

ON GIANTS' SHOULDERS

REVIEWS

MICHAEL COOPER - WINE JOURNALIST - 1ST MARCH 2020

4.5/5 - Pinot Noir 2018

The finely scented 2018 vintage is a single-vineyard, hand-harvested red, matured for a year in French oak casks (20 per cent new). Deep ruby, it is sweet-fruited and complex, with good density of ripe cherry, spice and nut flavours, refined tannins and obvious potential; best drinking 2022+.

RAYMOND CHAN - WINE REVIEWER - 28TH OCTOBER 2016

18/20 - Pinot Noir 2016

Moderately dark ruby-red colour, a little lighter on the rim with slight purple tints. The nose is fine in proportion the fruit expression initially tight and restrained. The aromas of dark-red cherry and berry fruit show with red florals intermingling with subtle notes of dark herbs unfolding a hint of whole bunch stalk perfumes. The aromatics build in intensity and volume in the glass. Medium-full bodied, the palate has good concentration with flavours of dark-red cherry and berry fruit with savoury elements, along with subtle notes of red florals, dark herbs and stalk. The fruit is encased by fine, grainy tannin structure with integrated, ripe acidity, The flavours lead with good drive to a long, finely packed, lingering finish of red fruits and savoury herbs. This is an elegant Pinot Noir with flavours of dark red cherry and berry fruit complexed by dark herb and whole cluster detail on a well-structured palate. Match with duck and pork dishes over the next 6+ years.

RAYMOND CHAN - WINE REVIEWER - 28TH OCTOBER 2016

18.5/20 - Chardonnay 2016

Brilliant light golden-yellow colour, paler on the edge. The nose has rich, ripe aromas of yellow stonefruits and citrus fruit with tropical fruit notes, harmoniously melded with creamy barrel-ferment and nutty oak elements, along with a little lemon-curd MLF. The nose possesses depth and a soft density. Medium-bodied, the palate has good intensity and concentration of ripe yellow stonefruit and citrus fruit flavours entwined with creamy barrel-ferment and nutty oak notes. The palate is fine-textured and smooth-flowing with fresh acidity and some underlying power providing good linearity. Some lemon-curd MLF emerges as the wine carries to a dry, light-textured finish. This is an elegantly concentrated, rich citrus-fruited Chardonnay with complexing barrel-ferment and nutty oak on a fine-

textured palate with good energy and linearity. Match with roast pork over the next 4-5 years.

RAYMOND CHAN - WINE REVIEWER - 28TH OCTOBER 2016

17.5/20 - Pinot Gris 2016

Bright golden-hued straw-yellow colour, a little lighter on the rim. The nose is fresh and gently full with aromas of white and yellow stonefruits, along with hints of creamy barrel-ferment, and a nutty lees and oak amalgam adding richness and interest. This has delicacy and vibrancy. Dry to taste and medium-full bodied, the palate has finely concentrated but restrained flavours of white and yellow stonefruits with light notes of lees and oak. The fruit forms a firm heart with light phenolic textures and balanced, lacy acidity. The wine flows to a concentrated, stonefruited, nutty and minerally nuanced, lingering finish. This is a fresh, finely concentrated dry Pinot Gris with stonefruit flavours and nutty lees and oak detail on a firm-lined, fine-textured palate. Match with most white meat dishes over the next 4 years.

BOB CAMPBELL - MASTER OF WINE

94/100 - Pinot Noir 2016

Supple, elegant pinot noir with bright cherry, red-fleshed plum, red rose and delicately spicy flavours. An appealing wine with energy and poise. It has an ethereal texture and moderately lengthy finish

GARY WALSH - THE WINE FRONT

95/100 - Pinot Noir 2016

Slightly earthy and gamey, in a good way, cocoa dipped plums, floral too. Full bodied, layered with tannin, dried herb perfume, and more of that rich tannin pushing it out. Heaps of power, and a feel of 'minerality' throughout. Woah. Great expression of Martinborough Pinot Noir here. The vineyard is likely best known as the the source of Escarpment's Pahi Pinot Noir, though the 1988 planted McCreanor vineyard is now in the hands of Gabrielle and Braden Crosby. Bottles are being labelled now and the release of the wine is imminent. Anyway, here's one of my highlights from a flying visit to Martinborough last month. Slightly earthy and gamey, in a good way, cocoa dipped plums, floral too. Full bodied, layered with tannin, dried herb perfume, and more of that rich tannin pushing it out. Heaps of power, and a feel of 'minerality' throughout. Woah. Great expression of Martinborough Pinot Noir here.