



Huntington Estate

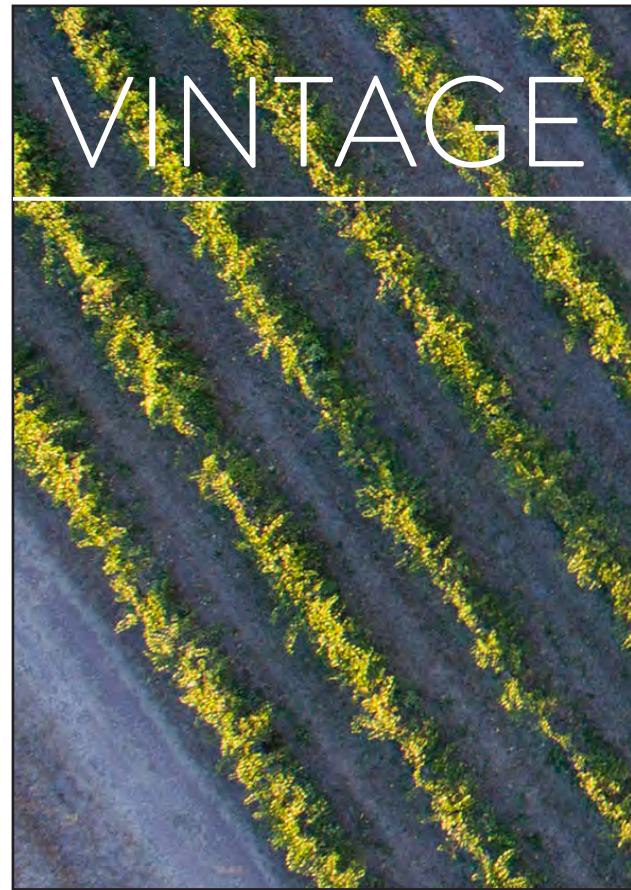
MEMBER NEWSLETTER AUTUMN 2024

25% OFF
2+ CASES
10% OFF 1 CASE

FREE FREIGHT UNTIL 12TH APRIL 2024



SNAPSHOTS OF VINTAGE 2024



50 VINTAGES 1973-2023

It's 50 years since the first Vintage (1973) of Huntington Estate Wine was released. These 'first crop' wines – a Cabernet and 3 Shirazes were grown on four-year-old vines, planted in 1969, that are still producing today. The '73 Cabernet won the trophy for best wine in the Mudgee show – no mean feat against Rosemount's Mountain Blue - and the first of many accolades including NSW Wine of the Year, Trophies at the Sydney Royal and the Graham Gregory Award for founder Bob Roberts. We continue to add yearly to the trophy cabinet, groaning under the weight of more than 180 or so at last count.

In the course of fifty vintages, we've seen dramatic changes in the climate, the industry and consumer behaviour. Technology has advanced exponentially. We have an entire lab in little machine you could fit in a shoebox, moisture probes, crossflow filtration. We've learnt and evolved too.

The weather has become more unpredictable and extreme. Harvests are sooner - we used to routinely pick Cabernet in the misty autumnal mornings of April. Now if we make it to March, we consider ourselves lucky. But we've adapted.

What hasn't changed is our dedication to the highest quality fine wines and great value. In 1974, Bob wrote "I believe we shall be making the amongst the greatest regional wines in Australia". I reckon he's right - and the new releases over the page are great examples of that.

UPDATE



51st VINTAGE - 2024 UPDATE

The parched winter of '23 culminated in bushfires. The forecast of El Niño with drought, heatwaves and more fires were too easy to believe. We carefully watered the vines and didn't plant a mid-row cover crop – it was just too dry.

We had to buy water for the winery, so each of the early spring rainfalls felt like a gift; each forecast too good to be true, and every drop of rain we could capture was hoarded for what we believed would be the dry times ahead.

But it kept raining, and it stayed cool. The vines were happy, the vineyard team busy with canopy management, slashing, and spraying in a constant cycle. Instead of the drought, we were battling disease pressure.

A decent heat wave in early December eased that pressure and brought welcome stress to the vines, refocusing their attention from too-enthusiastic canopy growth to the fruit. Veraison (colour change) started early in mid-December.

And then it cooled right down and rained again. And again. And again. The vineyard looked magnificent, the slashing and spraying didn't stop.

In January it got hot again, with a spell of unusually warm nights, which is great for controlling downy mildew and ripening, but has knocked some of the acids around a bit. We can fix that up in the winery with natural tartaric acid.

We picked Pinot and Chardonnay for the sparkling base on 17th January – the earliest start to vintage in my recollection. Winemaking friends were caught out still on holiday, and the harvesters that normally come to Mudjee after completing in the Hunter were still busy there. The Pinot Noir Rose came in a couple of days later, and by the end of January, after some ridiculously big days, all the whites were off. I'm happy with the Chardonnay and the Rosé in particular. Yields were excellent, with the vines in

superb health thanks to the continued dedication and work of our vineyard team.

Now to the reds... By early February, the BOM had copped a hiding from every farmer in Australia, thrown their hands up in the air and more or less said 'we have no idea'... So now we're flying blind which is certainly spicing things up a bit!

The last week of January and first two of February were hot, with maximum temperatures stuck in the high 30s and little relief at night. The vines reacted like a toddler on a 24hr flight who's overtired, over stimulated and just plain over it. They stalled, refusing to ripen, the grapes stuck at 12 Baume. A series of storms crashed over us time and again – a cycle of hot, muggy days and stormy, rain-filled nights. It's lovely to hear rain on a tin roof, except when it's not.

As I write this on 20th February, although we've picked some reds for the Nouveau and for clients, we haven't picked any of the serious reds for ourselves.

The baumé (ripeness/sugar level) continues to stubbornly refuse to move but the grapes are holding up really well – incredibly well given the conditions are ideal for disease. We'll do what we always do. Hold our nerve and wait patiently for the grapes to achieve the ripeness and flavour levels we want. I'd rather lose a little bit of fruit and make great wine, just in smaller quantities, than use it all to make bigger quantities of 'good enough' wine.

The advantage of 50 vintages under our belts, 19 of them under my leadership, is that I've seen it all (maybe not all in 1 year before though) and this experience brings perspective as well as knowledge. The disadvantages include being an old codger with a dodgy back, which gave out 10 days ago and isn't showing any sign of improving.

Wish us luck for the reds! Cheers, Tim Stevens.

NEW RELEASES

2017 BLOCK 3 CABERNET

\$80

ABOUT THE WINE

Blocks 3 & 9 Cabernet are the same clone, planted at the same time on the highest/leanest (Block 3) and lowest/richest (Block 9) soils. Flavours are similar, but the structure and weight of the wine is completely different. 9 brings mid-palate and richness, while 3 brings drive, length and elegance.

The Special Reserve has always been a blend of the two blocks, but in 2005, Tim made a flagship wine only from Block 3. These wines have won great critical acclaim (including our highest ever score 98/100 - the 2012) and become a firm favourite in the portfolio.

The 2017 is an excellent example of what Block 3 can do, and one of Tim's favourites to date. Block 3 is a really interesting barometer for a season - more than any other of our wines, it changes to express the vintage conditions. Colder years ('08, '11 & '12) are very different to warmer years ('16 & '17), and in very hot years the wine tends not to quite make the Grand Reserve grade ('07 & '14).

VINEYARD / WINEMAKING 4T of fruit received from Block 3 on 13/3/17 at 13.6Bé. Cold soak for five days, and then five days on skins. Pressed at 3.5Bé and into oak (10% new, mix of French and American). Fifteen months in oak. Bottled 13/8/2018 at 13.9% alc/vol.

GLASS Dark ruby red.

NOSE Varietal. Blackcurrant, backed up by dried herb/ mint and a hint of black tea. All primary.

MOUTH Full-bodied and generous. Grippy, beautiful fine tannins, very soft, great length and structure. Forward, ripe blackcurrant fruit. Very fresh and youthful - will continue to soften.

CELLAR 2040+

TOP RANK 95/100

#3 CABERNET NSW

"Opaque core into deep cherry-red rim. Blackberry, violet and clove on the nose. Medium to full bodied, there's ample ripe purple and black fruits that are well matched to sweet spices and floral notes. Hints of mint lift towards the back and that adds a lifted freshness to the flow. Tannins are there, ensuring length and line and they sit in fine harmony to the fruit. A very long and lingering finish caps off this wine perfectly."

A very impressive wine that will bring joy for many years to come."

THE REAL REVIEW



PRE-MIXED CASES

ICON MIXED 6

This mixed pack is a fantastic opportunity to try our Icon range - three of the finest reds in NSW, all grown, made & bottled at Huntington Estate in Mudjee.

I'm incredibly proud to have so many of our current and new release wines achieving TOP RANK -judged best in NSW by Australia's leading (and toughest) wine writer Huon Hooke's The Real Review. It's a testament to the consistency and quality of the wine we make, and a validation of our style and philosophy.

Each is drinking beautifully now; each will continue to improve with age. Treat yourself!

BUY 2 SAVE MORE!

6-PACK \$349 (SAVE \$231)

DOZEN \$549 (SAVE \$611)



2018 SIGNATURE SHIRAZ

ABOUT THE WINE

Chief Winemaker Tim Stevens developed this signature style of wine when he owned Abercorn, the neighboring vineyard in the late 90s and early 00s. It's a more extroverted, expressive, newer-world style than Huntington, though it shares common DNA driven by the terroir and a belief that time is the true test of a wine.

After buying Huntington in 2006, Tim quickly identified Block 1 Shiraz - one of the original plantings at Huntington, now 55 years old - as producing the right kind of fruit in flavour and structure for these distinctive and highly acclaimed wines.

The wines have a unique aroma and flavour profile, though they have seasonal variation which keeps things interesting! The 2018 is an absolute ripper, with superb balance and a perfect palate.

VINEYARD / WINEMAKING 8.4T of fruit received from Block 1 on 14/03/18 at 14.1Bé. Cold soak for four days, and then five days on skins. Pressed off into oak (60% new, all American). Twenty days to dry in barrel. Eighteen months in oak. Bottled 11/10/2019 at 14% alc/vol.

GLASS Deep ruby, purple-ish.

NOSE Deep, plush, purple fruit.

MOUTH Just lovely. Bright, vibrant, fresh, very soft, more elegant, beautiful red and black fruit backed with delicious cola/sarsaparilla notes. Super fine, subtle tannins. Not as big as the '17, but just as beautiful! A wine of substance that treads surprisingly lightly.

CELLAR 2038+

TOP RANK 96/100

#11 SHIRAZ IN NSW

"Dense and deep... without feeling overblown. A very classy regional wine that will develop for many more years to come"

2024 THE REAL REVIEW

95/100 *"Clever really. An excellent shiraz"*
Q WINE

95/100 *"The palate is effortless...the length is exceptional"* THE WINE REVIEWER

"Very nicely played indeed. What a delight this wine was to smell, taste, drink and talk about." WORDS FROM A WINEGLASS



**TRY THE NEW BLOCK 3 & SIGNATURE SHIRAZ
IN THE ICON MIX FOR 53% OFF A DOZEN!**

2 x 2018 TIM STEVENS SIGNATURE SHIRAZ NEW

TOP RANK SHIRAZ (#11 IN NSW), 96/100 THE REAL REVIEW

"Elegant, complex & alluring"



2 x 2017 BLOCK 3 CABERNET NEW

TOP RANK CABERNET (#3 IN NSW), 95/100 THE REAL REVIEW

"Fruit-forward, supple and long"



2 x 2018 GRAND RESERVE CABERNET SHIRAZ

TOP RANK SHIRAZ BLENDS (#7 IN NSW), 94/100 TRR

"Rich, round, succulent and impeccably balanced."



NEW RELEASES

22 VINTAGE SNAPSHOT: The second consistently cold and wet vintage in Mudgee in a row saw the vines in absolutely excellent health, with no stress, and with plenty of energy to ripen the grapes slowly and steadily for optimal fruit. The resulting wines have beautiful and intense fruit flavours and lovely natural acids. 2022 was a superb vintage for whites, and it is fantastic to be able to release them at 2 years of age, giving them plenty of time to settle into bottle and for the true fruit characters to emerge.

2022 SEMILLON

A lovely light and very pretty Semillon, perfect with a dozen rock oysters and some good company!

VINEYARD/WINERY: 6.8T of fruit received from Block 5 on 25/02/22 at 10.4Bé. Crushed to two-week cold fermentation. Dry. Bottled 07/07/2022 at 10.96% alc/vol.

GLASS: Very pale lemon yellow.

NOSE: Complex, delicate & pretty. Citrus, white nectarine/peach, hint of gooseberry. Lick of white pepper.

MOUTH: Lemon juice. Delicate, soft, light spritz. Refreshing. Balanced acid. Refreshing.

CELLAR: Drink now to 2030+



2022 BARREL FERMMENTED CHARDONNAY

Tim's favourite Barrel-Fermented Chardonnay to date. A lot of work has gone into the vineyard and the winery to get the fruit flavours to really shine.

VINEYARD/WINERY: 9T of fruit received from Blocks 11, 16, 17 and 21 on 21/2/22 at 12.8Bé. Pressed at 12.7Bé into oak (40% wild ferment). Eight months in oak. Bottled 20/09/2022 at 13.7% alc/vol.

GLASS: Pale lemon yellow.

NOSE: Candied kumquat, hint of brioche, touch of cashew. Intense and expressive and well put together, integrated, seamless.

MOUTH: Lovely intensity of fruit flavour, yellow peach with a lemony fresh finish. Juicy, mouth-filling, and moreish. Lovely acidity to give it the freshness and drive and length. Long fresh clean finish. Beautifully balanced. Soft and creamy.

CELLAR: 2031+



CONGRATULATIONS!

170 customers qualified by buying 3+ cases from the Summer newsletter. We have pulled a name out of the hat and notified the lucky winner of our LUXURY WINE WEEKEND for 8 people - JH from Sydney.

The prize includes 2 nights accommodation at the extraordinary 5 Star Abercorn Homestead, a private winemaker's dinner, private VIP tasting with Tim and a vineyard walk to see where the magic begins!

The lucky winners will also indulge in fine country dining at The Barn and enjoy a wonderful bush walk at the atmospheric and beautiful local site "The Drip".

Please let us know if you are planning a trip to lovely Mudgee, and we will do our best to arrange a tasting with Chief Winemaker Tim (pending availability).



PHOTOGRAPHY BY AMBER HOOPER

SPECIAL RESERVE MIXED 6


**BUY 2 SAVE
MORE!**
\$199
6-pack
SAVE \$89

\$329
DOZEN
SAVE \$247!
43%

A golden opportunity to sample our superb range of highly acclaimed Special Reserve wines in this wonderful variety pack, containing the fresh and zingy Semillon, the full-flavoured and bodied Chardonnay, the elegant light red Grenache and the sophisticated and serious Shirazes and Cabernet. These delicious wines are all drinking beautifully right now but will continue to age gracefully if cellaring is your preference.

1 x 2021 RESERVE SEMILLON 11.6%
ALC **91/100** **HOOKE 91/100** **REAL REVIEW**
90/100 **QWINE** Clean, bright and pure.

1 x 2022 RESERVE CHARDONNAY
13.9% ALC **90/100** **QWINE** Rich, creamy, and luscious.

1 x 2022 RESERVE GRENACHE 13.8%
ALC **92/100** **QWINE 92/100** **THE VINSOMNIAC**
Very juicy! Floral, fruity and spicy.

1 X 2017 RESERVE SHIRAZ 14.4% ALC
94/100 **HALLIDAY** Fruit forward, supple and long.

1 x 2018 RESERVE SHIRAZ 14.4% ALC
94/100 **QWINE 92/100** **TWR 90/100** **REAL REVIEW** Soft and rich, rounded, beautiful.

1 x 2018 RESERVE CABERNET 13.6%
ALC **94/100** **QWINE** Distinguished, structural, complex.

"Our Special Reserve wines come from our oldest and lowest-yielding vines, producing our best quality fruit. These wines have had more 'love' (time, attention and inputs) in the vineyard and the winery, more of my time personally, and always the best oak. I judge them the best expression of the variety in any given vintage. The wines are benchmarked before release to ensure they make the grade."

TIM STEVENS, WINEMAKER

IN OTHER NEWS

NEW STAFF: A very warm welcome to Joel, our Vineyard Hand who joined us in October. He's a lovely young man and a very skilled and hard worker. We're really happy to have him on the team doing such a great job.

WINE DOGS: Happy Retirement to Toby the Wonderdog, who is now on light duties at home. Axle the Husky is available weekdays 10am to 4pm for admiration, pats and any cheese you might want to share. He has recently decided to use his face as a door stop (beautiful but maybe not that smart), so please enter the Cellar Door with care!

WINERY FOOD: Cheese & biscuits are available to buy 7 days a week from the Larder at the Cellar Door to enjoy with or after your tasting in the lovely grounds or inside.



AXLE



JOEL

PRE-MIXED CASES

AUTUMN MIXED PACK

SAVE \$179
\$249
42%
OFF



Autumn Essentials - a little bit of everything with a great range of wines to enjoy this season. Whites, lighter and big reds, young wines and old, Estate and Reserve.

1 x 2022 SEMILLON 11% ALC **NEW**
Lemon, gin & tonic.

1 x 2022 BARREL FERMMENTED CHARDONNAY 13.7% ALC **NEW**
Fresh fruit, creamy texture.

1 x 2023 PINOT NOIR DRY ROSÉ
11.6% ALC **BEST ROSÉ 2023, 93/100 QWINE SILVER MUDGEE WINE SHOW**
Vibrant, succulent, and fresh.

2 X 2023 NOUVEAU 13.7% ALC
91/100 QWINE Light but generous in fruit and texture.

2 x 2017 BIN 11 CABERNET 13.9% ALC
TROPHY, GOLD MWS 94/100 QWINE 94/100 TWR Varietal, rich and herbacious.

2 x 2019 SHIRAZ 14.1% ALC
BEST SELLER 2023 CELLAR DOOR
Lush, fruity and silky.

1 x 2021 SHIRAZ CABERNET 14% ALC
TROPHY, TOP GOLD MWS Intense red fruit, spicy, soft.

1 x 2018 RESERVE SHIRAZ 14.4% ALC
94/100 QWINE 92/100 TWR 90/100 REAL REVIEW Soft and rich, rounded, beautiful.

1 x 2018 RESERVE CABERNET 13.6% ALC
94/100 QWINE Distinguished, structural, complex.

100% MONEY BACK GUARANTEE

If you are dissatisfied for any reason, let us know and we will either refund or replace the wine that you have purchased.

CONTACT US

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