



## Louis Latour Agencies Medal Winners



### GOLD LIST

#### **Craggy Range Avery Vineyard Sauvignon Blanc 2011**

It's the balance as well as the complexity that puts this wine ahead. With a shopping list full of flavours – think pineapple, green apples, unripe pears, mandarin, even asparagus – not to mention a touch of lemon sherbet, there's also a 'lively refreshing minerality' and a delicate finish. 'Can I have another bottle please?', said consultant Maria Rodriguez as she recommended scallops as the food partner of choice.

*Avery Sauvignon blanc 2010 was also awarded a Gold Medal in the 2011 Sommelier Wine Awards.*

#### **Viu Manent Single Vineyard San Carlos Malbec 2009**

*'Big but well sculpted,' was perhaps the best explanation of this wine's appeal and charm. 'Ripe fruit and firm tannic structure with a deft hint of oak adding additional complexity,' said Cubitt House's Matthew Cocks, while consultant Angela Reddin liked the 'youthful juicy' nature of the 'rich, concentrated nose', and picked up orange rind and spice, plus Syrah-like pepperness' on the palate. Top match? Lamb chops.*

### BRONZE



#### **Craggy Range Gimblett Gravels Syrah 2009**

A little young, this was nevertheless appreciated for its elegance. 'Floral, oak and black fruit on the nose with a touch of pepper,' said Vivat Bacchus' Laura Ward, while Hotel du Vin's Michael Harrison said it was a 'darker, more satanic wine, with soft but abundant tannin and good length.'

#### **Henry Fessy Fleurie 2010**

'Very aromatic with delicate notes of rose petal and raspberry, this is tight on the palate with mineral notes, sour cherry and savoury tannins. Will pair well with food,' said Angus Macnab, formerly The Lanesborough.

#### **Simonnet-Febvre Crémant de Bourgogne Pinot Noir NV**

A panel divider: despite its 'well-defined acidity' and 'rounded honey fruit', not everyone appreciated the savoury, yeasty, nutty notes. Kofler & Kompanie's Nigel Lister disagreed, saying the wine was 'sophisticated', and Terroirs' Emilie Courtois said the autolytic character made it 'more "vinous", and more likely to go through the whole meal'.

#### **Wakefield Jaraman Shiraz 2009**

Packed with fruit and spice and infused with smoke, herbal hints and white pepper, 'There's nothing subtle here,' said consultant Angela Reddin. 'A very good example of an Aussie blockbuster, with its high alcohol, flavour and body.'