

the Wanderer

Dear Fellow Wanderers

After eleven months of maturation in the winery followed by nine months in bottle it is time that I present my 2007 wines to you.

In 2007 I have made three wines. I am excited to add an inaugural Yarra Valley Pinot Noir to the existing Yarra Valley Shiraz and that Breakfast Wine for All Occasions – the Moscatito.

A Spanish winemaker once told me that he likes to taste his wines often but touch them seldom. An approach that mirrors my own philosophy. I prefer to emphasise working in the vineyard to produce fruit with intensity and character.

2007 Pinot Noir from the Lower Yarra Valley near Tarrawarra. The fruit from this immaculate vineyard were harvested at perfect ripeness - not too green, not too ripe - great natural balance! From a warm site that gives a masculine style of Pinot with firm tannins and lovely savoury texture. Fruits of dark Moreno cherry and complex brambly dry leaf notes. Neither fined nor filtered. It's been a hit with the restaurants.

2007 Shiraz the story of the vintage. From Dixon's Creek in the Lower Yarra Valley. I passed through this vineyard several times early in the season cutting fruit off to fine tune the crop level. In the last two weeks before harvest the local kangaroos, driven by the drought conditions, swooped on the grapes and effectively halved what was left! Really low crop and consequently **only 50 cases made!**

The grapes were fully mature at low sugar level and have given a dark brooding concentrated wine. It's a cracker, will need decanting as it is neither fined or filtered.

2007 Moscatito I make it because I love everything about the wine. It is slippery, slurpalicious, unpretentious and great with food or just by itself on a summery afternoon.

