



Autumn is fast approaching and during these last throes of a warm and dry Summer, the cool greenness of the vines is a startling contrast with the pale, brittle grasses carpeted beneath. Grazing sheep meld into the pastures beyond whilst our beef cattle are easier to spot; they are all dolefully awaiting that elusive first flush of “green pick”. We have been especially thankful for the plentiful rains that fell last Winter - which replenished the sub-surface moisture - as Spring was unusually dry. After an even budburst in early to mid-September, flowering and fruit set during the first fortnight in December were excellent and the best we’ve seen for some years.

As always Belinda with her keen eye for detail, has been assiduously tending the vines during the growing season, tucking and snipping with the aid of her small team. Careful monitoring – and sometimes manipulation - is crucial if optimum fruit quality is to be achieved. Veraison is almost finished so when the “green pruning” has been completed, the nets will go on in haste before the avaricious avian empire invades en masse! Then the waiting and watching begins and it will be time to complete the winery preparations for vintage, which at this stage is on track to be towards the beginning of April – predictably around the time of the Easter full moon.

TASTING NOTES – CURRENT RELEASES
WINEMAKERS: BELINDA AND JOHN THOMSON

2005 RESERVE RIESLING - NEW RELEASE

The entire production of this special wine was held for Museum release. For those familiar with the 2005 Museum Release this wine goes above and beyond. Bright, delicate floral notes pervade the nose, while white stone fruit nuances and subtle stony characteristics are found throughout. The integrated, seamless palate displays a layered complexity we dream of achieving in this ‘Reserve’ creation. The wine finishes with astute acid balance and exceptional persistence. We are delighted with the evolution of this coveted, aged release. Vibrant and fresh, this wine has years ahead of it. Screwcap.

2012 RIESLING – NEW RELEASE

We announce with pleasure the release of our 2012 Riesling. We have been patiently waiting for this wine to come out of its shell post bottling; a wait which has been well rewarded. 2012 was an excellent season at Crawford River, with concentrated fruit and terrific acidity across our varieties. The Riesling is no exception.

Perfumed with white stone fruit, citrus blossom and underlying spice, the nose entices you to a concentrated, elegantly textural palate. Seamlessly integrated fruit and chalky acidity help to create an amalgam of layered complexity, finesse and excellent persistence. We believe this wine emulates our very best vintages and hold high expectations for its great cellaring potential. Screwcap.

2006 CABERNET SAUVIGNON - NEW RELEASE

Succulent redcurrants, baking spices, bay and tobacco leaf herald the entrance to this graceful, refined Cabernet. A delicious union of fruit characters and well-integrated French oak create a vibrant, layered palate. The silky, finely textured palate is well balanced by soft acidity making this complex wine a pleasure to drink. Some extra time in bottle has allowed this wine to develop superbly.

From a restrained and elegant year, this wine will benefit from early opening/decanting and being drunk from larger format glasses. Drink with pleasure! Cork.

2011 SEMILLON

Excited by the excellent quality of the Semillon fruit in 2011, the decision was made to produce a wine comprising 100% Semillon – only our fourth in 37 years. In addition to the wine spending extended time on lees, a small amount has been barrel fermented in old French oak barriques, lending subtle textural finesse to this elegant and balanced wine. A fragrant bouquet of honeysuckle, lime and minerals leads to a deliciously fresh, soft and evenly poised palate underpinned by firm chalky minerality. The lingering, bone-dry finish is bright and crisp. Excellent cellaring potential. Screwcap.

2011 YOUNG VINES RIESLING

This delicious wine has evolved beautifully with a little time in bottle displaying floral and stoney overtones with hints of spice on the nose which lead to a round and expressive mid palate. White stone fruit characteristics and complex mineral notes pervade the palate with bright, natural acidity balanced by supple, chalky texture inherent in Crawford River Rieslings.

Although this wine is made from 11 year old vines, we still feel a difference exists between the fruit from these vines and that from the vines of our original plantings in the 1970s.....perhaps the suffix "er" ought to be added to the descriptive " Young" in future years! Screwcap.

2011 ROSÉ

This wine seems to keep getting better in bottle! Fresh spices together with ripe cherries and strawberries are the preamble to this delectable, dry and complex Rosé. Salmon pink, it harks back to the elegant, savoury qualities of our very best Rosé vintages to date. Red fruit characters permeate the wine with its fleshy and textured palate and soft yet persistent acidity, creating a simply mouth-watering wine. 100% Cabernet Sauvignon. Screwcap.

2006 CABERNET MERLOT

Aromatic and fragrant, this delicious blend of Cabernet Sauvignon, Cabernet Franc and Merlot is an appealing wine with plenty of ripe fruit flavours and fine tannins. Blackcurrants and blackberries mingle with overtones of baking spices and liquorice to accompany the soft and fleshy textural finesse of the elegant palate. Well balanced by fresh acidity and lingering persistence, this wine is a pleasure to drink. Cork.

2008 NEKTAR – Riesling.- 375ml

Manifesting a pronounced influence from the botrytis cinerea, this delicious dessert wine bears all the hallmarks of the Crawford River style. The tightly structured palate together with the poised balance of sugar, acid and alcohol for which we strive, results in a luscious dessert wine that is elegant and persistent, but not at all cloying. Aromas of spice and fresh apricots greet the nose, with hints of zesty lime peel leading to a well-rounded palate which is soft and textured. Fruit layers of cumquat marmalade and baked quince on the palate are balanced by innate chalky characters and fine, linear acidity. The finish is clean and fresh. Only recently coming of age, it will age superbly. Residual Sugar: 90gms. Screwcap.