

TASTING NOTES **AUTUMN 2018**

5 STAR WINERY JAMES HALLIDAY AWC 2012 – 2017. WINNER 117 TROPHIES
ESTATE GROWN, MADE & BOTTLED since 1969

'Highest quality, supremely ageworthy... These must be among the country's most **under-priced wines**' Huon Hooke

'A first port of call for visitors to Mudgee' James Halliday

'The most elegant expression of the Mudgee style' Gourmet Wine Traveller

Our 48 year-old vines grow in lean soils on the gentle slopes of a high valley (altitude 509m). Mudgee's warm days and cool nights are ideal for the cultivation of wine grapes, allowing for complete but gradual ripening – locking in fruit flavours, preserving acids and –when skilfully handled - fine tannins.

Huntington Estate successfully grows and makes a full range of wine styles including a Méthode Traditionelle, light, fresh Semillons, full flavoured Chardonnays, blockbuster Shirazes, elegant Cabernets, Vintage Fortifieds and a divine 'Sticky'.

WHITES		
2016 Special Reserve Semillon \$30 / \$28 ALC/VOL 13.0% NEW	GOLD 90 Huon Hooke	Crisp and refreshing. Citrus, lychee and nashi pear with a fine, restrained palate. Balanced with a clean, dry finish. Drink with pan-fried pork medallions. Cellar to 2026+
2017 Barrel Fermented Chardonnay \$26 / \$24 ALC/VOL 13.0%		Rounded, balanced, fruity. White peach and citrus. Lovely line and length, great fresh acidity. Drink with roast chicken. Cellar to 2028+
2015 Late Harvest Semillon \$40 / \$38 ALC/VOL 13.0%	95 Tony Keys 95 Andrew Graham 95 Stuart Robinson	Marmalade-y and balanced Orange peel/blossom, honey, apricots, marmalade. Lovely length and weight. Drink with dessert or Blue Cheese. Cellar to 2035+
NV Méthode Traditionelle \$31 / \$29 ALC/VOL 13.0%		Toasty and complex. Biscuit, yeasty notes from the time spent on lees. Dry, crisp and long. Drink as an aperitif. Cellar to 2020+

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REDS		
2013 Merlot \$27 / \$25 ALC/VOL 13.0%		Vibrant, fruity and silky smooth. Lovely black and red fruit. Medium-bodied, smooth and long with fine tannins. Drink with pork belly. Cellar to 2023+
2015 Cabernet Merlot \$23 / \$21 ALC/VOL 13.0%		Fruity and smooth. Blackcurrant, red berries and spice, a hint of capsicum. Medium-bodied, fruity and smooth. Drink with BBQ. Cellar to 2025+
2013 Cabernet Sauvignon \$29 / \$27 ALC/VOL 13.0%	MEDAL	Savoury, weighty and varietal. Full-bodied, with abundant ripe black fruit. Tongue-numbing, Nebbiolo-style tannins. Drink with roast lamb. Cellar to 2023+
2013 Reserve Cabernet Sauvignon \$39 / \$36 ALC/VOL 13.0%	SILVER	Rich and varietal. Cassis, blueberry and spice with a hint of mint and chocolate. Good structure & length. Drink with Moroccan lamb. Cellar to 2030+
2012 Block 3 Cabernet Sauvignon \$69 / \$65 ALC/VOL 13.0%	98 Tony Keys 95 Rob Geddes 95 James Halliday	Elegant and perfectly formed Blackcurrant and berries, with lovely leafy support. Medium bodied, great tannins. Drink with Roast Pork. Cellar to 2038+
2013 Shiraz \$29 / \$27 ALC/VOL 13.0%	93 Patrick Eckel	Succulent fruit, great structure. Jammy, succulent black fruit. Fine tannins and lovely acid for freshness and length. Drink with dry-aged steak. Cellar to 2025+
2016 Shiraz Cabernet Sauvignon \$29 / \$27 ALC/VOL 13.0%	TROPHY TOP GOLD NEW	Vibrant and supple. Bright black and red fruit. Fine tannins and balanced acids for a long, tight finish. Drink with lamb ragu. Cellar to 2032+
2014 Special Reserve Shiraz \$39 / \$36 ALC/VOL 13.0%	DOUBLE TROPHY 4 ½ Stars Huon Hooke 94+ C Mattinson NEW	Dark, rich and broody. Dark, rich fruit with fine, well-integrated tannins and rich, velvety mouth-feel. Drink with duck. Cellar to 2024+
2012 Vintage Fortified Shiraz \$25 / \$23 ALC/VOL 13.0%	TROPHY GOLD	Jammy fruit, smooth and elegant. Jammy bramble, mulberry and candy apple. Soft, smooth and long. Drink with chocolate desserts / cheese. Cellar to 2052+