



Rose Bay Drive In Liquor

Alex's Newsletter #4 May 2007

Crowded House Sauvignon Blanc 2006

The region: Marlborough (NZ)
The alcohol: 12.5%
The taste: Lighter style, typical
Marlborough passionfruit & pineapple
The price: \$20 or 10% off in a dozen



More detail:

Last month I wrote about the Huia Sauvignon Blanc, with a bit more complexity from some time in oak barrels. Last month our sales of that wine shot through the roof... clearly you all liked it and have great taste!

This month we're heading for a simpler style. Light, crisp, refreshing.

For those of you living under possibly the biggest rock in the world, Crowded House is a famous Kiwi band formed by the Finn brothers, so it seems appropriate to have a Kiwi wine named after a famous Kiwi band. The label is quite clever, with the letter all jumbled up and looking crowded too.

We've had this wine in the shop for a few months now and it's been going nuts. Just about everyone who has tried it has come back in raving about it, which is always a good sign.

They seem to like the obvious lemon flavours that stand out in the wine, making it the perfect match with anything refreshing, eg seafood or chicken to fresh salad.

For those interested in the technical details, they make this wine in small batches, allowing them greater control over various elements of the wine. They then blend these batches together in various ratios to make up the final product.

Why drink Oyster Bay when for a dollar more you can get this beauty?

Yering Station "MVR" 2005

The region: Yarra Valley (VIC)
The alcohol: 14.0%
The taste: Apricots
The price: \$25 or 10% off in a dozen



Our Cellar

Some of you have been into our fine wine cellar and seen our range of wines that we have aged ourselves.

We currently have wines from Australia, France and Italy starting at about \$30 and ranging up to \$1,400 per bottle!

We have recently released a range of wines from Burgundy from 2001 including Premier Cru Echézeaux. Prices range from \$35 to \$1,200 per bottle. Contact us for details.

More detail:

I tried this when I was in the Yarra Valley last year as a guest of Yering Station. Actually, we tasted their whole portfolio, including some stuff that is only available at the winery (it's a tough job!)

Now, I've never been the biggest fan of viognier, marsanne and rousanne (the Rhone Valley whites, hence MVR), but then I tried this one.

It's crisp and fresh (as opposed to some of the duller viogniers I've tasted), which is a direct result of the acidity from the rousanne. The apricot flavours that are so typical of viognier are present, but not overpowering. A bit of honeysuckle is present from the rousanne, while the marsanne provides the incredible structure.

It took me a bit of time to argue my point and get this wine in the shop, as it's a bit of a niche wine. So far I've shown it to a few customers and they're all hooked on it, so I'm glad I kept up the good fight!

It's a rare Aussie version of a Rhone white blend. It's a little bit different to the typical passionfruity dry white style, but not too far away either.

The other thing to note about this wine is the cool climate. When I was at Yering in August last year it was freezing! Unfortunately this year up to 80% of the grapes of some produces in the Yarra were lost to frost. If you can keep the frost away from the grapes, the cool climate results in more subtle, elegant flavours rather than a big fruit bomb.

Mount Langi "Cliff Edge" Shiraz 2004

The region: Grampians (VIC)
The alcohol: 14.5%
The taste: Pepper, earth, liquorice
The price: \$27 or \$24 in any dozen



Cliff Edge Components

The Mount Langi Cliff Edge Shiraz is blended from four different vineyards, Cliff Edge, Nowhere, The Run and Robinson's.

They actually bottle the last three components separately, so you can see the difference between them for yourself.

If we see enough interest we'll look at getting them in. Let us know.

More detail:

While I was down in Victoria last year, I visited Mount Langi. It's about three hours west-ish of Melbourne and smack bang in the middle of nowhere. It's so cold and windy that they put nets over the vines to help reduce wind burn on the grapes.

By nowhere, I mean the Grampians, which is basically at the bottom of the Great Dividing Range. There are a smattering of other vineyards around the place, but Langi is probably the most successful there.

Shiraz is their strength, with three major offerings, the top shelf Langi Shiraz (which is rated as one of the top 101 wines made in Australia), the Cliff Edge and the entry-level Billi Billi. We carry all three, including various vintages of the top shelf Langi shiraz, at around \$70 per bottle.

The Cliff Edge is sourced from four different vineyards in the Grampians area and blended together to form the end product.

Now, Langi is famous for the peppery characteristics of their shirazes (is that the plural of shiraz?), but that's not to say that these are sharp wines. Being cool climate, Victorian shirazes, they are approachable and very easy to drink. The Cliff Edge Shiraz has some amazing flavour to it, hints of earth and even liquorice if you look hard enough.

Great value wine and something a little different to the big brutes of the Barossa and other South Australian regions.

Bleasdale "Mulberry Tree" Cabernet Sauvignon 2003

The region: Langhorne Creek (SA)
The alcohol: 14.0%
The taste: Soft red berries, hint of mint
The price: \$17 or 10% off in a dozen



Our New Website!

Point your browser towards www.rosebaydriveinliquorstore.com.au

I know, it's a long address, but hey, that's our name!

You'll find current specials on wine, beer and spirits as well as various other bits of information.

Did it all myself too! (That's why it looks amateurish)

If you or a friend wish to join the mailing list for this newsletter, just let me know by e-mail at rosebaydrivein@bigpond.com or let me know when you're in the shop.

More detail:

This is one of those wines that you stumble across and think "wow". Bleasdale is a fairly well-known label, particularly for their top-shelf wines, including the Frank Potts Cabernet blend, but their entry-level stuff is great value for money too.

This cabernet is sourced from Langhorne Creek, a little-known but important area in the Fleurieu region, just south of Adelaide. Langhorne Creek is famous for cabernet, so it's no surprise that this is good booze.

In fact, this is the oldest winery in the region, dating back to 1850. So it's highly likely that they know what they're doing with the cabernet they make. The "Mulberry Tree" is typical of South Australian cabernet, with dark red berry flavours and hints of mint or eucalypt.

But it's not a huge wine like a lot of cabernet can be, instead it's wonderfully soft and easy to drink. It's already got four years on it from vintage date, so that helps soften out the well-structured tannins too.

The flavour lingers a bit after you swallow it, so you want to be a little careful when you're matching it with food. Something medium- to full-flavoured like a juicy steak or a nice spicy tomato-based pasta sauce. With the hint of mint to it, it would be perfect with a lamb roast with lashings of gravy and mint sauce.

Every so often this wine makes it onto our specials list too, so keep an eye out for some great value.