

UNWINED Wine Club January 2007 Release

A Sample of Wines from Down Under

The January 2007 release is introducing you to the best of the wines from down under in Australia and New Zealand. Note that as Southern Hemisphere wines these vintages signify a harvest period of April-May or six months ahead of USA vintages. Both areas have high usage of screw caps.

Australia

In the last 20 years, Australia has experienced a significant investment in its wine industry. Grape growing requires less water than other agricultural pursuits and therefore is ideal for this arid continent. The Australian wine industry has experienced explosive growth resulting in periodic wine gluts in an already over-supplied world market. Wine exports accounted for only 4% of sales in 1985 but over 50% of sales in 2005.



Most wine is produced in the Southeastern Australia region whose sub-regions include South Australia, New South Wales, Victoria and Tasmania. Areas

producing some of the finest wines are the Barossa Valley, Adelaide Hills, Hunter Valley and Yarra Valley. The most significant grape varieties are Shiraz (Syrah), Cabernet Sauvignon, Merlot and Grenache for red wines and Chardonnay, Semillon, Viognier and Riesling for white wines. This month's UNWINED Club Release showcases the range of flavors available from Australia red wines.



New Zealand

The wine industry is rather recent in New Zealand and most of this dynamic growth has occurred within the last generation. With its small population, the wine industry relies heavily on the export market.

Because of its cooler climates, New Zealand is renowned for its white wines and for Pinot Noir. While



Sauvignon Blanc has been the main varieties, there has recently been a growth in red wine production, primarily on the North Island in areas such as Hawkes Bay where the climate is milder. Key production areas include Marlborough, Nelson and Otago on the South Island

and Martinborough, Hawkes Bay and Gisborne on the North Island.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

Red Only

1. 2003 Ross Estates "Lynedoch" Red Blend
2. 2004 Rolf Binder "Halliwell" Red Blend
3. 2005 Two Hands "Gnarly Dudes" Shiraz

Alternating (All Whites)

1. 2005 Seresin Pinot Gris
2. 2005 Paritua "Stone Paddock" Sauvignon Blanc
3. 2005 Tempus Two "Mélange"

Select Club

Red Only

1. 2004 Rolf Binder "Halliwell" Red Blend
2. 2005 Two Hands "Gnarly Dudes" Shiraz

White & Red

1. 2005 Paritua "Stone Paddock" Sauvignon Blanc
2. 2005 Two Hands "Gnarly Dudes" Shiraz

Seresin Estate 2005 Pinot Gris, Marlborough, New Zealand



Intensive viticultural practices and perfect growing conditions resulted in optimum ripeness of this hand picked fruit.

Mixtures of selected & indigenous yeasts were used for a slow, low-temperature fer-

mentation that enhances the wine's fruit characteristics. The wine was then aged in older French oak barriques for four months.

The wine shows all the classic qualities of this variety, with fruit aromas of apple, pear and citrus fruit, with background creaminess resulting from lees contact. It has excellent body and fresh acidity for a long, persistent finish.

Varietal: Pinot Gris

Appellation: Marlborough, New Zealand

Maturity: Ready to drink now or over next couple years

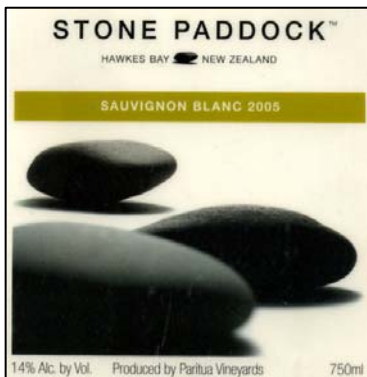
The Hand: The image of the hand is a symbol of strength, gateway to the heart, tiller of the soil, mark of the artisan, and embodies the philosophy of Seresin Estate.

Food Pairing: Seafood, light pastas and cheese cracker combinations

List Price: \$32.95

Wine Club Member Price: \$29.66

Paritua Vineyards 2005 "Stone Paddock" Sauvignon Blanc, Hawkes Bay, New Zealand



Hand picked grapes were crushed and allowed to settle and clarify naturally before a fermentation process that carefully preserved the tropical fruit characteristics. A small portion of the total production was briefly aged in French oak barrels

to add richness and complexity.

Stone Paddock Sauvignon Blanc is a refreshing wine, imbued with the heady, tropical aromas of passion fruit, nectarine and pineapple. The wine has a palate rich and weighty with an overlay of fresh fruit, and a clean, crisp, long finish.

This wine was a Bronze medal winner at the 2006 International Wine and Spirits Competition in London.

Varietal: Sauvignon Blanc

Winemaker: Evert Nijzink

Production: 1000 cases (100 imported to US.)

Appellation: Hawkes Bay, New Zealand

Maturity: Ready to drink now or over next 3-4 years

Winery Notes: Paritua Vineyards was established in the Hawkes Bay area of the North Island of New Zealand by two Americans in 2001. The 2005 vintage of this Sauvignon Blanc is their first vintage of this varietal.

Food Pairing: Hors d'oeuvres, seafood, poultry

List Price: \$19.95

Wine Club Member Price: \$17.96

Tempus Two Winery

2005 “Mélange” Rhone White Blend, Hunters Valley, New South Wales



Tempus Two is a fast-growing winery in the Hunters Valley region of New South Wales, just outside of Sydney. Mélange is produced using three varieties, Viognier, Marsanne and Roussanne from around southeastern Australia.

This excellent wine is light bodied and pale gold in color. The zesty nose consists of strong flavors of apricot, citrus, lime and orange blossoms. The palate is powerfully rich and luscious with full flavors of apricots and citrus. These concentrated flavors are balance by a clean, fresh lemon acidity giving the wine a wonderful long and smooth finish.

Varietal: 40% Viognier, 40% Marsanne, 20% Roussanne

Winemaker: Liz Jackson

Appellation: Hunters Valley, New South Wales, Australia

Winery Notes: A winery paying attention to the fine details including the exclusive imported bottles and pewter labels.

Maturity: Ready to drink now or over next 3-6 years

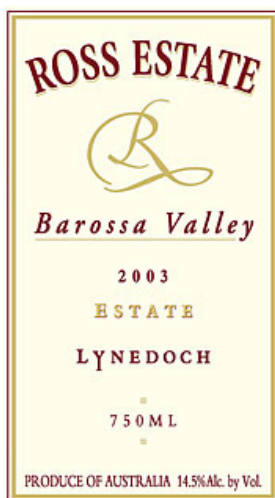
Food Pairing: Grilled or seared tuna

List Price: \$27.95

Wine Club Member Price: \$25.16

Ross Estate

2003 “Lynedoch” Bordeaux Red Blend, Barossa Valley, South Australia



This wine is an estate blend of Cabernet Sauvignon, Cabernet Franc and Merlot. With excellent growing conditions, the grapes reached their peak ripeness early in the year. The three varieties were harvested, fermented and matured separately until the final blending stage. The wine was then aged in both old and new French and American barrels for 14 months.

The dense ruby/purple color is accompanied by a refined bouquet of cedar, black currants, cigar smoke and fruitcake. Rich and medium-bodied with outstanding depth, balance and an excellent long finish.

Varietal: 40% Cabernet Sauvignon, 40% Cabernet Franc, 20% Merlot

Winemaker: Rod Chapman

Production: 1000 Cases

Appellation: Barossa Valley, South Australia

Maturity: Ready to drink now or over next 5-8 years

Awards: 92 points, Robert Parker

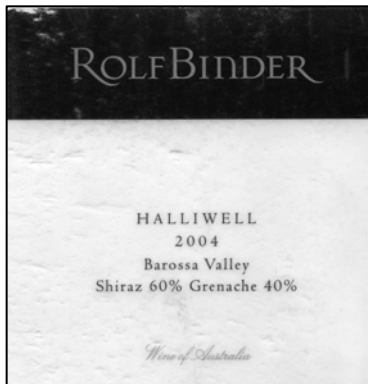
Food Pairing: Roasted lamb, beef a la bourguignon

List Price: \$27.95

Wine Club Member Price: \$25.16

Rolf Binder

2004 "Halliwell" Rhone Red Blend, Barossa Valley, South Australia



This wine is a fine example of Rolf Binder's wine-making style: An ultra-creamy feel on the palate, lots of fruit and relatively low alcohol considering the high ripeness of the grapes.

This wine spent time in both French and American oak. It has big sweet aromas of kirsch, blackberries, licorice, and loamy soil followed by a rich, opulent, full-bodied, seamlessly constructed palate. It has a long, complex finish.

Varietal: 60% Shiraz, 40% Grenache

Winemaker: Rolf Binder

Appellation: Barossa Valley, South Australia

Awards: 90 points, Robert Parker

Maturity: Ready to drink now although the intense berry and fruit indicates this wine will increase in elegance for the next 5 - 7 years

Food Pairing: Pork chops, leg of lamb

List Price: \$22.95

Wine Club Member Price: \$20.66

Two Hands Winery

2005 "Gnarly Dudes" Shiraz, Barossa Valley, South Australia



The grapes were crushed and fermented in open top fermenters with regular pump overs to extract color and tannins. Malolactic fermentation occurred in the barrel and minimal fining and no filtration was used. The wine was then

aged for 10 months in 10% new French and American oak.

The wine's deep black color has a slight purple hue. Aromas includes red berries and rich plum with hints of clove and spice followed by a subtle influence of oak.

The lush mouth filling palate is almost refreshing, making you want even more!

Varietal: Shiraz

Winemaker: Matthew Wenk

Appellation: Barossa Valley, South Australia

Winery Notes: The winery name symbolizes the "two hands" of Michael Twelftree and Richard Mintz who formed the company in 1999 with the clear objective of making the best possible Shiraz based wines from prized Shiraz producing regions within Australia.



Maturity: Ready to drink now or over next 4-6 years

Food Pairing: Leg of lamb, T-bone steak, Mexican food

List Price: \$33.95

Wine Club Member Price: \$30.56