

De Salis Wines

Premium Handcrafted Wines

2016 Tasting Notes:

2012 Lofty Cuvée; 1st disgorgement: The Lofty Cuvée is a blend of the classical varietals Pinot Noir 50%, Chardonnay 35% & 15% Pinot Meunier.

The last of a string of cool wet springs (2010-12), started the 2012 vintage. The cool temperatures continued through the early part of summer with temperatures well below average and the low temperatures persisted through to a long autumn with rain affecting the later picked still wine grapes.

Harvest commenced on February 16 with sugar at 10.4 deg baumé and titratable acid at 10.5g/l. The Lofty Cuvée was whole bunch pressed, settled for 36hrs, racked straight to old French barriques and fermented on pulp with no enzyme, using natural microflora for alcohol and malo ferments. Following 48 months on yeast lees the Lofty Cuvée was disgorged in October 2016.

A structural sparkling wine with a pale bronze colour, biscuit and brioche nose, fine restrained white strawberry, star fruit, salted biscuit, finishing with seaweed and a long fine acid finish. Cellaring - five years post disgorgement.

Very Limited **\$65.00**

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2014 Wild Fume Blanc: The 2014 spring was cool and dry and developed into a warm summer with a cool autumn. Harvested at 12.3 deg baumé, whole bunch pressed, the juice was allowed to commence ferment on bulk pulp from indigenous microflora. After 24 hours tank fermentation the 'wild' ferment was transferred to older French barriques and lees stirred weekly for 9 months.

Blackcurrant, and pavlova/passionfruit pulp and lime on the nose this fume style is bone dry with a round mouth of fine chalk drawn out to a mineral fine lime finish.

This is what Sauvignon Blanc is really about! Cellaring 4-6 years.

\$35.00 SOLD OUT

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2014 Lofty Fume Blanc: The fruit is identical to the Wild Fume, however, it was fermented in 1st, 2nd and 3rd use French barriques and lees stirred weekly for 9 months.

Very restrained nose, fine palate with lime and vanilla cream, grapefruit, cumquat zest, seawater and mussels on the palate and a long chalky finish.

Cellaring 6 – 7 years

\$45.00

2014 Chardonnay: The 2014 spring was cool and dry and developed into a warm summer with a cool autumn. Harvested between 12.2 and 12.7 deg baumé, whole bunch pressed, the juice was settled for 24hr before fermentation with fine pulp in 35% new and older fine grain French barriques.

The nose is lime and grapefruit, poached fruits and lanolin. The palate is citrus – pear and poached fruit finishing minerally lime, complex citrus pith with hints of grapefruit. Cellaring 8-10 years.

\$45.00

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2014 Wild Chardonnay: The 2014 spring was cool and dry and developed into a warm summer with a cool autumn. The Wild Chardonnay was allowed to commence ferment on bulk pulp from indigenous microflora in tank. After 24 hours tank fermentation the 'wild' ferment was transferred to new and older French barriques and lees were stirred weekly for 12 months.

Peach kernel and grapefruit, Dulce de leche, poached stone fruit and hazlenut on the nose. This chardonnay has a thread of hazlenut and kernel that carries onto lime. A seamless palate with texture that draws out the character of the nose with pear and dried lime

\$38.00

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2013 Pinot Noir: Predominately MV6, with a small portion of 114 & 115, cold soaked for 14 days. Burgundian hot ferments to 30+ degrees, plunged twice daily, 25% new oak for 12 months. Unfined, unfiltered, minimal sulfites, triple racked with no other additions.

The 2013 Pinot Noir has Shitake mushroom, strawberry and bright red cherry on the nose.

The palate is fine and textural, with fresh wild strawberry, blood orange and fine tight tannins from well integrated stalk and skin tannin.

This wine will continue to develop for 8-10 years.

\$45.00

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2013 Lofty Pinot Noir: Blended from the best Lofty Vineyard blocks, the MV6, 114, 115 and 777 clones were fermented separately after 14 days cool soaking. Following Burgundian hot ferments to 30+ degrees, plunged twice daily, 35% new oak for 12months. Unfined, unfiltered, minimal sulfites, triple racked with no other additions.

The '13 Lofty Pinot Noir has a restrained, tight nose, showing dark forest fruits, charcuterie, swiss brown mushrooms and candied strawberry. The palate has bright red fruits, plum and campari, with lingering velvety tannins of soft stalk and skin well integrated. The Lofty will develop over the next 10-12 years.

\$65.00

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2013 De Salis "F": 49% Cabernet Franc, 31% Merlot, 20% Cabernet Sauvignon;

A cool start to the 2013-growing season followed good winter snow moving though a cool spring finishing with a long cool autumn. Individual parcels of de-stemmed whole berries were fermented separately in 1.5 tonne pigage pots with hand plunging and post ferment maceration. The 2013 De Salis "F" spent 24 months in French barriques, with the first year in 40% new oak. Racked from gross lees for the second year in old French oak.

Blackcurrant, cocoa, blood plum skins, anise, briar and cassis on the nose, the "F" has dark forest berries on a fine spicy mid-palate through to a fine savoury tannic finish. This wine will continue to develop for at least 10 years, gaining depth of colour and complexity of palate.

\$38.00

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2013 De Salis "M": 60% Merlot, 25% Cabernet Sauvignon, 15% Cabernet Franc;

The fruit for the De Salis "M" was de-stemmed and whole berries fermented separately in 1.5 tonne pigage pots with hand plunging followed by post ferment maceration for 3 weeks. The "M" was matured in 40% new French oak for the first year – second year all older French oak. The De Salis "M" nose has dark cherries, cassis, dark chocolate and fenugreek leading to a juicy palate of red current, roasted red capsicum, blood plum and a touch of licorice with a soft textural mid palate and long lingering cigar box tannin finish.

10 + years.

\$46.00