



My Wine Loop

An Important Advisory.

There are landmark events in every lifetime which changes its prospective, the first kiss, the first flute of good champagne. These experiences bring great joy but live between the worlds of purely innocent pleasure and cultism.

Several years ago I experience my first glass of d'Arenberg wine, ever since I have been a cultist. I have stood outside liquor stores in -10° weather to ensure my lust will be partially satisfied by the miserable quota system of the LCBO. I've been through the heartache of the private ordering system, I have badgered and cajoled the agent, in fact anything to get my hands on a bottle of the nectar.

All the d'Arenberg's I have tried have been one step above exceptional and all have demonstrated a complexity which can only be achieved by the passion, love and skill of the wine maker.

All have the typical lush fruit forward characteristics of Aussie wine, but they have much more to offer over time, the tannins are able enough for cellaring, many would continue to develop for 12 years plus. Below is a list of d'Arenbergs which grace our shores with a few notes. If you get hooked call me, I'm considering starting a self-help group.

d'Arenberg's

“The Stump Jump Red”- \$13.95

Shiraz, Granache and Mourvedre, very good value, suggest decanting for 1 hour before enjoying, will develop over next 4-5 years or more. Available now!!

“d'Arry's Original” - \$19.95

Shiraz and Granache, full and lush, again needs an hour in the decanter, will cellar well. Available now!!

“The Ironstone Pressings” \$47.95

A blend of Granache, Shiraz and Mourvedre, a giant of a wine, will develop over next 15 years adjusting its flavour profile as it travels through time. Available but call first.

“The Dead Arm” - \$49.95

I have seen men almost come to blows in trying to obtain this wine. A huge Shiraz, inexpensive for what it is. I drank a 1999 vintage several weeks ago, it was so lush, such an incredible balance of fruit, acid and tannin I can still taste it. Being so approachable now, yet still has a decade of development left, a truly incredible example of their winemaking skill.

“The Custodian” - \$21.00

Pure Grenache, oh so deep and velvety, again huge cellaring capability, should be seeing this wine at vintages before Christmas. See you in the line up.

“The Footbolt” - \$19.95

Available now, chock full of fruit, decant one hour before drinking, quaffable Shiraz at its best. Again has great cellaring capability.

“Vintage Fortified Shiraz” - \$28.95

Available now. This is awesome, until it was available at vintages I drove the agent crazy with my demands for it. It needs about 2 years of cellaring to release its fruit and will develop for the next fifty years plus. I cannot say enough about this lush, sweet, port-like nectar. Last year a wine maker told me he tried a bottle from the 1949 vintage which had a greenish hue to it tasting still of outstanding fruits, walnuts and minerals.

My next Wine Loop will be back to its regular format, but I'm so glad I've got this off my chest.

Best regards,

A handwritten signature in black ink that reads "Geoffrey". The signature is written in a cursive style with a long horizontal stroke extending to the right.

Geoffrey



Comments are welcome: geoffrey@enville.comT