

# WINE News

Explore Porongurup, Sondagsklook and the Freycinet Coast with our eclectic selections and Direct Imports from Australia, New Zealand and South Africa.



## AUGUST 18, 2014 FEATURES

- 2 Mount Trio, Kerrigan + Berry, Sittella
- 3 Oakridge and Hermanuspietersfontein (HPF)
- 4 Looking Good: The View from Down Under

## Expanding the Paradigm: New Wines from New Places

By Ryan Woodhouse

There is nothing really wrong with finding a wine you really like, and then drinking that same wine over and over again. But I think that wine is also about exploration. Some of the strongest, most evocative moments happen when you experience an aroma or flavor that is new to you, or unique in the world; something that makes you say, "Wow, that's really interesting!" I believe that this is likely to happen more frequently when you step out of your safety zone and take a walk on the wild side. Who knows what you might experience!

At K&L we are often asked, "What's good?" or "Can you recommend something that is really nice?" While we work tirelessly to find and present wines that we believe are of high quality, "nice" and "good" are innately subjective: what is good to me might not be good to you. So, for many years I have tried to talk to people about wine using language more like: *interesting, complex, classic, unusual*; words that are at least little more, if not entirely, objective and descriptive. More importantly, they might help you to begin a journey of discovery.

In this newsletter, we'll mainly focus on our new selection of Direct Import wines from some of the lesser-known places around the southern half of the globe. I hope you can find some wines that are at least intriguing enough to try, even if you have never heard of Cabernet Franc from Sondagsklook, Riesling from Mt. Barker, Verdelho from Swan Valley or Pinot Noir from the Freycinet Coast.

### Springvale Vineyards

Speaking of the Freycinet Coast, I am really excited to introduce you to our first direct import from Tasmania: Springvale Vineyards. The problem with getting wines from Tasmania is that the Australian main-

land has an insatiable appetite for these elegant, cool climate wines. Trying to wrestle away just a few wines for international export is quite tricky and usually quite expensive, too. However, we have managed to do a great deal with the folks at Springvale for some of their Melrose Vineyard Pinot Noir. Springvale Estate has been farmed by the Lyne family since 1875. Their first vines were planted in 1986 and the Melrose Vineyard was planted in 1998. If you haven't tried one of these cool climate Tazzie Pinots yet, now is your chance.

### 2013 Springvale "Melrose Vineyard" Pinot Noir Freycinet Coast Tasmania\* (\$15.99)

A single vineyard Pinot produced in a juicy, easy-drinking style. This wine is bright, fresh, fruit-driven, and very soft and lush. While the fruit undergoes a very light extraction to limit the tannin levels, the wine is highly aromatic, with lots of floral, rose petal and strawberry notes on the nose. On the palate, ripe cherry, strawberry, cake spice and raspberry coulis; halfway between great Cru Beaujolais and Russian River Valley Pinot. Such a great summer and fall wine, it's really versatile, and can be enjoyed with grilled chicken, fish or just by itself on a warm evening.



### Mount Trio Vineyards

A brand new Direct Import for us, this highly anticipated project was named one of James Halliday's Top 10 "Dark Horses," or up-and-coming wineries, of 2014. This small estate is owned and managed by veteran winemaker Gavin Berry and his wife. Together they make wines from their own lovingly hand-tended 20 acres in the Porongurup subregion of the Great Southern in Western Australia. The focus here is on purity of fruit, balance and drinkability. These wines represent exceptional value, especially since we are cutting out the middlemen and buying direct from the estate.

**2012 Mount Trio Cabernet Sauvignon-Merlot Great Southern\* (\$11.99)** This is an unbelievable value in Cabernet, hard (if not impossible) to beat from anywhere in the world at this price point. Lots of juicy, rich fruit, with structure and Cabernet character giving balance and focus to the unctuous generosity. Scary good for the money!

**2013 Mount Trio Sauvignon Blanc Great Southern\* (\$11.99)** Fantastic Sauvignon Blanc at an everyday price. The nose shows lime, fresh-picked herbs and white flowers. The wine is delicate and very refreshing, with citrus flavors echoing the nose across the crisp, zesty palate. Fantastically drinkable and easy to love at this crazy low price! 92 points JH.

**2011 Mount Trio Shiraz Porongurup Western Australia\* (\$15.99)** This is a beautifully pure, rich, expressive Shiraz from immaculately farmed vineyards. 94 points JH: "Good color; an impressive wine at all points along the way, with a peacock's tail display of black cherry, spice and licorice embraced by warm, fine tannins, oak playing a largely unseen role. Will cellar well, but there's no reason not to drink it today."

**2012 Mount Trio Riesling Porongurup Western Australia\* (\$15.99)** Porongurup is becoming increasingly known for exceptional aromatic whites. The Mount Trio Riesling is crisp and refreshing, with citrusy notes and perfectly pitched acidity. It is a style that can be enjoyed now or with bottle age, and pairs with a variety of fresh seafood. 94 points JH: "The voluminous and complex bouquet sets the scene for the palate, where citrus and apple flavors grapple with crunchy acidity.

Just when you think the acidity wins the argument, the lingering aftertaste reveals the fruit once more."

### Kerrigan + Berry

A collaboration of veteran winemakers Michael Kerrigan (Hay Shed Hill) and Gavin Berry (Mount Trio). The grapes are hand-selected from parcels of old vines in both Mt. Barker and Margaret River. These wines show the absolute pinnacle of what Western Australia can produce. We received a small allocation of these truly spectacular wines.

#### 2009 Kerrigan + Berry Cabernet Sauvignon, Mount Barker-Margaret River\* (\$49.99)

Exceptional Cabernet. Highly aromatic, blackcurrant, blueberry, anise, cigar box and crushed mint. The palate echoes these characteristics with wonderfully fine, silky tannins, perfect weight and elegance. So concentrated and flavorful, yet quite ethereal on the palate. Truly magnificent wine. 96 points JH.



*Driving in the Great Southern.*

**2012 Kerrigan + Berry Riesling Mount Barker\* (\$24.99)** Laser focused, intense Riesling from an old hillside block in Mt. Barker. The Langton vineyard was planted back in the early 1970s and produces fruit of stunning depth, concentration of flavor and minerality. The wine is tightly coiled before releasing a cascade of flavors. The whole citrus spectrum, green apple, feijoa, river stone; ground quartz, even? Unbelievable persistence and linear intensity on the palate. World-class dry Riesling. 96 points JH, 90 points RP.

### Sittella Estate

Sittella was a revelation for me while spending some time in the little-known (yet very historic) Swan Valley region of Western Australia. The region was founded in 1834, predominantly producing fortified wines. Sittella's winemaker Colby Quirk produces some magnificent, rich, pure wines from Swan Valley and Margaret River. I personally thought Sittella's wines were the best I stumbled across in Swan Valley, and the critics seem to agree, since the winery has won many wine shows and tasting competitions regionally and nationally. James Halliday rates Sittella as an "Outstanding/Five Star" winery.

**2013 Sittella Sauvignon Blanc-Semillon Margaret River\* (\$14.99)** Super fresh and zesty. Lots of juicy, freshly grated citrus, crushed herbs, wet stone and lime blossom. A seriously refreshing wine with great texture from the Sémillon component, plus driving energy and vibrancy from the cool, coastal Sauv Blanc fruit.

**2013 Sittella Verdelho Swan Valley Western Australia\* (\$14.99)** In college, I once found a few closeout cases of Swan Valley Verdelho in a random liquor store that became our house wine! Swan Valley has a long history of growing Verdelho for fortified wines, similar to that of its native Madeira. This wine, however, is crisp and dry with some citrus flavors and fleshier ripe stone fruits. It is soft and generous in texture, with gentle acidity keeping it fresh and long on the palate.

**2010 Sittella Estate Cabernet Sauvignon Margaret River\* (\$19.99)** From Sittella's Wilyabrup estate in Margaret River, and made in small lots, this wine shows ripe black currant, dark forest fruits and dark chocolate character, with subtle mint and tobacco. This is serious and powerful Margaret River Cabernet at a very reasonable price thanks to our Direct Import program.

**2012 Sittella Shiraz-Grenache-Tempranillo Swan Valley Western Australia\* (\$19.99)** A unique blend of varieties that all do extremely well in Swan Valley. This wine captures the richness and power of Swan Valley fruit, while retaining lots of freshness and spice. A medium-bodied wine showing exotic berry fruits, spices, truffle, sandalwood and cracked peppercorns. A great accompaniment to grilled or cured meats.

## Oakridge Vineyards

Our first Direct Import from Oakridge really turned some heads. These wines are very much the antithesis of what many people think of when they think of Australian wines. This new shipment is better than ever, with the big scores and praise to prove it.

Oakridge produces some of the finest Chardonnay in Australia. The style is focused, mineral-driven and linear; much more Burgundian rather than big oak and butter bomb. Their Pinot Noirs are also very restrained, with lots of dusty red fruits and earthy nuances; the terroir sings much louder than the primary fruit flavors.

Oakridge also makes cool climate Shiraz at its finest. There is no lack of power in the wines, but they have restrained alcohol levels, the oak is subtle, and the wines are ultimately designed to go with food just like their Northern Rhône counterparts. These are wines of balance, concentration, complexity and elegance.

**2012 Oakridge “Guerin Vineyard” Chardonnay Yarra Valley\* (\$24.99)** 96 points JH: “Has that extra edge and precision of Upper Yarra Valley fruit, with a mineral spine to the grapefruit and white peach flavors.” 92+ points RP: “Scented of yuzu zest, orange blossom and fresh lime juice with touches of toast, struck match and clotted cream. Light-bodied plus clean and very crisp through a long, mineral-laced finish, this tight-knit beauty should develop nicely over the next 4-6 years.”

### 2012 Oakridge “d’Aloisio Vineyard” Chardonnay Yarra Valley\* (\$24.99)

95 points JH; 92 points RP: “Aromas of apple tart, apricots and brioche with touches of cashews and mandarin peel. Medium-bodied and accented by a tart acid line, it has great flavor intensity and a long refreshing finish.”

### 2012 Oakridge “Guerin Vineyard” Pinot Noir Yarra Valley\* (\$24.99)

Silky, elegant, feminine Pinot Noir. A lovely combination of soft, perfumed fruit, earth and baking spices. 95 points JH.



### 2012 Oakridge “Whitsend & Oakridge Vineyard” Shiraz Yarra Valley\* (\$24.99)

94 points JH: “Bright, clear crimson-purple; it has a particularly fragrant bouquet and a perfectly balanced medium-bodied palate, spice common to both; blackberry, plum, cedar and fine, persistent tannins in the mouth.”

### 2012 Oakridge 864 Single Block “Guerin Block 4” Pinot Noir Yarra Valley\* (\$49.99)

97 points JH: “Has effortlessly achieved varietal purity; outstanding mouthfeel, texture, length and balance.”

### 2010 Oakridge 864 Single Block “Oakridge: Winery Block” Shiraz Yarra Valley\* (\$49.99)

96 points JH: “Bright, clear crimson-purple; supple and luscious, with vibrant red and black cherry aromas, which flow through to the mouthfilling palate; the whole berry ferment results in great purity of the fruit flavor, yet it has all of the texture one could wish for.”

## Hermanuspietersfontein (HPF)

I have a reputation at K&L for buying wines with names that are impossibly hard to pronounce. Hermanuspietersfontein—we’re going to call it “HPF” for simplicity’s sake—is the latest such producer, but what can I do when the wines are just flat-out delicious!

Winemaker Bartho Eksteen is known in South Africa as “The Sage of Sauvignon Blanc,” “The Sultan of Savvy,” and even “Monsieur Sauvignon Blanc.” He is truly regarded by his peers as the master of this varietal, and he has won just about every winemaking award under the sun including South African Winemaker of the Year. I met Bartho in San Francisco and was very taken by the quality and complexity of his wines and the ethos of his estate.

HPF is a stunning property in the greater Hemel-en-Aarde Valley. However, HPF’s mesoclimate and mountainous topography are so unique they actually founded their own sub-region called Sondagskloof. Bartho makes a broad selection of wines, all of which deserve a place on our shelves.

### 2013 Hermanuspietersfontein (HPF) “Nr. 3 Bergblokke” Sauvignon Blanc\* (\$11.99)

HPF’s Bergblokke, or “Mountain Block,” produces more concentrated, fruit-driven wines presenting juicy citrus, kiwi, litchi and passion fruit aromas and flavors. A dash of barrel-fermented Sémillon balances the Sau



Blanc’s racy freshness and enhances palate texture and complexity. This is a super refreshing wine with lots of juicy fruit and zesty acidity. Unbelievable value for the money. Our staff has fallen head-over-heels for this one!

**2013 Hermanuspietersfontein (HPF) “Nr. 7” Sauvignon Blanc\* (\$14.99)** The Nr. 7 is HPF’s more terroir-driven expression of Sondagskloof SB. The focus is on fresh herbaceous notes, elegance, restrained fruit and powerful minerality. Quite Sancerre-like. Again, a dash of barrel-fermented Sémillon and Nouvelle Blanc enhances texture and complexity.

**2013 Hermanuspietersfontein (HPF) “Bloos” Rosé\* (\$12.99)** A refreshing rosé made from Bordeaux varieties. Some fruit is deliberately picked for rosé and some is saigné juice from the Die Arnoldus flagship Bordeaux blend. A short time in barrel gives a soft, round mouthfeel. The wine is dry but creamy in texture, rather than hard and bitter, as some Cabernet-based rosés can be.

### 2010 Hermanuspietersfontein (HPF) “Swartskaap” Cabernet Franc\* (\$24.99)

Swartskaap is an elegant, cool climate Cabernet Franc with lots of tobacco notes, minerality and superfine tannins. This wine focuses on the more feminine and savory side of Cab Franc, with smoky minerality in spades. If you like Loire Cab Franc you need to try this!

### 2009 Hermanuspietersfontein (HPF) “Die Arnoldus” Bordeaux Blend\* (\$29.99)

Die Arnoldus is HPF’s flagship wine. It is a full-bodied, five-varietal Bordeaux-style wine, with well-defined structure and soft, ripe tannins. Containing Cab, Merlot, Cab Franc, Malbec and Petit Verdot, this is a true homage to the wines of Bordeaux with a dash of distinctive HPF character. The wine shows lots of dark brooding fruit with savory nuances of pipe smoke, cedar, leather and earth. Serious wine.

# THE VIEW FROM DOWN UNDER *Is Looking Good*

Things are looking good these days for Australia, New Zealand and South Africa. Last year K&L saw significant sales growth from all three countries, and taken as a whole, the category had the third strongest growth company-wide. Last year, while attending a major conference in Australia, I found that wines of balance, purity and detail were the norm. Among vintners, there was also an excitement to share their wines with the world and to erase negative perceptions of their industry. That said, and maybe because I've been at this awhile, it was a revelation to talk with younger people who were not even aware that there had been a dramatic turn against Australian wines. "Oh, you didn't know that? Well, never mind, I never said that." So, hit the reboot button, and let's start over!

New Zealand: We continue to champion life beyond Marlborough Sauvignon Blanc—without shooting ourselves in the foot, we hope—by offering regional expressions of that grape along with superb Pinot Noir, Chardonnay, Riesling and, particular to Hawkes Bay, Syrah and Bordeaux blends. This is an exciting category, especially because it's only in the past 20 years or so that the wines have been out on the global market. Clearly, they have resonated with people's tastes, and I believe they'll stand the test of time and endure.

Going to South Africa for the first time is a bit like a first love: tough to forget! In fact, it's a lot like that, where at the beginning you're smitten with the obvious surface beauty before discovering depth and complexity. For the first time that I can remember, *Wine Spectator* devoted a cover to South Africa, so you know that the wines have gained traction. While attending the 2012 Cape Wine event, I had some time to visit various "farms," as they call wine estates. The quality since I first visited nearly 15 years ago has skyrocketed. Stellenbosch and Paarl are two of the most well-known regions, but keep an eye out for the wines from Swartland—besides great Chenin Blanc, the Rhône varieties are particularly impressive.

Here are a few rewarding wines that should make you come back for more:

**NV Jansz "Premium Cuvée" Brut Sparkling Wine Tasmania (\$21.99)** and **NV Jansz "Premium" Brut Rosé Tasmania (\$21.99)** Tasmania has been producing good Riesling and Pinot Noir, but as of late, the sparkling wines have been stealing the show. The vineyards were originally planted in 1986 by a partnership between Louis Roederer and Heemskerk Wines and sold to the Hill-Smith family (Yalumba) in 1997. The brut is clean and crisp with mineral, pear, honeysuckle, citrus and ginger. The rosé offers notes of strawberries and cream with yeasty accents. Both have fine bead with good texture and persistence.

**2013 Yalumba "Old Bush Vine" Grenache Barossa Valley South Australia (\$16.99)** Grenache shares some of the characteristics of (much more popular) Pinot Noir, with lifted bouquets and an often silky texture. Some of the fruit for this wine came from vines planted in 1898—I doubt France can top that, and if they could, it wouldn't be \$16.99! The nose shows bright raspberry, cherry and Asian spice, silky supple tannins on the palate, with great purity to the fruit and fine length. 90 points ST.

**2012 Hewitson "Miss Harry" Rhône Blend Barossa Valley South Australia (\$19.99)** Over the last 15 years, Dean Hewitson has been one of my first appointments when I visit Australia; often I go straight from the plane to a barrel tasting. His wines always show a purity of fruit along with judicious use of French oak. The Miss Harry has always been a favorite of mine. This wine shows red and black fruits with spice, smoke, licorice and a bit of an herbal, savory note. This contains fruit sourced from vines planted in the late 1800s; it's the Australian answer to Châteauneuf-du-Pape. 94 points JH.



*A wallaby: Here's looking at you.*

**2010 Lagoon Hill Pinot Noir Martinborough (\$18.99)** The Lagoon Hill has aromas of plum, smoky cherry, clove, dried orange peel and rhubarb. On the palate the wine is tangy and spicy with a fine-grained tannin structure and good length. Made from the famed Abel clone, also known as the "gumboot clone." Legend has it that cuttings from DRC were smuggled in a gumboot through customs, and Abel was the agent who found it. This is a great value in Martinborough Pinot Noir.

**2013 A.A. Badenhorst "Secateurs" Chenin Blanc Swartland (\$12.99)** WS: "Top value!" Without a doubt the 2012 Secateurs Chenin was the biggest-selling South African wine in K&L's history, with over 4,000 bottles sold, and the 2013 is a more-than-worthy followup. The grapes come mostly from their farm where the old bush vines were planted in the 1960s. The nose offers honeysuckle, orange blossom, apricot, nectarine and peach stone fruits and spice. On the palate, seven months on gross lees creates a creamy texture with mineral and flint accents and zesty citrus finish. Absolutely delicious. Cheers!

— Jim Chanteloup

## K&L REDWOOD CITY

3005 El Camino Real, Redwood City, CA 94061  
P (650) 364-8544 F (650) 364-4687  
HOURS M-F 10-7, Sat 9-7, Sun 10-6  
LOCKERS M-S 10-6, Sun 11-5

## KLWINES.COM

Toll Free (877) KLWINES (877) 559-4637  
Email: [Wines@KLWines.com](mailto:Wines@KLWines.com)

## K&L HOLLYWOOD

1400 Vine Street, Hollywood, CA 90028  
P (323) 464-WINE (9463) F (323) 836-0853  
HOURS M-S 10-8, Sun 11-6

## K&L EVENTS & TASTINGS

We host regular evening and Saturday tastings at each K&L store as well as many special events throughout the year. For the complete calendar go to [KLWines.com/Local-Events](http://KLWines.com/Local-Events).

## K&L SAN FRANCISCO

638 Fourth Street, San Francisco, CA 94107  
P (415) 896-1734 F (415) 896-1739  
HOURS M-F 10-7, Sat 9-6, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

For Order Inquiries, Shipping Information, Local Events, Policies and Up-to-the-Minute Inventory, visit [KLWines.com](http://KLWines.com)

🍷 FOLLOW OUR BLOG UNCORKED FOR THE LATEST NEWS, REVIEWS, AND UPDATES FROM K&L STAFF 🍷