Vigeron & Winemakers go hand in hand



AND SPIRITS

Over recent years there have been steady but significant technical changes taking place in Australia's wine industry, changes which have contributed to making our table wines equal to any in the world.

No longer does the vigneron grow a crop and deliver it to the winery, where the winemaker makes the best wine he can. Today the winemaker and the vigneron work together to design individual wines with designated characteristics to suit specific customer demands.

The anatomy of each wine is designed long before the grapes are grown, with style and cost being important factors.

Most of the large and mediumsized companies have specialist winemakers who team up with the

vignerons from each vineyard area to

Yalumba is typical of this approach; each range of wines is designed to fit specific market demands.

The following comments are extracts from the specifications for each wine style that will make them different to the other wines and provide the essential requirements to satisfy their market niche.

Oxford Landing, Cabernet/Shiraz

Wine style to show berry character and no oak, designed for early drinking at one to two years.

Grapes are sourced from Oxford Landing, Barossa Valley and Coonawarra.

Galway Hermitage

Wine style to be fruity, with some oak tannin, drinkable as young wine but will cellar well to four or five years. Grapes to be sourced from dry grown Barossa vineyards.

Family Reserve Shiraz

Wine to have rich, full flavoured varietal character, with American oak integration, and should peak at 7-10

years. Sourced from 100 per cent Barossa shiraz grown on old vines of 60-70 years.

Family Reserve Cabernet Sauvignon/Merlot

A robust and generous dry red, matured in French oak and will develop for 7-10 years.

Blended parcels from Langhorn Creek and the Barossa Valley.

Menzies

Made from fruit grown on the Menzies Vineyard at Coonawarra. Matured in new American oak and should bottle age for at least 10 years.

Signature Reserve

The premium wine of the range, to be selected from the best cabernet and shiraz of the vintage. The grapes are sourced from Coonawarra and the Barossa. This wine should keep for 20 years or more.

Our members' specials this month are the Oxford Landing range of wines at \$6.95 each and the Galway Hermitage and Christobells Dry White at \$7.95 each.

— Wayne Nicholls

