

WINE TASTING NOTES - April. 2024

*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 return

White Wines

Arctic White – 2020 \$30

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. *Cellar 2-10 years.*

Panton Hill Chardonnay – 2022 \$35 To be released late 2024

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.*

Panton Hill Verdelho – 2022 \$35

You'll find aromas of tropical fruit and ripe nectarines in this fine Verdelho. It is un-oaked to extend the beautiful fruit character. The aromas carry through to the palate which begins with a hint of sweetness, but leads into a crisp, fresh citrusy finish. 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.

Red Wines

Panton Hill Pinot Noir – 2020 \$35

Our 2020 Pinot Noir is soft, earthy and savory with forest floor notes and a touch of plum. It's velvety palate is enhanced by the fine balance of old oak and spice. Try this with a good Brie or Camembert. *Cellar 3-6 years*

Panton Hill Merlot – 2018 \$35

This silky-smooth Merlot is full of plum 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. It has great length and back palate. Try it with turkey or pork, slow cooked lamb, a rich pasta Raghu or a wide variety of cheeses. This wine is drinking very well in 2024 and will continue to do so for some time, because of the addition of Cabinet tannin in the making process.

***Stockbrokers Shiraz – 2018* \$35**

Still true to the Pantan 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 Pantan Hill, red as it matures. Good length and complexity characterize this wine with its black cherry and spice notes. The complexity of this wine becomes apparent as you encounter new characters emerging as you descend through the glass. A great choice for a BBQ steak or a mature tasty cheese and crusty bread
Cellar 4-12 years

Sparkling Wines

***Blanc De Noir (Sparkling) – 2014* \$150**

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. Drink over next 20 years (cellar well!)

***Sparkling Stockbrokers Shiraz – 2014* \$50**

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

Fortified Wines

***Oram's Wish – Chardonnay Liqueur* \$50**

This was named after Oram's Reef, the richest gold seam in Pantan 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. In old French Oak barrels for 12 years. Delicious on its own or with cheeses, chocolate or maybe Sticky Date pudding. *Drink now or at leisure.*

***Dorothy's Choice Muscat (average of 20 years in oak)* \$100**

This luscious, complex, fortified wine has been blended from Rutherglen Brown Muscat with an average age of 20 years. Meticulous cellaring at Pantan 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* \$40**

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. Pantan 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.*

Enquire about other SELECT MUSEUM VINTAGES available in limited quantities.

Thanks for visiting Pantan Hill Vineyard & Winery.