

en Ville



EVENT DESIGN AND CATERING

October 28, 2005



My Wine Loop

Ladies and Gentlemen,

It's been about 5 weeks since my last wine loop. The release tomorrow, the 29th of October, is mediocre, with one exception, and that is the release of many of Chester Osborn's d'Arenberg, dare I say "Cult Nectars".

Chester Osborn, the d'Arenberg winemaker, was here recently. I had occasion to meet him twice, both occasions over food and wine. The man is a phenomenon. He has the typical Australian irreverency to just about everything in life, which I think has extended to his wine blending. He has the ability and foresight to create blends of varietels that, in my mind, should never even be in the same vineyard. However, with his magic, he has created some incredible oenophilic delights.

I will warn everybody that if you haven't drunk d'Arenberg wines before, be very, very careful. You'll end up as a member of a cult and possibly be involved in fisticuffs at your local vintages store. This is very much a cult wine and definitely has a huge following, of which unfortunately, I'm one of the proudest members. Drink with caution!

d'Arenberg, "The Coppermine Road" Cabernet Sauvignon 2002, Australia

I've tasted two vintages of this wine, both of them have been absolutely incredible. So very typical Cabernet with a little more poignancy than even Bordeaux brings forth. However, on the downside, both of the vintages I've tasted, needed 8 to 10 years more bottled aging. This is definitely a wine to put down. I'm not looking at mine until 2015. I hope at that time of my life I still have strength to pull the cork.

#943399 ...\$49.95

d'Arenberg, "d'Arry's Original" (V), Australia

d'Arry's Original I've been drinking for a few years. I find, as with all of Chester's wines, leaving this a year or two in your cellar really smoothes it out. This wine in particular is very broad in the mouth and extremely soft. For \$19.95 this is an absolute bargain. I don't think you can have enough of it in your cellar.
#942904 ...\$19.95

d'Arenberg, "The High Trellis" Cabernet Sauvignon 2003, Australia

Another Cabernet Sauvignon from Chester. A very uncluttered profile of Cabernet Sauvignon. Drinking now, will improve 3-5 years cellaring. Well made, good balance, tons of crisp fruits.
#943456 ...\$19.95

d'Arenberg, "The Laughing Magpie" Shiraz/Viognier 2004, Australia

This wine is one of my all time favourites. It has a touch of white wine blended in, which really smoothes it out. It's very much in the style of some of the Cote du Rhone offering, but with a lot more underlying punch. There's spices and flowers on this. The acid is in complete balance with the fruit. I have this in my cellar going back 3 vintages and it's just getting better and better. This is really an outstanding wine.
#936971 ...\$26.95

d'Arenberg, "The Ironstone Pressings" Grenache/Shiraz/Mourvedre 2002, Australia

The Ironstone Pressing, again I have this in my cellar. It's a very impressive wine, it has a great deal of structure and fruit. Unfortunately I haven't found it to be drinking particularly well in its youth. I would suggest this is definitely a long-term keeper.
#974816 ...\$47.95

Hardy's "Bankside" Shiraz (V), Australia

I particularly like this wine. It smoothes out very quickly after 2 or 3 years. I've drunk this from previous vintages and thoroughly recommend it
#436022 ...\$16.95

Hugel, Pinot Noir 2001, Alsace

At last, we find an expression of Pinot Noir from Alsace. This has been missing from Vintages for many years. Admittedly, only 25% of the grapes planted in Alsace are red and an even lesser percentage is Pinot Noir. I've found Hugel make a fine example of the Alsatian Pinot Noir. I find Pinot Noirs from Alsace a very clean, clear and distinct flavour profile of Pinot Noir. It doesn't have great aging qualities, it doesn't have the seriousness of Burgundean Pinot Noir or the fruit forwardness of New World Pinot Noirs. But for me, I would put Alsatian Pinot Noir in the top 3 expressions of this varietel in the world. I'm buying a case of it. There's not a lot here, you won't see it again for another 2 or 3 years. Suggest you enjoy it while you can.

#971820 ...\$20.95

Eat and drink well.

Best regards,



Geoffrey



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