by the influential **Falstaff** magazine. Theresa, who took over the estate when her father Bernhard died suddenly in 2004, was honoured for furthering Weingut Georg Breuer's reputation as a flagbearer for exceptionally pure Riesling. In the process, she's overcome various challenges and moved the estate onto 100% organic viticulture. These days it's certified sustainable through Germany's FAIR and GREEN initiative. Members of the Australian wine trade recently had a chance to taste this progress when Theresa hit Melbourne to show her latest releases. The wines are as honest and enduring as Theresa's smile, and she is richly deserving of this honour.

2012 Georg Breuer Rüdesheim Estate Riesling RRP \$38

*Powerful, rich but impeccably balanced fruit, acidity, low level residual sugar and low pH/mineral all in perfect balance; the fruit flavours are notably layered ascending from citrus pith to near tropical. Drink to 2025; 11.5% alc; screwcap. 93 points. **James Halliday***

2013 Georg Breuer Terra Montosa Riesling RRP \$52

Since 1990, Georg Breuer has been combining the second-best parcels from its grand-cru vineyards to make Terra Montosa. The name comes from Latin for “steep land” found in a certificate dated 1074, which records the original wine growing history of the vineyards in the Rüdesheim slopes.

2007 Georg Breuer Berg Roseneck Riesling RRP \$99

Weathered slate with loess and loam give ideal ripening conditions for Riesling which thrives on the high mineral content of the soil. It is also heat absorbing which is important in its ripening process. The grapes for this wine are sourced from the deep phyllite (fine-grained metamorphic rock that sits somewhere between slate and schist), clay and quartz slate soils.

2009 Georg Breuer Berg Roseneck Riesling RRP \$99

*Predictably firm and bright, the Breuer 2009 Rudesheimer Berg Roseneck Riesling offers salty and zesty finishing invigoration along with alkaline and fruit pit notes. This finishes blazingly and strikingly mineral as well as buoyant, if undeniably austere. I would plan on revisiting it within 4-5 years to reconsider whether there will be good reason to hold it for longer. 89 points. **David Schildknecht, Wine Advocate***

2006 Georg Breuer Nonnenberg Riesling RRP \$128

*Breuer’s 2006 Rauenthaler Nonnenberg Riesling trocken offers a Malvasia-like combination of fresh lime, narcissus, and violets on the nose. Musk, flowers, lime, peach, and red currant opulently but vibrantly fill the mouth and the exotic side of this Riesling nicely complements its sheer ripeness as well as testifying to the slightly decadent nature of the fruit this vintage. I detect scarcely any heat. Plan to follow this for 5-7 years, but I would not anticipate longer-term potential. 90 points.” **David Schildknecht, Wine Advocate***

2014 Georg Breuer Berg Schlossberg Riesling RRP \$144

This wine will be available from mid-April.

2014 Georg Breuer Rheingau Riesling Auslese 375ml RRP \$32

Weathered slate with loess and loam give ideal ripening conditions for Riesling which thrives on the high mineral content of the soil. It is also heat absorbing which is important in its ripening process. Bright pale yellow, seductive aromas of apricot and honey. Sweet, balanced by refreshing acidity and a fruit character of orange zest and apricot. A lighter Auslese, with a lingering, seducing finish. Low Yields of 55 hl/hectare.



CHABLIS SHEBANG

“Chardonnay lovers will enjoy them virtually from the get-go,” wrote **Antonio Galloni** of **Vinous Media** of the Chablis wines of 2013. “Many wines are opulent and open-knit in the early going, with highly expressive aromatics,” he went on to say, adding that many growers reckoned the fruits of this vintage “more minerally than their 2012s”.

It’d be wrong to paint it as plain-sailing, though. Some beautiful sunny summer days and a fine spell in late September were interrupted by smatterings of thunder, cold and rain.

But since when was grapegrowing a cakewalk in Chablis?

Guillaume Gicqueau-Michel openly confesses to spending some of it “plagued with doubt and scepticism”. It was a vintage for fastidious, skilful growers – a category into which Louis Michel unquestionably falls. **Clive Coates MW** calls it “a brilliant, consistent estate”, while the authors of **The Wine of Chablis** see the same dependability. “The domaine, in our view one of the finest in Chablis, has produced superlative wines year-in, year-out,” write **Austen Biss** and **Owen Smith**.

“2013 is a vintage for genuine winemakers,” concludes Guillaume Gicqueau-Michel. “Yields are certainly lower in comparison with the last few years; but careful vineyard work and optimum surveillance of fruit ripeness brought excellent quality to those who were able to exercise patience.” We’re pleased to present this terrific spread of wines from the 2013 vintage.

2014 Louis Michel Chablis RRP \$41

All present and correct. Shells, lemon and some stonefruit. Plenty of chalky texture, nice lines, and a tangy crunchy finish. Direct and appealing wine that’s just the ticket with seafood. 91 points. Gary Walsh, The Wine Front

2013 Louis Michel Chablis 1er Cru Forêts RRP \$62

The 2013 Chablis Forêts is a little richer and more powerful than the Montmains owing to the slightly warmer microclimate. At the same time, the heavy presence of limestone in these soils yields a wine with bright, saline-infused minerality and considerable steely tension. 90-92 points. Antonio Galloni, Vinous Media

2013 Louis Michel Chablis 1er Cru Butteaux RRP \$62

Bottled. Really intense on the nose. Nervy and refined with a lovely wet stoniness – pure Chablis character. Not that concentrated on the palate but great balance and precision. Good value. 17/20 Jancis Robinson, jancisrobinson.com

2013 Louis Michel Chablis 1er Cru Séchets RRP \$62

Healthy pale yellow color. Good verve to the aromas and flavors of peach, orange zest and gingery spices. Suave and fine-grained, showing attractive spicy lift and intensity to the middle palate. Rather classic and minerally for the vintage, not to mention nicely concentrated. Precise and fine for the year. 90 points. Stephen Tanzer, Vinous Media

2013 Louis Michel Chablis 1er Cru Montmains RRP \$72

The 2013 Chablis Montmains is bright, focused and nicely articulated in the glass. Lemon peel, almonds, spices and white flowers race across the palate in a tense, vibrant Chablis loaded with pure class and energy. 89-91 points. Antonio Galloni, Vinous Media

2013 Louis Michel Chablis 1er Cru Butteaux Vieilles Vignes RRP \$72

The 2013 Chablis Butteaux Vieilles Vignes emerges from a parcel of vines at the top of the hill. Here all the flavors and nuances are turned up a few notches. The fruit is more intense, but so is the minerality. Lemon peel, sage and mint all flesh out in this gorgeous, highly promising wine. The richness and pure intensity of the fruit temper some of the austerity that is typical of this site. 91-93 points. Antonio Galloni, Vinous Media

2013 Louis Michel Chablis 1er Cru Montée de Tonnerre RRP \$72

Lemon, white flowers, sage, herbs and mint all jump from the glass in the 2013 Chablis Montée de Tonnerre. A classic and highly representative wine from this great site, the 2013 sizzles with energy, tension and pure class. Petrol, graphite and smoke add nuance on the brilliant finish. This is a great, great showing. 92-94 points. Antonio Galloni, Vinous Media

[Return to headlines](#)

PLAYING BY NUMBERS

“Each time I look, this little house in the village of Dizy appears more like a fanatical grower producer,” wrote wine writer **Tyson Stelzer** in **The Champagne Guide 2016-2017**, adding that no one else in this storied region can match its trajectory. “Jacquesson has leapt from ranking among Champagne’s top 20 houses to a lofty position among its top 10.”

Laurent and Jean-Hervé Chiquet go against the grain in order to go forward. While some notable names are looking to procure more fruit and up output, the brothers are narrowing their focus, with smaller yields and less reliance on growers. Four-fifths of the Jacquesson’s grapes come from its own vineyards.

The defiantly idiosyncratic 700-series wines reflect this singular approach “The Cuvée 700 concept is unique in Champagne and is the opposite of a non-vintage wine,” the brothers explain. “We seek excellence rather than homogeneity, respect for the character of the vintage rather than its denial, and we prefer to strive for a great wine rather than maintain a ‘house style’.” The wines come from Jacquesson’s three grands crus and two premiers crus, using only the first pressings. They blend in small portions of reserve wines in order to reinforce the complexity of the cuvée without hiding the character of the base year.

Jacquesson Cuvée n° 739, the latest chapter, recounts the tale of 2011. That winter was freezing and wet, while the ensuing spring was very hot and dry, albeit with occasional frosts. Summer got off to a gloomy start but the growing season finished with much better weather. Once again that trademark focus in the vineyard and winery brought about a precise, fine and harmonious Champagne.



NV Jacquesson Cuvée n° 739 RRP \$113

NV Jacquesson Cuvée n° 734 Dégorgement Tardif RRP \$227

*Remarkable wine. Power from the start and then all the way through the finish. Wheat, toast, grapefruit, crunchy brown and yellow apples, rose, pips. Brilliant. Muscular but rich, even flamboyant. Kills it. Nails it. However you want to say it. 95 points. **Campbell Mattinson, The Wine Front***

NV Jacquesson Cuvée n° 734 Dégorgement Tardif RRP \$227

*I was the first outside the house to taste Jacquesson’s second DT, and it’s even more refined than the first. The coiled focus and poise exhibited here transcend the generous immediacy of 2006, with lively lemon and white peach fruit, vibrant acidity and pronounced salt chalk minerality infusing a dynamic youthfulness and grand longevity, with a decade of potential before it yet, and likely much more. Secondary complexity is building slowly, with notes of marzipan, brioche and a hint of honey, finishing with the enticing texture and creamy mouthfeel of long lees age. 95 points. **Tyson Stelzer, The Champagne Guide 2016-2017***

[Return to headlines](#)



LOOSEN'S DRY HUMOUR

Ernst Loosen's love of Australia is palpable, and going from the reaction to his every visit, the feeling is mutual. The newly crowned (by Falstaff magazine) **German Wine Ambassador of the Year** was here in February, a year after his last visit as an exhibitor at Riesling Downunder. Notwithstanding some sensational curios plucked directly from his Bernkastel cellar, Erni's focus was the dry Mosel Riesling that the estate is rediscovering and mastering. This means the Grosses Gewächs wines that the estate has produced from its six grand cru vineyards, as well as a more recent innovation: the Grosses Gewächs Reserve.

The idea for the Reserve wines, first produced from two vineyards from the 2011 vintage, is to investigate the traditions of Erni's grandfather. His speciality was dry Mosel Rieslings with exceptional

longevity. These were fermented with indigenous yeast in old oak Fuder casks and matured for a minimum of 24 months on full lees.

We have a range of Dr. Loosen Grosses Gewächs available, and these wines have truly found their place among the recognised styles of the Mosel. We can also offer a chance to marvel at the somewhat surprising upshot of Erni's latest adventure: that longer barrel ageing gives the wines an even greater sense of the strength and character of these exceptional vineyards.

2012 Dr. Loosen Ürziger Würzgarten Riesling Grosses Gewächs Reserve RRP \$200

Brand-new release wine; GG kept for two years in the barrel on its lees.

2014 Dr. Loosen Erdener Prälats Riesling Grosses Gewächs RRP \$176

More floral than their Treppchen. Fringed with mint leaf and richly fruited on the palate.

*Harmonious now - very accessible - but flavoursome enough to age very well. 17/20 **Richard Hemming MW, jancisrobinson.com***

2014 Dr. Loosen Wehlener Sonnenuhr Riesling Grosses Gewächs RRP \$72

*Smoky and slaty on the nose, with more complexity than their Würzgarten. Expressive and multi-layered with fine, focused fruit. Finishes with a light smoky scent. 17/20 **Richard Hemming MW, jancisrobinson.com***

2012 Dr. Loosen Erdener Treppchen Riesling Grosses Gewächs RRP \$62

*Pear and pear drops on the nose find expression in a mouthwatering sweet and sour combination on the palate. Very pleasant, lively and with the merest notion of dusty minerality, but a little bit on the light side for a grand cru. 16/20. **Michael Schmidt, jancisrobinson.com***

2013 Dr. Loosen Ürziger Würzgarten Riesling Grosses Gewächs RRP \$89

*One of Loosen's strengths is the consistency of his grands crus throughout the vintages, and in 2013 once again the Würzgarten combines the delicate fragrance of green fruit with a subtle notion of spice. The refreshing acidity is well balanced by a deft touch of residual sugar and a fair dash of salty minerality. Add to this a gentle herbal finish and you have one of the gentler renditions of Grosse Gewächse. 17.5/20 **Michael Schmidt, jancisrobinson.com***

[Return to headlines](#)

THAT BLAUFRÄNKISCH ROSÉ

Funny to say that this wine needs no introduction, being that it's an Austrian rosé made from Blaufränkisch. But it's true, isn't it? Always in demand, never failing to satisfy, Pittnauer's perfect pink is back.

2014 Pittnauer Blaufränkisch Rosé RRP \$25

[Return to headlines](#)

GIGONDAS REJIGGED

"Dramatic Gigondas!" was one of the comments about Pierre Amadieu in a recent **Decanter Magazine** panel tasting of wines from this southern Rhône appellation. The estate fashions wines that speak of their warm home, with generous fruit allied to spice and herbal tones – but always with freshness and vitality thanks to altitude, exposure and adaptable viticulture.

We offer four new wines from the domaine – a white and three reds from the region's most finest appellations including the pinnacle, Châteauneuf du Pape.

2014 Pierre Amadieu Côtes du Rhône Domaine Grand Romane Blanc RRP \$31

*Expressive – leaps out of the glass: tangy, fresh pineapple, nectarine and citrus aromas framed by subtle oak and a burst of dried fruit flavour. Full, fat and fresh. Highly recommended. 90+ points. **Decanter Magazine***



2013 Pierre Amadieu Vinsobres 'Les Piallats' RRP \$36

*A pure, racy style, with a lovely violet note running alongside the core of cassis and plum fruit. A flash of iron cuts through the finish. Drink now through 2016. 90 points. **James Molesworth, Wine Spectator***

2012 Pierre Amadieu Gigondas 'Le Pas de L'Aigle' RRP \$62

*Saturated ruby. Sexy black and blue fruit aromas are complicated by vanilla, licorice and woodsmoke. Fleshy cassis and blueberry flavors are lifted and sharpened by juicy acidity and a peppery nuance. Gains flesh and depth with air, finishing with serious energy and slow-building tannins. Very sexy stuff. 92-94 points. **Josh Reynolds, Vinous Media***

*A big, confident and somewhat assertive style. There is an innate oiliness that speaks well of the south. The palate runs with gourmet fruit, and has a tasty paradise at its centre. Dramatic Gigondas! Highly recommended. 92 points. **Decanter Magazine***

2013 Pierre Amadieu Châteauneuf du Pape 'La Paillousse' RRP \$72

Grenache-driven blend with 15% of Mourvèdre. Pierre Amadieu plays for finesse here but as always you have the power and persistence of the terroir. Soil covered with large flat pebbles allows vines to root deep and benefit at night from the heat soaked up by the pebbles during the day. This cuvée is harvested by hand in October. The wine is aged for 12 months in oak barrels.

[Return to headlines](#)

OREGON ON AGAIN

“Jay is a dude. He looks like a rock star, and in his spare time he is one,” wrote British wine writer of the winemaker behind Oregon estate **J. Christopher Wines**. He’s a proper good guitarist, and the fact that he has a hobby band called Vin Halen hints at a sense of humour that serves him well in a partnership with the other dude in this enterprise: Mosel Riesling legend Ernst Loosen.



Jay bottled his first J. Christopher vintage in 1996 having gained previous experience at Adelsheim Vineyard and Cameron Winery in Oregon, as well as Dry Creek Vineyard in New Zealand. His quest from day one has been an unapologetically Burgundian one, applying a subtlety-seeking Côte d’Or aesthetic to various terroirs around the Willamette Valley. Biodynamic vineyard practices, spontaneous ferments, natural, slow malolactic fermentation in barrel and long élevage contribute alluring, earth-driven aromatics and extra texture. 2013 wasn’t the easiest vintage, with heavy rains around harvest upsetting the apple cart after what had been a

very warm early growing season. “Keeping a cool head about rain is essential if you’re a Willamette winemaker,” says Jay with a rock star’s sangfroid. True to form, what flowed from the J. Christopher was restrained, soulful Pinot Noir that will have fans baying for an encore.

2013 J. Christopher Willamette Pinot Noir RRP \$72

J. Christopher’s flagship wine is a classic Pinot Noir from the Willamette Valley, blended from excellent vineyards from several AVAs including the Dundee Hills, Chehalem Mountains and Eola-Amity Hills. A very pretty wine that is very characteristic of the vintage. It has bright, pure red fruit aromatics and a juicy mid-palate grip. It’s delicately fruity with a fine texture and a freshening acid structure.

2013 J. Christopher Nuages Pinot Noir RRP \$89

Named in tribute to one of Jay’s favourite gypsy jazz tunes, “Nuages” Pinot Noir is his Chehalem Mountains blend. Nuages (French for “clouds”) also pays homage to the moderating influence of Oregon’s autumn cloud cover, which slows ripening to allow for the long hang time that creates fully developed flavours. This wine has an interesting, complex aroma that is stonier and more edgy than the Dundee Hills. Lush fruit in the attack leads to a full, rounded mid-palate, with a finish that is long, fine and juicy. The blend is predominantly Pommard clone from Lia’s vineyard, but also has a bit of the first crop from Erni and Jay’s own Appassionata vineyard.

2013 J. Christopher Sandra Adele Pinot Noir RRP \$113

The J. Christopher Sandra Adele Pinot Noir is a cuvée named for Jay’s mother, Sandy. It is a blend of wines from two outstanding vineyards in the Dundee Hills AVA: Abbey Ridge and Charlie’s Vineyard. Simply gorgeous, this is both dark and bright in the aroma, intense and delicate on the palate. As is typical of this cuvée, it combines an earthy depth with an ethereal, floral lightness. It’s delicate and fine, with the firm juicy acidity of the vintage, and a long, captivating finish.

2012 J. Christopher Willamette Pinot Noir RRP \$72

To call it entry level does not do justice to the quality here—this would be reserve level at many

*wineries. A generous mix of blueberry and black cherry fruit rolls seamlessly through the fruit-driven core, annotated with barrel notes of cola, coffee and cream. 91 points. **Paul Gregutt, Wine Enthusiast***

2011 J. Christopher Willamette Pinot Noir RRP \$68

*This blends together grapes from several vineyard sites in three AVAs. It opens with a bouquet of milk chocolate and mocha, leading to a tart cranberry flavor. There's are hints of herb and bark in the finish. This is designed (successfully) as a fruit-driven, drink-now style of Oregon Pinot. 88 points. **Paul Gregutt, Wine Enthusiast***

2012 J. Christopher Nuages Pinot Noir RRP \$89

*A tribute to a famous gypsy jazz tune, the name means "clouds" in French. It's an elegant wine with ample acidity and sleek fruit flavours of raspberry and strawberry. A dusting of pumice coats the fruit, giving it grip and texture. The balance to age gracefully is immediately evident. Drink 2017–2025 for maximum enjoyment. 91 points. **Paul Gregutt, Wine Enthusiast***

[Return to headlines](#)



@CellarHand



CellarHandWine



CellarHandWine



www.cellarhand.com.au