



RED WINES

NEW: 2016 Grenache – “Floral with a hint of spice”

Huntington Estate fruit picked late (after the Cabernet) at 14.5 Baumé. The wine spent 8 months in a mix of aged French and American oak. Light-bodied (lighter than the 2015 due to vintage conditions) with aromas and flavours of cherries and raspberries, a hint of spice, some floral notes (red roses) and a whisper of dark chocolate! Serve a little chilled (fridge for 15 minutes). Drink now and for the next 5 years with pasta, antipasto etc.

NEW: 2012 Merlot – “Red berries and firm acids”

Huntington Estate fruit picked at 12.5 Baumé in the very cold and wet 2012 vintage. A medium-bodied wine, in nose it balances dark chocolate and vanilla aromas with pomegranate and cherries. In mouth, soft but with firm, racy acids, packed with red fruit and a lovely lingering cherry fruit finish. Drink with something fatty like pork belly, or duck. Will soften with age like the 2009 Merlot. Cellar for 10 years or more (until 2027).

2015 Cabernet Sauvignon Merlot – “Fruity & vibrant”

This wine is on the lighter side of medium bodied; fresh, vibrant, smooth and packed with primary fruit. Attractive varietal characters of blackcurrant, green capsicum, red fruit and spice provide the flavours. Cellar to 2020.

2011 Cabernet Sauvignon – “Complex, varietal, structural”

91/100 Halliday Recommended

In a blind tasting you'd be forgiven for thinking this wine was current vintage instead of a 5 year old. One for the cellar, which will truly stand the test of time (which is great for us as it is our oldest son's birth year!). Spice, black fruit and herbaceous notes make for a varietal and typically complex Huntington nose, and this wine is as clean and clear as they come. In mouth a vibrant palate with super fine almost fluffy tannins giving a firm but subtle structure and great length. Lovely dark fruit persists in mouth. Cellar for 20+ years. Delicious now with roast lamb.

2012 Special Reserve Cabernet Sauvignon – “Distinctive, structural & varietal”

92/100 James Halliday *“A medium-bodied cabernet... there are friendly cassis notes, and the wine will open for business sooner than later. To 2027”*

2012 was very cold and wet – the kind of season where grapes are often picked unripe in a rush to beat disease resulting in green, astringent tannins and thin, weak wines. A combination of hard work in the vineyard, and patience and courage from the winemaker however, allowed us to get the grapes fully ripe and the tannins perfect for beautifully elegant, structured wines. The acid / pH balance, astringency and alcohol levels will preserve the fruit for longer than a normal year. Over time the wine will become softer and fuller, gaining flavour. Fruit from Blocks 3 and 9 of the Huntington Estate vineyard were fermented in a wooden cuve; spent 17 days on skins and 21 months in French barriques (30% new). Deep purple in colour, in nose the wine has eucalypt and herbaceous notes, capsicum finishing with elegant blackcurrant fruit with a hint of toasty vanilla from the oak. In mouth, cassis is backed up by eucalypt characters. Elegant and smooth tannins are supported by lively acids. The palate is like velvet, with astringent and smooth components well balanced, and a long and fruity finish. Enjoy with roast pork (just make sure the crackling is up to it!) to 2036 and beyond.

2011 Block 3 Cabernet Sauvignon – “Long, vibrant & potent”

95/100 Outstanding, James Halliday: *“A distinguished Cabernet Sauvignon... excellent varietal definition courtesy of cassis and black olive fruit allied with a touch of earth, the tannins particularly fine, yet firm, as they should be, the finish long and balanced... To 2036.”*

A great wine from the venerable vines of Block 3 which consistently produce some of the best Cabernet in NSW. A vibrant, bright, clean wine with intense colour. The nose is complex, enticing and floral, with ripe red and black fruits, mulberry, blackcurrant with a herbaceous/cedary edge. In mouth, this wine is beautiful, clean and potent, with ripe red and black fruit flavours that persist. It is very rounded and full bodied, with a great mid-palate and tongue numbing tannins.

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“Highest quality, supremely ageworthy... these must be amongst the country's most underpriced wines” Huon Hooke.*



2012 Shiraz – “Soft, supple & fruity.”

From the cool and wet 2012 vintage, this wine is a guaranteed crowd pleaser – with everything that people love about a Huntington Shiraz - gorgeous fruit and a soft and supple palate. In nose blackberry, blueberry and violets are backed by subtle oak characters (vanilla, toasty). In mouth the wine is incredibly soft, round and long. Medium to full-bodied, this wine has delicious black and red fruit and spice flavours; a lovely freshness from vibrant acids and great length and structure from the fine tannins. Cellar to 2022+, drinking beautifully now.

2012 Special Reserve Shiraz - “Elegant, harmonious & complex”

Trophy Winner (Open Vintage Shiraz, 2013 Mudgee Wine Show)

92/100 James Halliday: *“Blood sweat and tears must have been piled into this wine given the vintage. It is only just medium-bodied, but there are good red and black fruits in a cradle of quality oak and fine-grained tannins. Will quite possibly surprise with its longevity. To 2027”*

2012 was cold and wet, with Mudgee one of Australia’s coolest wine regions. Only the best viticulturists on the best sites conquered disease; only the bravest vigneron left the grapes on the vine long enough to ripen. 2012 was a terrible year for some, but one of our best in recent years! In nose, the wine is fruit-driven, with well-balanced aromas of blackberries, violets and a note of pepper. In mouth the fruit is beautiful and intense – flavours of plum and raspberry remind me of the 2008 Reserve Shiraz (also from a cold year). Soft, fine tannins give good grip, a long, smooth mouthfeel and a velvety finish. A subtle wine of substance drinking beautifully now, will age for a further 15+ years

2013 Basket Dried Shiraz – “Intense, bold & beautiful”

95/100 James Halliday: *“A very interesting and wholly successful Amarone style; because of the path it has taken, there are none of the confit/ dead fruit characters that often stalk wines with this level of alcohol, instead there are savoury/licorice/bitter chocolate elements that all add to the appeal, and without any tannin penalty.”*

2013 vintage conditions were great for reds and I love all of our ’13s. This is the 3rd release of the Basket Dried Shiraz made using the Amarone technique (hand-pick whole bunches of unripe grapes and leave them to ripen off-vine in baskets) and the best of the bunch so far. The goal was to achieve intensity of flavour and impact without “over-cooking” the wine and the ’13 delivers in spades. Fruit from Block 2b was air-dried for 2 weeks, fermented on skins for 7 days and aged in new oak for 12 months. Intense cool-climate Shiraz characters of black pepper, spice and blackberry are evident alongside floral notes of violet and rose. The wine is powerful in mouth with fantastically structured tannins and a finish that goes on for days, laden with dark fruit and spice. To 2030+.

2011 Vintage Fortified Shiraz – “Fruity & smooth”

Bronze Medal, Rutherglen, Gold Medal Mudgee Wine Show 2015

Incredibly fruity - blackberry / bramble – with an appealing aroma of toasty hazelnuts. Smooth, soft and long. A simply beautiful wine now, which will go for another 20 to 30 years (from 2015). As this wine ages, the complexity will develop and tertiary flavours will emerge.

TIM STEVENS

NEW: 2015 Tim Stevens Signature Shiraz – “Supple and sensual, big fruit and big oak”

Winemaker Tim Stevens’ Signature wines are made in small batches using select parcels of fruit. Shiraz is his signature variety, and the style is full-bodied, supple and jam-packed with fruit. In 2015, the fruit was harvested from Block 1 of Huntington Estate at 14 Baume. It was cold-soaked for 3 days followed by 5 days fermentation on skins, then pressed off early (at 2 Baume) directly into barrels (60% new American) to finish fermentation. The wine then spent 18 months in barrel before bottling in September 2016. Smooth, round and long, with complex dark fruit and spice. Will soften and cellar until 2025.

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WHITE WINES

NV Méthode Traditionelle “Toasty, complex”

Straw coloured, this wine is a blend of Estate grown Pinot and Chardonnay that underwent secondary fermentation in bottle using the traditional Champagne method, followed by riddling. It was disgorged after 15 months on lees. The wine is complex and delicate with toasty, biscuity, yeasty characters from the lees contact, with elegant floral and citrus notes in support. In mouth the wine has lively acid, and is dry and complex with lemony and toasted characters and a long, lingering finish in the premium Champagne style. Cellar to 2025.

NEW: 2016 Semillon – “Fresh & delicate”

2016 was ideal in Mudgee, with good rainfall over Spring and early Summer giving way to warm and dry conditions ideal for ripening. We’ve picked up a great deal of acclaim for our Semillon in recent years, and developed a hugely popular and attractive style that sits somewhere between the Hunter and the Adelaide Hills. The 2016 wine was made with fruit from Block 5 of the Huntington Estate vineyard using only free-run juice (without pressing the grapes) to optimise freshness and delicacy, and avoid phenolic. In nose, the wine has beautiful herbaceous, grassy, lemongrass and citrus notes. In mouth, flavours of grass, green capsicum and lemon are supported by a lovely structure and succulent acids. Drink now and until 2018+ as a young, fresh wine, or cellar until 2026 or more, developing.

2015 Special Reserve Semillon – “Zinging acids, bone dry”

There’s a particular section of Block 6, where the gnarly old vines are especially low yielding, that produces the best fruit on the vineyard. This small parcel of grapes was picked early for punchier acids and a leaner wine - more in the Hunter style (though still approachable when young). I’m really proud that we outscored the likes of Tyrells and Mt Pleasant to pick up a gong at the Sydney Royal this year. In nose, aromas of lemongrass and lifted citrus are supported by delicate floral notes. In mouth, the wine is herbaceous, grassy and lemon-y. Beautifully balanced, it is a succulent juicy wine with zinging acid. It’s bone-dry, long, fresh and elegant.

NEW: 2016 Chardonnay – “Fruity & fresh”

Huntington Estate fruit from Block 17. In nose, aromas of citrus, passionfruit and hint of citrus flowers. In mouth, soft and round with appealing citrus flavours. Drink now or cellar until 2021.

2016 Barrel Fermented Chardonnay – “Elegant, well-balanced.”

Our best Chardonnay in years from the excellent 2016 vintage, I couldn’t be happier with this latest release of the Huntington favourite. Bottled mid-October following 8 months in barrel on lees, stirred twice weekly to ensure those buttery, toasty, mouth-filling characters develop fully to compliment the fruit. The 2016 is elegant, harmonious and restrained but still with body and flavour. Varietal citrus and stone fruit flavours are enhanced by subtle French oak. The wine has a medium-bodied structure, good acids well handled, and a round, long finish. Cellar to 2020, I think this wine is drinking beautifully now, experience tells us that these wines really hit their stride a year after bottling.

2016 Gewürztraminer– “Dry, aromatic and smooth”

Lychee, rosemary and mandarin on the nose with a hint of jasmine. Aromas follow through as flavours in mouth, with a beautiful mandarin flourish at the end. The palate is round and smooth with a tight finish. Serve at 12 degrees to make the most of the aromatic nature of this wine. Lovely as an aperitif or with Vietnamese cuisine. Drink within 2 years of vintage.

2016 Pinot Noir Dry Rosé – “Strawberries, crisp finish”

A great example of this ever-popular Huntington classic, first released in the mid '80s. Made from Pinot Noir grapes, providing minerality and grip for a thoroughly grown up rosé (not for us the lolly water style or 'starter wine'.) Enticing strawberries and cream in nose, this salmon pink wine is very fruity, with raspberry and cherry characters from the Pinot, smooth and well-rounded on the palate with a dry crisp finish. Perfect for Spring, and long lunches in the sunshine. Drink within 2 years of vintage.

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2015 Late Harvest Semillon – “Botrytis flavours, round and long”

“A delicious little beast delivering some complexity and plenty of smiles (with) the X factor... Will age but why wait? Very good.” Q WINE

2015 was a return to more “normal” conditions – warm but not too hot, dry but not drought, with timely rainfall. This is Huntington Estate’s first proper “sticky”. We left ten tonnes of Semillon grapes (which would normally yield 7,500L of juice) on the vine to ripen until around 30% were affected by botrytis. In early May we handpicked what had shrunk to 4 tonnes at 24 Baumé. Whole bunches were pressed to yield just 1,800L of juice which we cold-fermented. 40% was matured in new French hogsheads for five months prior to bottling. In nose, attractive aromas of dried orange peel, orange blossom, marmalade, honey, apricot and faint nuances of new oak adding further complexity. In mouth, the wine is flavoursome and mouth-filling with citrus and lemonade notes. The finish is long and crisp. Lovely now, this wine will really hit its stride in around 2019, peak in 2026 and will hold for a further ten years or so.

THE FOUR SEASONS RANGE

Everyday drinking (at extraordinary value) wines proudly made and bottled at Huntington Estate in Mudgee, NSW.

2015 Four Seasons Dry Red – “Fruity, spicy & firm”

An attractive blend of 55% Cabernet, and 45% Shiraz that spent 6 months in American oak. Medium bodied, with a good structure and length and some nice chewy tannins. Flavours of blackberry & blackcurrant, with a hint of cinnamon and spice. Drinking well now, to at least 2020.

2015 Four Seasons Dry White - “Fresh & floral”

An awesome blend of 85% Semillon and 15% ripe Chardonnay. The wine is floral with ripe orange and tropical fruits, finishing with fresh lemon grassy notes from the Semillon. The palate is fresh and smooth with good length and a fruity finish.

2015 Four Seasons Sweet Rosé -“sweet citrus”

2015 was a return to more “normal” conditions – warm but not too hot, dry but not drought, with timely rainfall. A sweet explosion of fairy floss and orange / mandarin flavours. This pretty pink wine is one to enjoy now and over the next couple of years, for those with a sweet tooth!

2013 Four Seasons Sweet White – “Honeyed citrus”

Delicate in nose, intense in mouth with a burst of gorgeous honey, delicate floral and sweet orange flavours. Soft and round with a lingering fruity finish. This wine serves dual purposes - as a table wine for those with a sweet tooth, but also a tremendous value dessert wine. Pavlova anyone? Drink now to 2017.

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CRITICS' CHOICE

2 x 2016 Semillon – “Fresh & delicate”

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3 x 2011 Cabernet Sauvignon – “Complex, varietal, structural”

91/100 Halliday Recommended

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2 x 2012 Special Reserve Cabernet Sauvignon – “Distinctive, structural & varietal”

92/100 James Halliday “A medium-bodied cabernet... there are friendly cassis notes, and the wine will open for business sooner than later. To 2027”

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3 x 2012 Shiraz – “Soft, supple & fruity.”

Bronze medal winner (Mudgee Wine Show 2015)

From the cool and wet 2012 vintage, this wine is a guaranteed crowd pleaser – with everything that people love about a Huntington Shiraz - gorgeous fruit and a soft and supple palate. In nose blackberry, blueberry and violets are backed by subtle oak characters (vanilla, toasty). In mouth the wine is incredibly soft, round and long. Medium to full-bodied, this wine has delicious black and red fruit and spice flavours; a lovely freshness from vibrant acids and great length and structure from the fine tannins. Cellar to 2022+, drinking beautifully now.

2 x 2012 Special Reserve Shiraz - “Elegant, harmonious & complex”

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The Best of the Best 6 Pack

1 x 2013 Basket Dried Shiraz - "Intense, bold & beautiful"

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1 x 2015 Tim Stevens Signature Shiraz – "Supple and sensual, big fruit and big oak" NEW RELEASE

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In 2015, the fruit was harvested from Block 1 of Huntington Estate at 14 Baume. It was cold-soaked for 3 days followed by 5 days fermentation on skins, then pressed off early (at 2 Baume) directly into barrels (60% new American) to finish fermentation. The wine then spent 18 months in barrel before bottling in September 2016. Smooth, round and long, with complex dark fruit and spice. Will soften and cellar until 2025.

1 x 2005 Tim Stevens Signature Shiraz PRE RELEASE

Very, very soft and smooth and long. Complex and savoury with plenty of juicy red and black fruit remaining, and a good acid backbone to support further ageing. To 2022+

1 x 2011 Block 3 Cabernet Sauvignon – "Long, vibrant & potent"

95/100 Outstanding, James Halliday: *"A distinguished Cabernet Sauvignon... excellent varietal definition courtesy of cassis and black olive fruit allied with a touch of earth, the tannins particularly fine, yet firm, as they should be, the finish long and balanced... To 2036."*

A great wine from the venerable vines of Block 3 which consistently produce some of the best Cabernet in NSW. A vibrant, bright, clean wine with intense colour. The nose is complex, enticing and floral, with ripe red and black fruits, mulberry, blackcurrant with a herbaceous/cedary edge. In mouth, this wine is beautiful, clean and potent, with ripe red and black fruit flavours that persist. It is very rounded and full bodied, with a great mid-palate and tongue numbing tannins.

1 x 2012 Block 3 "Varietal, elegant, soft and long"

93/100 James Halliday

Medium bodied and elegant, with attractive varietal characters. Soft, well-rounded, smooth and fruity with beautiful blackcurrant flavours. Elegantly structured, with a long finish. Cellar to 2036.

1 x 2014 Basket Dried Shiraz PRE RELEASE

93/100 Huon Hooke - Ranked #3 of 21 (2014 Shiraz tasted from Central Ranges)

Full bodied, big and gutsy but with real freshness and purity of flavour. A special wine. Floral with potent dark purple fruit and a peppery kick. Very round and smooth. To 2025+

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