



PANEL
TASTING

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Shiraz Shines

Barossa shiraz is in the spotlight with the panel turning its attention to differences between single sites and subregions.

TOP SCORER
The 2015 Eden
Hall Block 4 from
Eden Valley scored
96 points.



It could go without saying that the Barossa has long been established as one of our greatest regions for red wines.

It's now all but forgotten that in the years around 1980 some commentators wrote off the Barossa's future, so enthused were they by lean, often green cool-climate wines. Come 2018, cool-climate wines are now far more delicious and the Barossa is still with us. Good news all round.

Back in the 1980s the Barossa was mostly big company territory, its identity often disguised in multi-regional blends. These were made to maintain consistency from year to year, as much as vintage would allow, and to deliberately bear the mark of the producer's preferred style. Seppelt and Penfolds were masters of this and the latter maintains this approach for most of its reds today.

Recently, however, there has been a rapid expansion of Barossa winemakers, most of them small-scale operations looking to maximise the potential of small parcels of old vine grapes. They include existing grape growers, members of the retail and wholesale trade and new entrants to the industry, including English and New Zealand migrants. From a brief scan, I reckoned 29 of the 61 wines we tasted in our selection below were made by companies that didn't exist 20 years ago.

At the same time, Australia's greater emphasis on regional identity has moved on through subregional distinctions to investigate the qualities of individual vineyard sites. Brian Croser, visionary and *GT WINE's* Viticulturist of the Year in 2016, while never active in the Barossa, anticipated this beautifully in the 1980s when he coined the phrase 'distinguished sites'.

When planning the tasting, we did have difficulty determining, and later proving, whether wines were indeed from single sites. While some wines were long established and beyond reproach, we needed to rely on winemakers' or distributors' information, which was occasionally incorrect. We have allowed those wines to remain, all the same.

A full panel of our regular tasters assembled for this tasting: wine writer and now retailer Mike Bennie, wine educator and writer Peter Bourne, fine wine consultant Andrew Caillard MW, wine writer and author Huon Hooke, wine judge and writer Toni Paterson MW and me, winemaking consultant Nick Bulleid MW.

We tasted the wines grouped by the subregions identified for the Barossa Grape & Wine Association. Rather than discuss these and their complex soil types, I'll refer you to the website, barossa.com/wine/barossa-grounds. Since our tasting I've thought about the match between the wines below and their

subregion, but, with the exception of Eden Valley, have come to no conclusions.

The results brought few surprises, as we found a great array of richly flavoured, full-bodied and well-balanced shiraz. Nevertheless, there were a few that still fell into the trap of over-ripeness, dried fruit flavours and lack of balance as excessive alcohol antagonised hard tannins.

We also found greater use of cork closures than in other recent tastings. Twenty of 61 bottles were sealed with natural cork, and two of those bottles showed TCA, one appallingly so. While not a statistically significant sample, it is above the typically encountered strike rate of 5-6%.

My final comment is that all the wines below, young and mature, would benefit from decanting.

Central Grounds

2014 Elderton Command (A\$130) appealed to Hooke. "A rich and complex bouquet," he said. "Lots of smoked meats, char, spice and earth aromas. Complex and harmonious. Smoky oak. Very ripe. Good intensity in the mouth, but there are firm oaky tannins supporting it. The wine is solid, full-bodied, firm and upright, but appealing." I thought the oak quite sappy with a hint of coconut, but there's plenty of sweet red berry fruit to match it. I agreed with Hooke's final comment, "a keeper".

2016 Glaetzer Amon-Ra (A\$90) starts with concentrated, dark and red fruits on the nose and some glimmerings of savoury, cigar box development. The palate is firm and dry without being stern as there's good depth of fruit. Alcohol brings warmth to the finish. "A deep colour," found Caillard. "Fresh inky blackcurrant, blackberry aromas with aniseed liquorice notes. Plush, chocolaty wine with ripe dark berry fruits, classical chocolaty tannins, lovely richness and volume with persistency."

2014 Hewitson Falkenberg Private Cellar (A\$88) is quite youthful, still with purple in its colour. The nose starts closed with a touch of sulphide, but there's plenty of dark berry flavour. "The spice cupboard meets the bakehouse with aromas of raspberry pastilles, ripe boysenberries and warm plum tarts," Bourne wrote. "A dusting of nutmeg and roasted meats adds interest. Opulent palate with bucket-loads of red and black fruits, with chunky tannins providing a firm frame. Needs some air to show its best." Decanting would be especially rewarding here.

2014 Langmeil The Freedom 1843 (A\$135) prompted much discussion. Hooke was a strong supporter. "The bouquet is very complex with roasted meats," he found. "Charred, spicy and Rhône-like. Very arresting. A stunning wine, rich, full-bodied, smoky, charcuterie-like and detailed. Tar and graphite touches. Great amplitude and persistence. A magnificent wine, full of character." Caillard was less enthusiastic and I found it oaky, but acknowledged the concentrated fruit. It has years ahead of it.

2010 Magpie Estate The Malcolm (A\$150) also divided the panel somewhat. "Profoundly deep-set wine with intense panforte,



HIGH FLIER
 2015 Yalumba
 Paradox was
 given 95 points
 by the panel.

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HIGH END
 Shiraz from the
 Central Grounds
 of the Barossa.



dark chocolate, espresso aromas and dark berry blackberry notes,” noted Caillard. “Lovely maturation roasted chestnut, vanilla complexity. Beautiful concentration, harmonious oak integration and mocha complexity. Finishes long and minerally with plenty of heat but all perfectly balanced. Great wine.” I agreed, loving its barley sugar-like sweet fruit, rich, generous flavour and length. Hooke wasn’t keen on the “dried fig” flavours, however, and Paterson found the sweet fruit a little cloying. The wine’s fully ready now but has plenty of time ahead of it.

2014 Saltram No 1 (A\$80) is youthful, with an astonishingly deep, purple-red colour and fresh, concentrated dark berry fruit and chocolate. “The bouquet is shy, reserved, not overly oaky; the fruit does the talking,” thought Hooke. “Aniseed, black fruits. Full-bodied, firm and vigorous. The palate taut and robust, youthful and loaded with flavour and tannin. Great carpentry here. The structure is formidable. A flick of acid, which is borderline and firm tannins.” Caillard and I agreed the acidity was noticeable. My notes read, “This is all about concentration and structure”. It will be very long-lived, so please give it time.

2016 Schwarz The Schiller (A\$75) starts with red fruits and dried herbs on the nose, which is beginning to show development. The palate shows pleasing complexity and is initially supple, before finishing with slightly dry tannins. “Raspberry pastilles, Cherry Ripe and a dusting of allspice,” Bourne found. “Bright, breezy palate with buoyant red fruits and a hint of fresh aniseed. A gentle tannin grip resolves the finish.”

2014 Spinifex Bête Noir (A\$40) shows sweet fruit and violet on the nose with the fragrance suggesting whole bunches. Sappy flavours and suppleness confirm this. “Fresh blackberry, plum, sage aromas with developed mocha espresso notes,” Caillard noted. “Rather lovely. Well-concentrated wine with beautiful blackberry, sage, herb garden flavours. Loose-knit slinky textures, integrated vanilla oak complexity. Finishes minerally and long.”

2013 St Hallett Old Block (A\$110) has generous dark plum aromas with hints of Chinese spiced plum. There’s a fragrance that suggests some whole berries in the fermentation. The palate is surprisingly youthful, with fresh dark and red fruits and good overall balance. “Beautifully aromatic with cherry, cranberry and vanilla nuances,” thought Paterson. “Juicy, flavoursome and succulent. Fine tannins.” It’s ready, yet shows potential.

2015 Teusner Albert (A\$65) has simply huge concentration. The nose shows rich dark plummy fruit with considerable ripeness and the palate follows suit, with plenty of body and, as yet, undeveloped flavours. “Intense dark cherry, blackberry, mocha espresso aromas with herb notes,” Caillard wrote. “Very expressive and classic. Rich and voluminous with rich chocolate flavours and vanilla, spicy oak notes. Fine-grained tannins. Plush and traditional wine with plenty of stuffing to last the distance.” I agreed. It needs time.

2014 Tim Smith TSW Reserve (A\$65) is showing complex fragrance from development including cigar box and a little leather over its red fruits. The palate is beautifully balanced,

with a brush of fine tannins. It’s ready. “Black cherry, Bonox, sweet earth, ferrous notes, blood sausage and faintly herbal,” Bennie found. “Palate is soft, succulent, shows some dried herb and dried game meat characters amongst red cherry and dried cranberry fruits. Lovely, long, satisfying draw to the wine. A bit weary, but the savouriness is super.”

2013 Wolf Blass Medlands Platinum (A\$200) appealed to Bennie. “Dark chocolate, figs, ripe/salted plum, a dense fog of perfume here,” he began. “Very lush and smooth to taste. Palate-staining stuff. Iron filing tannins with a wash of crisp acidity underneath. Layers of fruit, choc, malt, oak, spice, panforte of sorts, a generous swell of flavours. It has balance and force.” I thought the wine was developing slowly, still showing blackberry flavours. The tannins are very fine and the length excellent.

2013 Yelland & Papps Divine (A\$115) has a complex nose showing cedar, juniper berries and a balsamic hint over red fruits. The flavours are mature and there’s plenty of firm, balanced tannin. “The bouquet combines savoury, meaty and earthy elements with wild blackberry and black plums,” Bourne noted. “The palate shows some development with well-integrated tannins. Deserves some dense protein.” It’s ready now.

Eden Valley

2014 Chris Ringland Reservation (A\$45) shows dense, ripe fruit on the nose with Christmas pudding characters and a whiff of alcohol. I thought the dark fruit flavours big and concentrated, and tannins remarkably fine given the wine’s strength. “Prunes and chocolate,” Caillard added. Paterson saw the wine differently. “Ripe and aromatic with sweet cherries and raspberries,” she wrote. “The palate is sweet-fruited and fleshy. Nicely balanced.”

2013 Dandelion Vineyards Red Queen of the Eden Valley (A\$100) divided the panel. Hooke and I were strong supporters, the former writing, “The bouquet is smoky/oaky and very toasty, filled with smoked smallgoods aromas,” Hooke wrote. “The palate is loaded with liquorice and aniseed flavours. The wine is incredibly long on the palate and powerful, the flavour powering on and on. A hint of squashed ants. Tannins are firm and abundant. Character plus.” I, too, liked its concentration in a palate that remained quite stylish. Paterson spoke for the nay team, “a little raisined. Lacks balance.”

2015 Eden Hall Block 4 (A\$40) appealed to me with its beautifully aromatic, fresh nose of blue and red fruits. The palate continues in style, with classic Eden Valley elegance, fine tannins and supple balance. Caillard loved it, too. “Fresh red cherry, raspberry, blackberry and liquorice aromas with a touch of aniseed and sage,” he said. “Ripe and expressive wine with redcurrant and blackberry fruits. Fine loose-knit slinky tannins and underlying savoury oak. Attractive fruit density, richness and mineral length.”

2014 Flaxman Estate (A\$60) starts with beautiful fragrance of sweet red berries and well-handled oak. There’s graceful balance



WELL-PRESERVED
 These three shiraz
 came from the
 Northern Grounds
 in the Barossa.

We found an
 array of richly
 flavoured,
 full-bodied and
 well-balanced
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BIG NAMES
 Penfolds Bin 150
 scored 95 points.





There has been
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winemakers
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with a supple mid-palate and excellent length. “A super-concentrated bouquet of blackberries, dark plums and mulberries,” Bourne found. “Bitter chocolate and liquorice add character, as does a whiff of beef stock. Dense and powerful, the exuberant dark berry fruits held in check by a swathe of tightly woven tannins that propel the finish.” Paterson added “poise and refinement”.

2013 Henschke Mt Edelstone (A\$225) gained universal support, but with qualifications about its slow development. “A complex bouquet of red and black fruits,” said Bourne. “There’s red jelly beans, all spice and liquorice. The palate is a fine balance of both sweet and savoury flavours with a solid mid-palate and well-integrated acid and tannin.” I loved its concentrated flavours and their interplay with oak, but the firm structure, from both the vineyard and the vintage, will need time to relax. Hooke added, “in very good condition. Full-bodied and dense.”

2015 Max & Me Boongarrie Vineyard Estate Grown (A\$60) gets the sweet/savoury combination just right, with red fruits, spices, a touch of dried herbs and nicely handled oak. The palate is elegantly structured and has lovely length. “Refined red and black fruits with a touch of liquorice,” Paterson found. “The palate is beautifully savoury and restrained. A youthful and primary wine with impressive concentration and layers of fine tannin. Excellent cellaring potential.” Here’s another outstanding wine from the hand of 2017 *Gourmet Traveller WINE* Winemaker of the Year finalist Phil Lehmann.

2015 Michael Hall Flaxman's Valley Syrah (A\$50) appealed to Bennie. “Dark cherry, malt balls, liquorice and Aussie bush scents,” he wrote. “A nice start. Some herbal character seamlessly

woven into kirsch-like fruit sweetness in the palate. A light touch of puckering tannin, cool acidity pulling the wine long. Has a svelte, seamless feel. Perhaps you could say a modern Barossa wine. Nice feel to this.” I

noted some whole bunch fragrance that lifts the nose and adds to the red berry and cola characters along with a subtle funky note. Regional elegance and fine, dry tannins complete the package.

2015 Soul Growers Kroehn Single Vineyard (A\$150) shows attractive sweet fruit on the nose with obvious vanilla from new oak. The palate follows with plenty of flavour and a fine tannin structure. Paterson, like me, thought the oak too prominent. “Mulberry, boysenberry and purple plum with mocha, chocolate and a touch of star anise,” said Bourne. “Flavoursome palate. The energetic fruit tannins are supported by sweetly spiced oak.”

2016 St Hallett Garden of Eden (A\$25) got a great rap from Paterson. “Pitch-perfect ripeness with gorgeous plum, mulberry and blueberry nuances,” she said. “I like the brightness and the concentration of the aroma. Excellent intensity, freshness, tension and acidity.” I also noted deftly handled oak that sat in the background in an elegant palate. Otherwise her notes and mine echoed each other, fresh acidity and fine tannins the key. It will develop beautifully.

2016 Torzi Matthews Schist Rock (A\$22) has a dense nose showing rich, dark fruit with a little Christmas cake and savoury development beginning. A full-bodied palate follows, with cedary flavours, warmth from alcohol and plenty of soft tannin. One taster noted “a slight acid zing”. Bourne found “lots of lifted red and black fruit aromas – raspberry, cherry and dark plum – with a hint of chocolate and cinnamon spice. Even, well-defined

palate with good drive, the fruit flavours echoing the nose. Taut tannins extend the finish." It's ready now and is good for short-term ageing. Good value.

Northern Grounds

2013 Epsilon 1994 Greenock (A\$45) has an almost impenetrable colour with matching, concentrated dark plum and Christmas cake aromas. The palate is full-bodied with rich, sweet fruit and lots of firm tannin. "Intense dark chocolate, praline and graphite/wet plum flavours," found Caillard. "Sweet dark chocolate, dark plum flavours. Fine, chalky textures. Classic in structure albeit with slightly elevated acidity." The wine is very complex – very ripe, too – and is ready now, but will clearly live for many years.

2016 Epsilon (A\$20) won strong points from Bennie. "Blueberry, panforte, brick dust, undergrowth scents," he said. "Savoury start; very lovely; charisma. Medium weight, spicy, soft and succulent feel with flavours set to brown spice and red berry fruits with a lick of herbal detail. A web of feathery, dusty tannins settle in. Touch of leather and pepper to close. A savoury, serious style." I agreed with savoury, finding leafy, wintergreen notes.

2015 Hentley Farm The Beast (A\$90) has plenty happening, with rich, chocolate/mocha aromas – huge depth, really – and plenty of cedary oak. "Distinctly spicy," thought Paterson. "Ripe plums. Quite harmonious and composed. Luscious, chocolaty and concentrated. Excellent depth. An opulent Barossa red." I agreed, finding great depth of flavour well matched by lots of firm, balanced tannin. It's a classic traditional style, ready now and will age further.

2015 Kalleske Johann Georg Old Vine (A\$129) also shows that chocolate/mocha combination with some sweet berry fruit and cigar box on the nose. The flavours are rich and concentrated, alcohol bringing weight, but without intruding. Caillard loved it. "Fresh blueberry, blackcurrant pastille, raspberry aromas with lovely impact, he wrote. Beautiful, pure blackberry fruit and sage flavours. Fine slinky textures and underlying new oak complexity. Generous but elegant in style. Finishes firm and tight."

2015 Michael Hall Triangle Block Stone Well (A\$50) appealed to Paterson. "Warm and spicy with rich fruit and lovely earthiness," she said. "Roasted meat, concentrated blackberry and a pleasing stony edge. There is excellent density to the fruit though, refreshingly, it is not over-sweet." I found a fragrant bouquet developing, combining red fruits, spices and polished cedar. The flavours are already complex and savoury with bottle-age, and these sit in a supple palate that finishes with a fine cut of tannin. It's ready and will age for a few years.

2014 MSV Greenock Estate (A\$50) shows very ripe red and dark plum on the nose, with oak and seemingly a lift from alcohol, although it declares only 13.5%. The palate has lashings of oak, non aggressive, with overall good concentration. "Inky deep blackberry vanilla spice aromas with roasted chestnut notes," Caillard found. "Attractive concentrated wine with black cherry,



DOWN SOUTH
Shiraz from Southern Grounds fared well with Jacob's Creek Centenary Hill topping the tasting.

spicy, dark fruit flavours and fine, slinky dry textures. Finishes chalky firm. Well-made wine. Oak shortens the wine but over time should fatten up."

2015 Penfolds Bin 150 Marananga (A\$90) moves from an astonishingly deep red colour to a dense nose of dark fruits and cedary oak that's beginning to develop complexity. "The bouquet is classic Barossa shiraz: chocolate, dark plum, rich, fleshy, ample tannins and smooth texture," said Hooke. "A big, solid wine with plenty of structure and grip. Power plus. Concentration as well as balance." That even texture makes the wine quite approachable now, despite a chewy edge to the tannins that accompany the depth of flavour. The wine will age for many years.

2016 Powell & Son Schulz Koonunga Hill (A\$125) got strong marks from Caillard. "Savoury biscuity, cedar and roasted nut," he said. "Dark cherry aromas with leafy notes. Elemental, but classic with blackberry, fine cedary, mocha complexity and fine grained textures. Lovely concentration and mineral length, but needs time to balance." I was impressed that, in spite of the wine's great depth and obvious nutmeg from French oak, the palate has quite a stylish balance. It nevertheless needs time.

2015 Sami-Odi Hoffmann Dallwitz (A\$110) prompted much discussion on wine style. Bennie was a supporter. "A herbal lift, dark berry fruitiness and spice," he said. "There's loads of sweet fruit and amaro in perfume, a whiff of Chinese five spice and fennel. Satiny flow, slick, palate staining (gently), chinotto elements and a fine, peacock's tail of flavour and tannin to finish. Quite impressive in its polished way." Caillard was also a supporter, while Paterson thought it over-ripe and oaky. I sat in between.

2015 Standish The Schubert Theorem (A\$105) matches its very deep colour with a dense nose showing dark plum, chocolate



and cedary oak. The palate is full-bodied, with rich flavours and plenty of balanced tannin. There's some alcohol heat, too, but the wine finishes well, with good length. "A complex aroma and enticing background savouriness and crushed herb," Paterson found. "Juicy, fleshy fruit. Plush and rounded. Nicely balanced."

2015 Tomfoolery Artful Dodger (A\$95) gained top marks from Bourne. "Red fruits pave the way with redcurrant, cherries and cranberries," he wrote. "A dusting of cumin and red pepper adds a lift. Vibrant palate, where sweet red fruits interplay with juicy acidity. A fine tannin frame underpins the finale." The fruit on the nose is quite aromatic, with a contribution from the oak's vanilla. A gentle palate follows, with attractive red berry flavour. The wine's ready now and will develop complexity over a few years.

2016 Torbreck The Struie (A\$49) has concentrated dark fruits and plenty of sweet oak to match. There's wonderful depth of flavour and the tannins, while quite chewy, fit the context. There's good length, too, and the whole package says "potential". Hooke said, "very deep, rich red-purple colour. Ripe clean bouquet, plummy and blackberried. Liquorice, too. The wine is very full-bodied and dense, firm with abundant tannins and strongly built. Archetypal Barossa shiraz."

2016 Tscharke Gnadenfrei Marananga (A\$20) combines very ripe, red plum jam aromas with attractive cedary development. The flavours follow suit accompanied by firm tannins. "Ripe fruit with blackberry pastille and liquorice elements," Paterson found. "Good intensity on the front and mid-palate. It falls away a tad on the finish, although I suspect that the length will grow with time." It's a bargain, too.

2015 Two Hands Bella's Garden (A\$60) won Hooke over. "The bouquet, toasty oak/chocolate and a lick of spice," he began. "Full-bodied and savoury with lashings of drying tannins. Deep, dense, packed with flavour and tannin. This will reward

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cellaring." I agreed, finding great depth of dark fruit and a generous contribution from oak. More than "rewarding cellaring", this actually needs a couple more years before you think of broaching a bottle.

2014 Whistler Reserve (A\$100) greatly pleased Bennie. "Bold perfume of dark berries, ripe plum, figs, dates, cola, and earth," he noted. "Sweet and lush to taste. Ample, soft and supple, flowing with a concentrated feel, yet fresh. Liquorice and choc tannins flow through to a sticky, palate staining finish. Many will love the heft and smoothness

here." I loved the sweet fruit flavours, but thought the charred oak a bit dominant. Overall, the wine is well-balanced and ready.

2015 Yalumba Paradox (A\$47) is beginning to show development, which is adding complexity to its red fruits and spices. The flavours are rich, yet typically of Yalumba reds, the wine has a stylish balance and leaves the mouth fresh. "A rich bouquet," Bennie said. "Ripe plum, choc-liquorice, sage, coffee grounds, Bonox and bergamot tea. Enticing, Barossa 101 scents. Concentrated, yet fresh to taste, inky berries, ferrous tannins, more tea-like character and liquid minerality to finish. Structured yet svelte, this feels like a serious wine, a touch elegant, yet with the brute lurking beneath."

Southern Grounds

2016 After Five Wine Co Single Vineyard (A\$45) appealed to Bennie. "Blackcurrants, blackberries on briar, green herbs, black pepper, sweet earthiness," he wrote. "Medium weight and well structured across the palate. Rolls with gently building tannins, fresh under the dark, concentrated fruit characters. Finishes with a touch of liquorice and sweet-salty flavours. Does the region well for the variety." I agreed on the dense fruit flavours, which match the tannins beautifully. The wine needs at least a couple of years and will age well.

2013 Burge Family Winemakers Draycott (A\$42) won top points from Caillard. “Deep-set dark olive, blackberry and graphite aromas with cedar oak complexity,” he began. “Attractive supple-textured wine with dark berry fruits, a touch of panforte, herb garden and fine chocolate textures. Attractive oak complexity. Finishes long and sweet. Impressive wine.” There are also the concentrated, Christmas cake-like flavours of very ripe fruit and firm, dry tannins. The wine has the mark of the vintage, which produced concentrated, robust wines. It will live for many years.

2015 Grant Burge Filsell (A\$44) shows rich, dark fruits on the nose with distinct cigar box from new oak. “Highly concentrated,” Paterson thought. “Slight pastry nuances. The palate has savoury accents of roasted meats alongside the red fruits and cocoa powder. A full-bodied, richly flavoured wine.” Oak contributes to the flavours and structure, too, and the wine finishes with firm tannins and persistence. It will benefit from a couple of years in the cellar initially and will continue to develop well.

2012 Jacob’s Creek Centenary Hill (A\$100) is remarkably fresh with rich, sweet blackberries and well-integrated oak. The palate has wonderful concentration of red and dark fruits with balanced, firm tannins and a pleasing touch of acidity to finish. “Very good colour, bright and youthful,” Hooke began. “The bouquet is likewise in great condition: rich, youthful and still showing some primary fruit. Chocolate, fruitcake and rum-and-raisin. Deep, bright, bold and long. The finish is refreshing. Superb.”

2014 St Hugo Barossa (A\$35) presents an interesting comparison with its stablemate above, which appeared – masked, of course – in a later bracket. I thought the oak more prominent here, but there are still rich, dark fruits and pleasing freshness. It’s a firmly structured, vigorous wine. It won Hooke over. “The bouquet is liquorice, fruitcake, but fresh and in good condition,” he said. “The wine is big and bold, quite tannic and solid with generous oak and substantial richness. Chocolate and fruitcake flavours galore. A big wine with a rather firm finish. Needs time.”

2015 Trevor Jones Belle Terroir Sorcière Sauvage (A\$60) has a complex nose that combines red fruits, dried herbs and cola with bottle development. The palate is intriguing, with stinky overtones and some heat on the finish. “Lifted perfume of red berries, raspberry liquorice, sweet spice, fennel and choc-mint,” Bennie wrote. “Choc-mint on the palate, too. Very thick, rich feel to the wine. Loaded with flavour, punchy and long. Finishes leathery, but fresh and with a repeat chew of tannins, and all balanced in the slow-moving freight train feel to the wine.” 🍷

Unfortunately the following wines did not arrive in time for the tasting and were not rated by the panel:

2014 Sorby Adams Tristian Shiraz

2015 Travis Earth Shiraz

2015 First Drop Fat of the Land Greenock Shiraz

2016 St Johns’ Road The Evangelist Shiraz

2014 Sons of Eden Remus Shiraz

2012 Seppeltsfield Uber Shiraz

TOP BAROSSA SUBREGIONAL SHIRAZ

★★★★★

96 2015 Eden Hall Block 4 (A\$40)

96 2012 Jacob’s Creek Centenary Hill (A\$100)

95 2016 Glaetzer Amon-Ra (A\$90)

95 2015 Kalleske Johann Georg Old Vine (A\$129)

95 2015 Penfolds Bin 150 Marananga (A\$90)

95 2015 Yalumba Paradox (A\$47)

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94 2014 Tim Smith TSW Reserve (A\$65)

93 2015 Max & Me Boongarrie Vineyard Estate Grown (A\$60)

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93 2015 Two Hands Bella’s Garden (A\$60)

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93 2013 Wolf Blass Medlands Platinum (A\$200)

93 2013 Yelland & Papps Divine (A\$115)

92 2010 Magpie Estate The Malcolm (A\$150)

92 2014 Spinifex Bête Noir (A\$40)

92 2013 St Hallett Old Block (A\$110)

92 2016 Torzi Matthews Schist Rock (A\$22)

92 2016 Tscharke Gnadenfrei Marananga (A\$20)

91 2016 After Five Wine Co Single Vineyard (A\$45)

91 2013 Burge Family Winemakers Draycott (A\$42)

91 2013 Epsilon 1994 Greenock (A\$45)

91 2015 Michael Hall Eden Valley Flaxman’s Valley Syrah (A\$50)

91 2013 Henschke Mt Edelstone (A\$225)

91 2014 Saltram No 1 (A\$80)

91 2016 Schwarz The Schiller (A\$75)

91 2016 St Hallett Garden of Eden (A\$25)

91 2014 St Hugo Barossa (A\$35)

91 2015 Tomfoolery Artful Dodger (A\$95)

91 2015 Trevor Jones Belle Terroir Sorcière Sauvage (A\$60)

90 2014 Chris Ringland Reservation (A\$45)

90 2013 Dandelion Vineyards Red Queen of the Eden Valley (A\$100)

90 2014 Elderton Command (A\$130)

90 2016 Epsilon (A\$20)

90 2015 Grant Burge Filsell (A\$44)

90 2014 Langmeil The Freedom 1843 (A\$135)

90 2015 Michael Hall Triangle Block (A\$50)

90 2014 MSV Greenock Estate (A\$50)

90 2016 Powell & Son Schulz Koonunga Hill (A\$125)

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