

BARAMBAH WINES

Vintage Comparison Tasting Notes

Nothing makes you better at appreciating wine than plenty of practice!

Our winemaker, Peter Scudamore-Smith MW, and Director of Sales & Marketing, Manda Duffy, recently compared the current releases with our last vintage. We hope that the results of these comparisons will provide you with helpful hints on when you should be drinking some of your cellared Barambah Wines and what you might enjoy from the new releases.

Some of our previous releases are now sold out and our remaining wines are in very limited quantities, so be quick to avoid disappointment.

And remember, should you prefer to discuss your options, you are very welcome to call our office on 1300 781 815. Enjoy!

2007 First Grid Verdelho

...with 12 months in the bottle, this wine displays ripe melon sweetness, a dry wine with plenty of fresh acidity – very good, easy drinking now, served icy-cold. Good food companion.

2008 First Grid Verdelho

(New Release)

...another terrific vintage of Verdelho however this one has even more texture on the palate due to the whole-bunch pressing and carefully managed acidity – loads of lime and tropical fruit sweetness.

2006 First Grid Chardonnay

...honey and white peach on the nose all balanced by receding French oak – developing dryness on the palate. Drinking well now – serve only slightly chilled to retain the fruit sweetness.

2007 First Grid Chardonnay

(New Release)

...nutty oak complexity on the nose, white peaches, citrus and honey all building beautifully – long creamy textured palate. This wine was especially selected by the Mercure chain throughout Queensland and included in the prestigious upcoming event, Food & Wine, Noosa Style. 16-18 May 2008

2005 First Grid Shiraz (SOLD OUT)

...once described as a monster of a wine and this is still the case. An impressive tapestry of dark ripe raspberries and complex oak, reminiscent of freshly opened cigar box....you will be rewarded with cellaring if you have the patience.

2006 First Grid Shiraz

...this wine makes an incredible first impression! Loaded with black, sweet fruits, outstanding oak maturation (French hogsheads), soft and juicy palate – worth the investment to cellar but you must try at least one as soon as it's delivered!

2005 First Grid Cabernet Sauvignon

...slowly maturing, dry with plenty of fine grain tannin structure that you expect from well made Cabernet Sauvignon. More time in the bottle is ideal – the medal in the Royal Sydney Wine Show was well deserved.

2006 First Grid Cabernet Sauvignon

...much bigger wine than the 2005 vintage with significant emphasis on the nose – very appealing fruit sweetness with an abundance of ripe blackberries and hints of aniseed and chocolate balanced by quality French oak....a real keeper in very short supply.

2006 Rack Dried Semillon (SOLD OUT)

...this sold out very quickly and should you be lucky enough to still have a few bottles you will notice the pure golden colour as it ages. Smells and tastes of raisins and French oak – drinking beautifully now but you can continue to keep this for 3 or 4 yrs to come as quality dessert wine well made is worth the patience.

2007 Rack Dried Semillon

...only 48 dozen so be quick! At first glance it reminded the panel of lemon meringue pie – not cloyingly sweet, just honey and citrus with a creamy finish. Great match with fresh fruit and quality cheddar.



About our vineyard...by our winemaker, Peter Scudamore-Smith

"2007 Spring temperatures were mild & bud burst was 1-2 weeks late around mid-September. A late burst of very hot weather in the last week pushed vines faster than expected then mild weather prevailed in October, with modest rainfall. November & December also remained mild with many cloud covered, showery days to maintain the green drought. Minimum temperatures (11.6-20.5°C) averaged 17.2°C, whilst maximum temperatures (22.4-32.5°C) averaged 28.3°C. The second half of December was under the influence of a rain depression situated 300 km off Fraser Island. The cloudy weather continued through January from subsequent lows, with the rain effects being drizzle rather than showers or thunderstorms. This is a contrast to 2007 when drought pushed ripening temperatures into the mid-30's. This year's maximum January temperature was 27.9°C (long term average 31.7°C) & the lowest maximum temperature 22°C. Despite these mild conditions, harvesting commenced mid-January 2008, firstly with the semillon (as wetter conditions favour the best of the great semillon styles); then chardonnay & shiraz late in the month. Cabernet came off in early February.