WINE TASTING NOTES - June 2025

Panton Hill Vineyard and Winery 145 Manuka Rd., Panton Hill, Vic., 3759

Tel. 03-97197342 Mob 0408 101 523 t.kwak@bigpond.com www.pantonhillwinery.com.au

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

White Wines

Arctic White – 2020 \$35

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 New World meeting of varietals which creates a wine with a complimentary balance of body and aromatics. 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 \$40

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 \$38

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 \$40

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 3-8 years*

Panton Hill Merlot – 2018 \$40

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 Cabernet tannin in the making process.

Cabernet-Merlot – 2022 \$38

This Cabernet Sauvignon-Merlot is bursting with dark berry fruit characters perfectly balanced with the well weighted tannins that provide it with a rounded, smooth finish. The palate is complex and lingering. This wine is lovely to drink now and will continue to develop depth and complexity over the next few years. Try it with lamb shanks, a rich stew, game or a quality, aged cheese. Cellar 3-10 years.

Shiraz – 2022 \$35

Still true to the Panton Hill style, this well-balanced wine is fruit driven, spicy 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. The complexity of this wine becomes apparent, with new characters emerging as it breathes and gradually opens. A great choice with a BBQ steak or a mature tasty cheese. Cellar 4-12 years

Sparkling Wines

Sparkling Stockbrokers Shiraz – 2014 \$65

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 2023. *Drink now- 2030 Almost sold out- approx. 40 left, 1,000made.*

Fortified Wines

Oram's 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. 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 25 years in oak) RARE MUSCAT \$100

This luscious, complex, fortified wine has been blended from Rutherglen Brown Muscat with an average age of 25 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 \$50

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 25 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*.

Late Bottled Vintage Pinot Noir 18% \$45

This unique Vintage Port was made in 2016, and aged 6 years in French Oak before bottling. In 2025 it is 9 years old and very drinkable with the nose giving a hint of the berries and raisins and complex spicy notes to follow in the palate. Enjoy this wine now or age up to its 20th year. You will have 5 weeks to drink it once opened because of the extended barrel time in its youth. It is a lovely compromise between a vintage and tawny style of fortified wine. Try it with a mature cheese or rich chocolate pudding. *Drink any time between now and 2036*.

NOTE: ANY WINE WITH A SCREW CAP IS BEST CELLARED STANDING VERTICALY