

# **Wine Tasting Notes – June 2021**

*Panton Hill Vineyard and Winery  
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## ***Our Philosophy***

*At Panton Hill we are committed to producing high quality, fruit driven, and complex wines. Terroir, low cropping levels (1-2 tons per acre), hand picking, top quality French and American oak, in combination with intuitive wine making all combine to produce both the classic styles you love and the rarer innovative fortified styles which delight our visitors and keep them returning.*

## ***Wines presently available***

### ***Panton Hill Sauvignon Blanc 2014 \$30***

This premium Sauvignon Blanc has a beautiful nose of Tropical, White Peach and Citrus fruit. The silky palate reflects the nose with added mineral flavor and a long finish. Inviting as an aperitif and perfectly suited to a wide range of foods from poultry and sea food dishes to Asian cuisine. *Cellaring excellent to drink now or in a few years*

### ***Panton Hill Chardonnay 2018 \$35***

This unoaked Chardonnay has the complex creaminess that results from malolactic fermentation. This is beautifully balanced against the fruit notes. The bouquet shows complex aromas of honeysuckle, peach, and citrus. These fruits carry through to the palate which has a smooth, round mouth feel. Try this with cheeses, seafood or a creamy Spaghetti Carbonara. *Cellar 2-10 years, Drink 2020-2028*

### ***Arctic White 2020 \$25***

We have brought together our Panton Hill grown Chardonnay originating in the Burgundy region of France and Heathcote Verdelho originating in Portugal, to create a light, fresh, soft wine. This is a truly Australian meeting, and creates a wine with a complimentary balance of fruit and body. Honeysuckle and tropical aromas with a hint of lime are Verdelho's contribution. Chardonnay adds melon and citrus notes, some weight and leads into a nice rounded finish. Try it with a mushroom risotto, chicken, roast pork or seafood.

### ***Panton Hill Pinot Noir 2018 \$35***

This 2018 Pinot Noir is a soft, earthy, style exhibiting cherry and plum aromas mingled with forest floor notes. These lead beautifully into a velvety palate which is further enhanced by the fine balance of old oak and spice. Try this with a good Brie, Camembert or Duck. *Cellar 2 to 7 years, Best Drink 2020-2025*

### ***Panton Hill Cabernet Sauvignon- Merlot- Franc 2014 - Bordeaux blend \$35***

This Cabernet-Merlot-Franc blend is bursting with rich dark berry fruit perfectly balanced, well-weighted tannins. The palate is complex and lingering. This wine is classically French with smooth in style and is drinking well now and will cellar well over the next few years. Try this with lamb shanks, a rich stew or a good quality Cheddar. *Cellar 4-12 years, Drink 2018-2026*

### ***Stockbrokers Shiraz 2014 \$30***

*Still true to the Panton Hill style, this well balanced wine is fruit driven and rich. The tannins are softening nicely to give the smooth, velvety mouth feel expected of a Panton Hill, red as it matures. Good length and complexity characterize this wine with its black cherry and spice notes. Food choices as above in the reserve Shiraz. Cellar 4-12 years, Drink 2018-2026*

### ***Panton Hill Merlot 2018 \$30***

This silky smooth Merlot is full of plum, raspberry and cherry aromas. The rounded, soft mocha characters meld perfectly with the up-front fruit to create a medium weight, rich, red wine that compliments a wide range of foods. Try it with turkey or pork, slow cooked beef or lamb, a rich pasta Raghu or a wide variety of cheeses. Because of the soft tannins, this lovely wine can be enjoyed now or in the next few years.

*Cellar or drink <5 yrs.*

### ***Panton Hill Verdelho 2018 \$35***

You'll find voluptuous aromas of tropical fruit and ripe nectarines and a subtle smokiness, in this fine Verdelho. It is un-oaked so as to extend the beautiful fruit character. The aromas carry through to the palate which is long and crisp. Because of its long ripening time, a surprising complexity and rounded mouth feel reminiscent of a French Sauterne will develop, and become more pronounced as the wine ages. It will make a fine partner to cheeses, smoky BBQ seafood and spicy food. Because of its subtle sweetness it is equally at home with a light fruit dessert such as apple crumble or lemon tart....Just remember the rule...wines served with desserts should be sweeter than the dessert they accompany.

*Cellaring: Fresh and soft in its youth. Ages gracefully into a rich, complex wine. Cellar < 10 years.*

### ***Dorothy's Choice Muscat (average of 20 years in oak) \$80***

This luscious, complex, fortified wine has been blended from Rutherglen Brown Muscat with an average age of 20 years. Meticulous cellaring at Panton Hill over the years, along with intuitive blending, has resulted in a wine with depth, complexity and richness that reflects that time and care. Age is the major contributor, but youth also plays its part. The freshness and fruit of younger vintages add their touch to this luscious prima donna full of raisin, toasted almond and toffee characters. This wine is excellent on its own, after dinner with a rich dessert, coffee or a creamy, blue cheese.

*Further cellaring is unnecessary as this wine is already barrel aged.*

### ***Aromatica - In the style of Marsala Superiore \$30***

Originating in Sicily, and created by an English wine merchant, Marsala was popularized in Europe by Vice-Admiral Nelson, and remained popular for over a century. Despite an era when it was relegated to the kitchen, Marsala is enjoying a return to its position of prestige with poor quality copies being superseded by versions more akin to the original. Panton Hill Winery has been creating the original style as Aromatica for over 20 years, with a minimum oak barrel aging of 10 years. The result is a dark, rich and complex wine filled with the aromas of raisin, butterscotch and Christmas pudding. This is the traditional wine used in Tiramisu, is wonderful in a trifle, with a short black and ice-cream, with chocolate or just on its own.

V- Admiral Nelson would approve. *Drink now or enjoy at your leisure.*

### ***Orams Wish- Chardonnay Liqueur \$50***

This was named after Oram's Reef, the richest gold seam in Panton Hill in the gold rush days. This unique, golden Chardonnay Liqueur is subtle but rich. Its smooth, mouth filling flavors of honey and crème caramel have a hint of grape flower and fig aromas, which remind you of a warm spring day.

Delicious on its own or with cheeses, chocolate or maybe Sticky Date pudding. *Drink now or at leisure.*

### ***Sparkling Stockbrokers Shiraz 2014 \$35***

This traditionally bottle fermented Shiraz has the beautiful cherry characters and complexity found in our classic Stockbrokers Shiraz. The light sparkle is lovely any time, don't wait for a celebration! Disgorged 2019. *Drink 2019- 2024*

### ***Blanc De Noir – 2014 \$40***

This rich, light salmon coloured Blanc De Noir is a rare style in the stable of bottle fermented, sparkling wines, made entirely from Pinot Noir grapes without skin fermentation. It has an intense nose of quince, apricots, honey and toasted bread. In the mouth it shows beautiful length and richness with a rounded, creamy finish. The mature notes that develop early in this style, do not indicate a short bottle life. This wine might win over a hardened red drinker.

Good with smoked salmon, truffles, mushrooms, creamy cheeses, cured meats and just about any seafood including nicely cooked calamari, fish and chips! Disgorged 2018.

***Enquire about other SELECT MUSEUM VINTAGES available in limited quantities.***

