

WINESTATE

AUSTRALIA & NEW ZEALAND WINE BUYING GUIDE



30th

Anniversary

WINESTATE CELEBRATES 30 YEARS!

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James Haselgrove Wines - Tasting Reviews

www.haselgrovevignerons.com

McLaren Vale Tasting

**James Haselgrove Wines
Futures McLaren Vale
Shiraz 2005 ★★★**

An old-fashioned, sweet, porty style of shiraz with a smoky/peppery nose and long, developed palate. \$49.95 CD

McLaren Vale Tasting

**James Haselgrove Wines
Futures McLaren Vale
Shiraz 2006 ★★★**

Complex Christmas cake aromas and a rich, flavoursome palate that's firm and well-structured. \$49.95 CD

New Release Tasting

**James Haselgrove
Wines Futures
McLaren Vale Shiraz
2006 ★★★★★1/2**

A very classy wine with excellent fruit and amazing oak. Peppery/lemon bouquet - very complex. More complexity on the palate; cassis fruit, zippy acidity and tight tannins. \$49.95

New Release Tasting

**James Haselgrove
Wines Selections
Rose 2006 ★★★**

Pleasant, fruity nose with a touch of spice, leading to a semi-sweet red berry/cherry palate. \$13

Cabernet & Blends Tasting

**James Haselgrove
Wines Selections
Cabernet Sauvignon
2005 ★★★**

Aromatic oak nose and soft, creamy, strawberry/raspberry palate; fresh, toasty and balanced. \$13 CD

Wine & Spirit Insider Top 40 Best Buys

Less than \$15

**James Haselgrove Wines Selections
Cabernet Sauvignon 2005**

Aromatic oak nose and soft, creamy, strawberry/raspberry palate; fresh, toasty and balanced. \$13 CD



McLaren Vale Tasting

**Willunga 100 McLaren
Vale Cabernet Shiraz
2006 ★★★★★**

A big, rich, ripe, inky/herbal style with complex fruit characters predominant. In the mouth it's balanced, sweet and

Cabernet & Blends Tasting

**Willunga 100
McLaren Vale
Cabernet Shiraz
2006 ★★★★★**

The nose is ripe and fruity and layered with spicy oak. Lots of oak on the well-structured palate, with choc mint and plum flavours and ripe tannins. \$18 CD

New Release Tasting

**Willunga 100
McLaren Vale
Cabernet Shiraz
2006 ★★★★★**

Delightfully blackcurrant bouquet with savoury nuances. The palate is brimming over with intense, rich cassis and berry flavours. Soft tannins complement. \$18 CD

McLaren Vale Tasting

**Black Billy McLaren Vale
Shiraz 2005 ★★★★★**

A big, generous, 'honest' wine. Lovely aromas of Christmas pudding, licorice and chocolate. The palate is fleshy, tannic and rich with flavour. \$22.99

New Release Tasting

**Willunga 100
McLaren Vale
Viognier
2007 ★★★★★1/2**

Light, tropical fruit bouquet and a warm, rich, nicely balanced tropical palate with excellent balancing acid structure. \$18 CD



New Release Tasting

**Willunga 100
McLaren Vale
Grenache
2006 ★★★★★**

Rich, varietal nose with a seamless balance of oak. Fresh and flavoursome in the mouth, with good oak, soft tannins and warming alcohol. \$18 CD

McLaren Vale Tasting

**The Old Faithful Sandhill
McLaren Vale Grenache
2006 ★★★★★1/2**

Sweet, candied notes to the cherry-like nose, with a spicy dash. Lots of interesting flavours, ripe tannins and 'sympathetic' oak. A lovely balanced wine with a grand finale! \$75 CD

**The Old Faithful Northern
Exposure McLaren Vale
Grenache 2006 ★★★★★**

Delicate floral and oak aromas and a full, quite oaky, palate - tightly structured with a long, lingering finish. A good wine. \$75 CD

**The Old Faithful Top of the
Hill McLaren Vale Shiraz
2006 ★★★★★1/2**

Described as "a gentle giant" by one judge. Rich, ripe aromas with slightly porty notes on the palate mingling with cloves, cedar and spices. "Buy and cellar." \$75 CD

**The Old Faithful Cafe
Block McLaren Vale Shiraz
2006 ★★★★★1/2**

A fresh, elegant wine with perfumed, violet-like aromas and soft, gentle flavours, furry tannins and excellent savoury notes coming from the oak. \$75 CD

Next Issue New Releases

The Old Faithful McLaren Vale

2006 Cafe Block Shiraz
★★★★★ Equal Top in Category

2006 Top of the Hill Shiraz
★★★★★ Equal Top in Category

2006 Sandhill Grenache
★★★★★ Top in Category

2006 Northern Exposure Grenache
★★★★★

James Haselgrove Wines

Premium Wine Direct from the Cellar

Ph 08 8383 0886 Fx 08 8383 0887

james@haselgrovevignerons.com

Producers Licence: 50808115 Direct Sales Licence: 51401348



Independence of advertising

Winestate will occasionally purchase 'yardstick' wines to be evaluated where we believe that these are of consumer or trade interest if these have not been entered by the wineries. In order to produce the biggest and best wine magazine, Winestate includes advertising; however, this is fiercely independent of any wine tasting editorial. Wine companies are advised of the blind tasting results and it is their choice to advertise if they wish. The judges' decisions are final and these are published according to the judges' scores, whether advertising is taken or not.

The judges

We take care in selecting our judges. But remember: judges are human and their own preference will influence their scores. We use judges with complementary backgrounds and a three-person panel for each flight will include winemakers with technical expertise and often a marketing/retail expert who knows consumer tastes. Often one or more of the judges are Masters of Wine with vast international experience, and most judges have experience at major Australian wine shows. We are also aware of expertise. If we are judging a region, for example, we will have a winemaker judge from that region because that person knows the local style. We may balance that with a judge from outside the region and generally someone with broad and mature experience.



★ ★ ★ ★ ★ star rating system

OUR TASTINGS AND PUBLISHED ratings are designed with one thing in mind: to provide a useful and genuine balanced guide on wines to our readers. In order to achieve this we follow certain procedures in an activity that is notoriously difficult! There are regular criticisms of wine shows and various scoring systems; here is how we approach our tastings.

A wide selection of wines

Wines are invited from any producer, provided that they meet the criteria of the class being judged. The class may be a regional or style tasting and generally the wines must be available for consumers to purchase, although we have museum and rare wine tastings as well.

Awarding scores

Winestate carries out the judging using Australian capital city wine show procedures; the wines are not known to the judges. The three judges taste the wines blind and assign a score without reference to each other. Only then do they compare scores, and if there is dissension they re-taste the wines and come to an agreement. Scores are compiled using the 20-point international system: a gold is 18.5 and above; silver is 17 and above and is

excellent wine; bronze is 15.5 and above and represents good wine. A reasonable, sound everyday-drinking wine scores 15 (but does not gain a medal). A bland but clean wine scores 14. Below this score there are unpleasant flavours. These final 'medals' are then converted into a star rating system for publication in Winestate. A gold means 5 stars, silver is 4, and bronze is 3 stars.

The biggest judging system

Winestate examines on average more Australasian wines per year than any other forum - more than 10,000. Compare this to the biggest show in Australia, the Royal Melbourne Wine Show, with just over 4000 entries.

how we compare

Winestate Rating	Comment	Wine show Medal	International 20 Point System	100 Point System
★★★★★	Outstanding	Gold	18.5 - 20	93 - 100
★★★★1/2	Excellent	High Silver	18 - 18.4	90 - 92
★★★★	Very Good	Silver	17 - 17.9	85 - 89
★★★1/2	Good/Very Good	High Bronze	16.5 - 16.9	83 - 84
★★★	Good	Bronze	15.5 - 16.4	78 - 82

Wine judging is an inexact art, not a science - even at the highest levels of proficiency. Accordingly, Winestate uses the star rating system which reflects a range, rather than a specific point score. Point systems indicate a level of accuracy that simply does not exist.