

## Weapons of mass instruction survival hint No 1.

I don't know about you lot, but for us there is very little joy out there in the media at present

It seems that we anxiously go to bed at one minute to midnight, only to wake into the anticipation of some other litany of catastrophe or the potential for the sky to fall in on us all before we can begin to digest our high fibre breakfasts, let alone gather the daily energy to become productive enough to pay off our obscene mortgages.

When even as innocent a piece of universal information as a long-range weather forecast depresses the psyche, it is time to find solace in the parallel omnipresence.

By all means, watch and listen to the media if you must, however, keep your eye on the essential existential explications which are the electronic carbon copy there for all to see and hear.

We invite you to ignore their version of reality and create your own. If you need convincing, here's a few recent examples where the names haven't been changed to protect the innocent.

- Roger Killem, Access Economics Health Insurance Analyst and the future of Medicare
- Simon Tennent, Housing Industry Association, on the housing bubble
- Joe Hockey, Small Business Minister, at the HIH Royal commission
- Jenny Graves, Genetic Researcher, on the Stem Cell Debate
- John Lush, SA Farmers' Association, on the drought

- Harold Lineweaver, Astrophysicist, on the danger to Earth posed by asteroid strike
  - Dr Ian Brighthope, from the College of Nutrition & Environmental Medicine
  - Bob Blitzer, FBI Agent, on the terrorist threat to our shores
  - Averal Bones, the Humane Society on drought stressed animals
  - Andrew Motion, Poet Laureate
  - David Purchase, Motor Traders & Service Station Association on petrol price fixing
  - Leanne Kitchen, Gourmet Traveller Food Editor
  - Sir Alistair Goodlad, British High Commissioner to Australia on HRH
  - John Crook, Coalition for gun control on the hand gun debate
  - Dr Stephen Graves, Orthopaedic surgeon on difficulties with hip replacement technology
- And closer to home:
- Andy Frost, Senior Winemaker, Montana Winery, Marlborough NZ
  - Peter Dry, Senior Lecturer in Viticulture, University of Adelaide
  - Chris Bitter, Production Manager, Langmeil Winery, SA
  - Michael Strutt, GM Australian Liquor Marketers, Tasmania
  - Nick Bruer, Winemaker Temple Bruer, SA and how's this for spooky
  - S Doyle of Bloodwood; B Holmes of Glenfinlass and S Watson of Xanadu WA

## Paranoia corner

We recently attempted to gain a label certification for the export of our 2001 "Merlot Noir" to the UK.

It was rejected on the grounds that there is no such registered variety on the EU books and therefore could not be allowed to darken the shelves of high street bottle o's in Great Britain.

I suggested that I change my family name to "Noir" and my given name to "Merlot" and requested a reconsideration.

Not a chance in Halifax was the reply.

We then tried on "Big Men In Tights"; "Chirac"; "Schubert" and "Maurice" just for the bureaucratic bastardry of it all and they didn't raise a murmur.

Apparently our English friends would not be in the least confused whilst sucking on a bottle of Big Men In Tights, however, the bewilderment "Merlot Noir" would cause is just not to be tolerated.

Nevertheless we are pleased to report that it isn't just Australians who are being singled by the compliance coppers.

The Australian Wine and Brandy Corporation's October newsletter reports that German authorities intercepted a shipment of Argentinean wine that had been treated with malic acid, a practice allowed in Australia but not, apparently in wines imported from Argentina.

The European Commission's response was to declare that the wine be "eliminated ... in a distillery, a vinegar factory or for industrial purposes" whilst a shipment of French wine was rejected in the United Kingdom, as the varietal designation "Shiraz" is not a valid synonym for "Syrah" for French wines.

## Things they said today

- "Nostalgia is so yesterday"
- "Join the world-wide protest against globalization"
- "You know it's a drought when the trees start following the dogs around"
- "You know it's a drought when

there's just no splash in a paddock slash"

"No we don't grow Viognier, it causes incontinence"

"So this is a new-release wine then?"

"Should a nation which attacks and occupies foreign territory in the face of U.N. disapproval be allowed to impose conditions on

its own withdrawal? If we agree that armed attack can properly achieve the purpose of the assailant, then I fear we will have turned back the clock of international order."

*Dwight D. Eisenhower [former United States President], Address to the Nation, 20 February 1957.*

## If you drink red wine, get high

Jancis Robinson on her excellent web site reports that the current recipient of the Geoffrey Roberts award, the Professor Roger Corder, head of the Department of Experimental Therapeutics at the William Harvey Research Institute

in London has re-confirmed his previously published results from Mendoza in Argentina demonstrating that red wines grown at higher elevations tend to have increased potential in preventing vascular changes found in diseased hearts.

His previous paper was published in Nature in 2001 and

his current study explored the higher elevated vineyards in Sardinia with similar results. It has already been established that increased UV light stimulates polyphenol synthesis in grapes and polyphenols are a good thing when it comes to heart disease prevention. At Bloodwood (altitude 860m) we say drink up!



• Above: Jancis Robinson hands over the deeds to Penny Boothman celebrating the launch of the Bloodwood International Office, Lower Sloane Square, Chelsea.

## Bloodwood in Blighty

Wonder of wonders, in May this year, we visited the old home country for the first time. During three gloriously tube filled sunny weeks, we met some wondrous people and visited many old homes.

Somehow, we also managed to visit the Cotswolds three weekends in a row. You know the sort of thing.. “you simply must visit us this weekend ... it’s so simple and we’d love you to meet the family and Rupert’s girlfriend Penny. She’s simply adorable and terribly clever when it comes to wines and conversation.

“Just catch the 3.20 from Euston to Coventry for 40 pounds and then the 6.40 bus from Coventry to Broadway for 25 pounds and we’ll meet you at the Lygon Arms for a spot of tea and sympathy for 32.50 pounds plus VAT and compulsory discretionary surcharge of 15% of the bill.

“I’m sure we’ll have a wonderful time and the bread is so gorgeous there’s really no need to order two sandwiches.”

Unlike Australia where

country towns are basically wide spots in the road, in rural England, villages are quite like roundabouts with multitudes of entry and exit points.

So it came to pass that with three different generous hosts on three consecutive weekends, we ended up in Stow On The Wold twice more than intended.

Don’t get us wrong, Stow is as fine a place as any in this Wold to up end in but Australians like us, ignorant of English geography should be wary.

From our experience, it is quite logical to conclude that the permanently sunny English countryside consists of impossibly green fields of fecund mixed grain crops caressed by gentle zephyrs and sparsely populated by impossibly prosperous tweed bedecked smiling chaps and chapesses all living in stone cottages and driving Range Rovers to and from their daily croquet tournaments. Worth dwelling on with this current awful Australian drought.

However, the main mission during the visit was to attend the

overwhelmingly depressing London International Wine Fair and meet up with our newly appointed, far from depressing representatives in England.

We are very pleased to announce that Mark Savage MW and Penny Boothman WM (formerly from our Khartoum office) have agreed to represent the rapidly expanding Bloodwood Empire in the European colonies.

Savage Selection is the organization and after the sublime success of a tasting at the Sloane Club in Chelsea (attended by Jancis Robinson and Oz Clarke amongst others), they have even managed to sell some Bloodwood in Britain.

At the ceremony confirming our arrangements with the Savages, Jancis was kind enough to hand over to Penny Boothman the official Bloodwood beads and deeds of agreement recognising her understanding of Austrian wines and Bloodwood wines in particular.

Well done Penny, and welcome to the Bloodwood “new-release” team.

# Winemaking notes

Almost in time for the 2002 vintage we completed construction and installation of the new winery work floor and refrigerated barrel store as well as another 10,000 litres of insulated stainless storage.

This well overdue extension to our winemaking facilities means that as we enter our 20<sup>th</sup> year at Bloodwood, we can now handle all of our fruit the way we have always wanted to. As those of you who have visited Bloodwood know, we hand pick every bunch we grow so that the fruit we've spent a season tending reaches the winery in as perfect shape as humanly possible.

Each 350kg bin is delivered directly from the vineyard on the forks of the picking tractor to the new cold store where it is refrigerated for 24 hours prior to crushing (in the case of the reds) and whole bunch pressing for the whites.

This little efficiency, or should that read luxury, allows us to use even less sulfur during the initial stages of the winemaking process, and importantly in the case of whole bunch pressing the whites, and means less pick up of phenolics and therefore finer juices with which to begin the fermentation process.

And you already can see the results in the new release whites. The 2001 Riesling turned a few heads with its intense aromatics and palate richness, "Lovely aromas, much as you describe on the label (though the lime is much less dominant than in many Australian Rieslings), tremendous vibrancy, impressive purity of flavour ... it is far and away the best dry Riesling I've ever had from NSW." reported Stuart Piggot international Riesling impresario, while both Huon Hook and James Halliday kindly rated it as a 4 1/2 star wine in published reviews.

We feel the 2002 version is even finer. It recently was named in the top 40 wines for 2002 at the NSW Wine Awards and has been bottled under stelvin seal for the first time. If cold store space allows, we also cool down the



• Bloodwood's new processing floor (above) and barrel store (below) giving us greater control over the whole wine-making process.



reds although the design of the cross flow ventilation in the winery gives us the flexibility to store the freshly picked bins in a sheltered draught which, given the nocturnal ambient temperatures of Orange in late autumn, is as good as most refrigeration plants.

With the heat and the drought this year, access to the cold store will be welcome insurance.

For the last few vintages, we have been following a regime which incorporates extended post fermentation maceration of the ferment. All through the primary and malolactic fermentations we pump over and oxygenate on a regular basis, and this procedure continues as necessary for up to three weeks following the cessation of active ferment.

We are trying to produce as stable and balanced a new wine as possible before oak maturation.

This allows us better control of oak influences and lessens the need for frequent racking of the new wines. As a result we are seeing softer, more integrated fruit and oak derived tannins and wines which, although built for medium term cellaring, are immediately appealing.

The 2001 Shiraz is a good example of this approach. As James Halliday reports "Medium red-purple; aromas of black cherry, spice and earth are joined by a touch of chocolate on the bouquet; dark fruits fill the palate, surrounded by sweet spice and oak overtones. A most attractive style" 90 points Cellar until 2010.

And while we have the skite gene engaged, we have been informed that this wine will be named in the top 100 wines at the 2003 Sydney International Wine Show while the 2001 Chardonnay has been highly commended at the same show.

There were over 1900 entries at the event from 16 countries around the world and the final 100 had also to satisfy the international judging panel that they were excellent food wines.

We also release our first Pinot Noir with this newsletter. If this is an indication of what the vineyard can produce in the elusive Pinot world, then it will not be our last. We have constructed a two-tonne submerged cap stainless steel open fermenter for the Pinot which receives the same cooling as the rest of the vintage.

Open ferments attract fruit

flies en masse so we have a system of fans which direct a stream of air over the fermenting mass, and a regular pumping over regime which seems to improve the colour extraction of the fruit while cooling down what is usually a warm ferment.

After about five weeks, we press the wine and transfer it to a mix of new and 2<sup>nd</sup> use hogsheads where it spends winter thinking about whether it wants to be feral or civilized.



• *Let's hear it for mechanisation ... Herbie says making Pinot's such fun.*

Speaking of “feral”, our habit has been to return all winery wastes to the vineyard of origin. All stalks, seeds, skins and fermentation lees are transported to their home paddock and spread along the rows. What we are attempting to achieve is an active microflora which over time will lessen the need to use brought in fermentation yeasts and malolactic bacteria.

With this in mind, we tried a wild ferment on a batch of Schubert Chardonnay this vintage and are very pleased with the results. This vintage we will repeat the exercise and plan to add the Pinot Noir to the experiment.

We'll keep you informed. Rhonda and I are trying our best to continue to improve our wines from one vintage to the next and are always ready to welcome your feedback when next you visit the cellar door and winery in Orange.

### **Kelpie care hint 1**

**T**he next time you feel the urge to bury that off Murray cod or Christmas ham, save yourself the bother. Feed it straight to your kelpie. He'll dig it up anyway!

## **The Bloodwood paradox**

**A**s members of the Australian Wine Industry, we at Bloodwood have long been devotees of the inner peace, understanding and interpersonal calm a sound understanding of classical philosophy can bring to the lonely hearts and charisma challenged amongst us.

We apply this approach to all we do and although we winemakers can draw an unconscious ancient lineage all the way back to the Stoics, current ante mortem thought demands logic should not be ignored in this reductive world in which we live.

It's quite simple to apply Stoic logic to everyday observations in your own winery. For example, in Australia, fermentation tanks you order well in time for vintage always arrive the week after the last Cabernet is crushed.

Viewed through the cleansing lens of vintages past, this is all very logical. Nothing unusual here really. The fact that, for once, vintage conditions are brilliant in every way and that the perfect must has been lugubriously meandering, for seven long days and nights, over the gunnels of every conceivable fermentation container back down the head land towards the vineyard from whence it came, brings out the Stoic in all of us.

Nevertheless in such circumstances, logic usually prevails and we approach next year's tank deliveries with a deeper understanding of the innate logic behind the human

condition.. “Ducks have webbed feet ... geese have webbed feet ... therefore ducks are geese!” This logic can be applied to all manner of problems vinous. Take, for example the following well known paradox concerning the influence of daily red wine consumption and its reported cardiac health benefits.

The Japanese and Chinese drink very little red wine, and duck aside, eat very little fat. They suffer fewer heart attacks than Australians, Americans or British people.

The French eat a lot of fat, drink a lot of red wine yet suffer far fewer heart attacks than Australians, Americans or Poms.

The Austrians and Germans, like the French, but unlike the Japanese and Chinese, consume copious quantities of red wine and fat smeared pastries, schnitzels and Weiner burgers yet also experience far fewer heart attacks than Australians, Americans or British people.

The Italians and Spanish are in a class of their own when it comes to cheese sauces, osso bucco, hammon from hell and baths of vino tinto yet they also have a remarkably low incidence of cardiac arrest when compared with Australians, Americans or British people.

Therefore, is it not logical to conclude that you may as well eat and drink what you like ... it's speaking English which kills you. *(After the September 2002 edition of Wine Experience International)*



• *Bloodwood's new Viognier vineyard takes shape.*



•Introducing the Bloodwood Super Bi-Top Naturally Screwed Solution ... the French cap super sealer for the 21<sup>st</sup> Century. Patent pending

## Taint necessarily

Anyone who has even passing interest in wine in Australia would be fully aware of the cork debate raging in our wine press. Open *any colour supplement* and you are likely to see full-page advertisements extolling the absolute benefits of “natural cork” as the only true seal for quality wine.

Your heart strings are twanged to the extent that if you decide to purchase a wine sealed by anything else but cork, some of these cork industry promotions advise that the last remaining nesting colony of Portuguese bearded loony tits will up shop and commit Hari Kari.

We also seem to recall that HRH Prince Charles was appealing to we wine drinkers not to abandon the loony tit for the odd dodgy bottle of wine one may find in one's cellar.

Turn the page and the regular wine column will extol with equal fervour the abomination TCA (trichloroanisole) is to the civilized wine drinking world. And they have a point. Both of them. The cork culture is so firmly built into the ceremony of drinking wine and indeed the agriculture of places like Portugal that it will not give in without one almighty fight.

Imagine for a moment that all

wines are sealed under screw caps. Sommeliers could well be out of a job. They'd have to invent something else to worry the punter ... (OOOh just check the Brett in this little number!) There'd be no need to sniff the wine for soundness, simply splash it in the glass and swan over to the next table ... And just imagine the *image of Michael Schumaker* tossing off a magnum of Krug sealed with a screw cap.

As the cap or cork debate rages around dining tables the world over, the Bloodwood International Marketing Team have taken all the current information available and designed an entirely new seal which all the emotional advantages of natural cork whilst satisfying the reductionists among us who can't cope with surprises.

### Bloodwood HRM

### F.O.O.D. Week

The full program for the 2003 event will soon be available at [www.orangefoodweek.com.au](http://www.orangefoodweek.com.au).

- Bloodwood events in 2003:
- Food week function April 12;
- Bloodwood Bonfire June 7;
- Bloodwood celebrating 20 years 03/08/03.

For details visit [www.bloodwood.com.au](http://www.bloodwood.com.au).

## questionnaire

Every winery in Australia gets a solid stream of inquiries for vintage employment from newly qualified graduates both here and overseas. Given lack of insanity is not enough to speed a decision on potential employee, here at Bloodwood we use the following aptitude test to sort out the free run from the pressings. Try it for yourself and discover if you're capable of surviving a vintage with us. P.S. don't call us.

*Q1. How do you put a giraffe into a refrigerator?*

The correct answer is: Open the refrigerator, put in the giraffe and close the door.

This question tests whether you tend to do simple things in an overly complicated way.

*Q 2. How do you put an elephant into a refrigerator?*

Wrong Answer :Open the refrigerator, put in the elephant and close the refrigerator.

Correct Open the refrigerator, take out the giraffe, put in the elephant and close the door.

This tests your ability to think through the repercussions of your actions.

*Q3. The Lion King is hosting an animal conference. All the animals attend except one. Which animal does not attend the conference?*

Correct Answer: The Elephant. The Elephant is in the refrigerator.

This tests your memory. OK, even if you did not answer the first three questions, correctly, you still have one more chance to show your abilities.

*Q4. There is a river you must cross. But it full of crocodiles. How do you get across?*

Correct Answer: You swim across. All the Crocodiles are attending the Animal Meeting.

This tests whether you learn quickly from your mistakes. According to wine industry reports, around 90% of potential wine makers tested got all questions wrong, but most accountants got several correct answers. The AWRI says this conclusively disproves the theory that most winemakers have the brains of accountants.

## Weapons of mass

## instruction survival hint No 2

And then there was the statistician who always flew with a bomb in his briefcase. His explanation? With the current security climate, there is a very small probability of someone carrying a bomb on to a plane, and statistically the probability of two bombs on any one flight is reassuringly lower.

## Weapons of mass instruction, survival hint No3

The death of the doing word

Do you watch the nightly commercial television news? Have you been unindated with the ubiquitous swerve of the verb? "This program bought (sic) to you by Telstra". And the way local TV journalists run video footage as illustrative punctuation marks between grabs of syllables masquerading as news. "Today, (run long shot of calendar zooming up to the 22<sup>nd</sup> December) the Premier (stock footage of him in the funny hat taken from his last local visit in 1998) farted (substitute smell vision for mine wall explosion at brown coal pit no 4).opening local (insert still shot of Welcome to Orange sign) abattoir, (no vision of slaughtering floor...use drive-by clip of the sangers in the window of Merv's butchery.)"

We here at Bloodwood think it's all part of a subliminal campaign to convince we mere mortals that there's nothing that any individual can do but accept the morbid status quo we are daily faced with. (With which we faced!) And we've had enough. Until further notice from us, to every Letters to the Editor page and all doing words from your sentences. Until they accept that we crazy as hell and we not taking it any more and from the heart:

" 'e an Aussie, Lizzie, 'e?  
'e an Aussie, Lizzie, aye?  
it because 'e an Aussie...  
That 'e you busy, Lizzie?  
'e jazzy ways and 'e  
you go all fuzzy wuzzy?  
you dizzy, 'e Lizzie?  
'e an Aussie, Lizzie, aye?"

## The city country divide

A big shot Sydney lawyer dressed to the nines went duck hunting in the rice paddies growing along Tabbata Lane on the Barren Box swamps of far SW NSW. After several boxes of number fours and hours of trudging through hot sodden leech infested paddies sucking on his duck whistle, he at last managed to drop an unlucky black duck, but it fell into the next door cockies paddock.

As the lawyer clambered over the excuse for a boundary fence, an elderly farmer with his wide-eyed kelpie in tow drove up in his ute and asked him what he thought he was doing. The lithesome litigator responded, "I just dropped a duck into your paddock and I'm going to grab it."

The old cocky hissed to his kelpie to *staaayyyy* and eased back the rim of his dilapidated hat replying. "Tell me if I'm wrong, but this side of that fence is my place, so what's on it is mine."

Barely disguising his contempt, the litigious lawyer spat

out from behind the bars of his perfect teeth, "I'll have you know, that I'm am one of the best lawyers Macquarie Street has seen. If you don't let me get my duck, I'll sue for every last penny you own."

The old cocky smiled and said, "Is that a fact. Looks like you don't know how we do things in Carrathool. Ever since Great Granddad Cameron dragged his bullock dray up from Melbourne to camp in this donga, we've settled little arguments like this with the Tabbata Lane Three Kick Compromise."

Fuming at the delay, the lawyer hissed, "What the hell's Tabbata Lane Three Kick Compromise?"

Old Cameron replied. "Well, I get to kick you three times and then you get three goes at me, and we keep going until one of us gives up. If I give up, you get the duck and if you chicken out, I get to keep it."

The counsellor quickly thought about the proposed challenge and decided that he could easily beat the old bloke into submission. The

• Continued Page 8



## King and Queen of Cuisine

We are pleased to report that the sartorial and culinary tone of the good chefs of Orange has continued to impress into the 21<sup>st</sup> century.

After 150 years of outstanding restaurateurs and sommeliers sating the palates of discerning diners, it is wonderful to report to you all that Michael and Josephine (above) of Selkirks have gone out of their way to meld inconspicuously into the internationally-renowned Orange food and fashion scene. You've never tried anything quite like their petit fours de rolled oats et infusion de te au lait. Well done Michael and Josephine and welcome to the Central Western Area.

## City country divide

• From Page 7

local custom would hold.

The old bloke slowly climbed down from his ute and waddled slowly up to the city slicker. As the kelpie went into paralytic fits of barking his first kick planted the toe of his Bludstones into the lawyer's groin and dropped him to his knees.

His second blow parted a few of his pearly whites and as the barrister was flat on his belly the third rebound winded him completely.

After a good 10 minutes with the kelpie doing cartwheels in the dust the attorney summoned every bit of his remaining strength and managing to get to his feet said, "Okay, you old bastard, now it's my turn."

Pulling the brim down on his Akubra while shuffling back to his ute the old cocky smiled and said, "Nah, I give up. You can have the duck."



## Weed need your email address

Please email us at [info@bloodwood.com.au](mailto:info@bloodwood.com.au) if you want to be kept up to date with developments at Bloodwood including special functions, cellar door only releases and future issues of *The Bloodwood Bible*.

We want to use email as our primary means of communication with you in the future.

## The Bloodwood celebrity stool competition

Visit Bloodwood and you never know who you'll meet. If you don't make an appointment, it certainly won't be Rhonda or myself and even Pimp's getting a bit crotchety in his old age.

This year's guessing competition features the features of the famous who have feigned infinite pleasure when feted by us to sit on their dates (of birth) on the Bloodwood celebrity stool.

A case of Big Men In Tights to the first of we mere mortals to match the names of the faces on the stool. Some clues ... BBC; ABC; SMH; Harpers & GT Wine ... Who says black is out of fashion?



I AM:



I AM:



I AM:



I AM:



I AM:

## Disclaimer:

*The Bloodwood Bible* is a revelation produced each week and distributed to friends and patients of Bloodwood Enterprises, no reliability. Address all correspondence to: Stephen & Rhonda Doyle, PO Box 453, Orange NSW 2800.

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# Bloodwood's fighting varietals

Current tasting Notes featuring, in the white corner, all the way from Orange, NSW

## 1999 Jack the dough boy Chirac

Comes into this stoush with consistent form back to 1995 when he first appeared on the circuit. Usually starts with a flurry of up-front fruity Pinot and Chardonnay flashes but is much more than the mere froth and bubble style of many of his yeast less opponents. *Judge Halliday ... 84 points ... appeals pending.*

## 2001 Western Mae Chardonnay

Don't call this fellow fruity or she'll sneak up behind you and knock your block off. She's always been up-front and personal and this year threatens a vintage performance. Although losing 50% of her malic acid to a typical bacterial conversion earlier in her youth, her textbook mouth feel and the flavour she flexes must surely shortly shorten her engagement odds. Highly Commended Sydney International Wine Show judged with food; Silver medal in Hobart.

## 1999 Sanctimonious Schubert

Quite lean and mean earlier in his career, has developed well into a very versatile competitor who has consistently surprised more fancied opponents at twice the price. One out of the French oak barrel, he's never been a flamboyant type, but gently supports the dishes he works out with allowing them to shine in their own right.

"Despite the notoriously difficult vintage and a downpour of rain the night before harvest Stephen Doyle has turned out a delicious, crisp Chardonnay with his Bloodwood Schubert 1999. It is a firmly structured, light to medium bodied wine with a core of pulpy, peach, mineral and honeycomb flavour, and tangy, grassy acidity. There also some nutty, cinnamon-like oak hints on the warm finish. The wine has almost completely soaked up the oak despite having spent 18

months in 100% new, French Oak barriques. This elegant, tightly woven wine that should age well - drink it now to 2006. The wine undergoes no malolactic fermentation, which goes some way to explaining its vibrant structure, and undergoes no lees stirring.

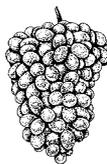
Schubert Score 90%"

Robert Walters, The Australian Review of Wines - [www.reviewofwines.com](http://www.reviewofwines.com)

And in the pink corner, an aromatic assault to be reckoned with:

## 2002 Rhienlander Riesling

Ducking and weaving has never been his long suit, with a sharp jab to the upper olfactory organ following through to a long and devastating upper cut to the palate his speciality. The nose has it that overall form seems to have benefited from a recent short break in the tropics. Top 40 2002 NSW Wine Awards; bronze Hobart & Rutherglen.



## 2002 Don't call me a Nancy boy Big Men In Tights

A real crowd pleaser, this sassy, (I said sassy) cheapie has blossomed under a tight training regime this year where his intake of lollies has been knocked off a little although his compulsory indulgence in icing sugar and strawberries means he still enjoys blowing raspberries at his few opponents out there in the crowd. (Caution, may contain traces of nuts) Judge Allen, thumbs up ... pissed at the time ed.

## 2001 Robert the Porker Shiraz

Has been on the turps a little this year and spends an inordinate amount of time rolling naked in deep red rose petals, nevertheless has swept all before him in a solid performance in the ring. Although he's no garage body builder, he's a real cool climate customer, with a devoted and beautiful American fan base. Judge Halliday 90 points; Judge Hook favourably

disposed; Top 100 Sydney International Wine Show Blue/Gold judged with food; bronze Adelaide & Rutherglen.

Meanwhile over in the red corner, sponsored by the Australian Sheep Meats Council:

## 2000 Black Jack Merlot Noir

Not much is unknown about this fellow. Has a reputation for being dark and mysterious and ringside gossip has it that he's put more than one glove on mixed spice and violets in his short engaging career. Has twice won the cruiser weight tannin championships and is not to be messed with. Mostly scraps it out in back lanes at present.

## 1999 Cantankerous Cabernet Suaveignon

Been around the circuit for a while and you can tell it in his thighs. There's a lot going on behind this swarthy complexion and his minders have been unable to stop him lairing about in his leather pants smoking cigars. A sly old antagonist with a few surprises in hand, he's really only now entering his prime. Nasty in a line-up.

## 2002 Pugilistic Pinot Noir

As far from pusillanimous as Pinot can be, this newcomer to our ring has great fighting potential. Showing terrific strength in early clinches, he has a style that has it all.

A savoury dab followed by a sweetly timed upper cut with all the spice and follow through of a champion in the making. He has the breeding ... time will tell.

Judge Ian Cook says "An earthy foresty character comes across on the nose, cherry, rose, marmite and cinnamon follow on through. The palate is sweet cherry and forest floor, violets and spice with hints of vanilla. It shows ripe sweet intensity, complex old vine flavours (20 year old vines) and a fleshy mid palate.

"This is Stephen Doyle's first commercial Pinot Noir and we feel it is an excellent effort, we really like this wine and wholly recommend it."

Cheque's in the mail Cookie.