



February 2024 Session Report

Session Theme: Australian

Voters: 38

Food Scoring: 7.12/ 10

Session team: Daniel Cassar Darien & Garreth Fenech

Date: 27/02/2024

Label	Wine	Producer	Vintage	Varietal	Country	Voting	Price	Supplier	Consumption
Aprtf	Vintage Cuvee	Jansz	2017	Chardonnay / Pinot Noir	Tasmania, Australia	13.29	€ 35.53	FarsonsDirect	9
A	Cabernet Sauvignon	Vasse Felix	2018	Cabernet Sauvignon	Margaret River, Australia	15.36	€ 28.30	FarsonsDirect	9
B	Bin 407	Penfolds	2019	Cabernet Sauvignon	Adelaide, South Australia	15.05	€ 78.84	Charles Grech	10
C	Johann's Garden	Henschke	2015	Grenache, Mataro, Syrah	Barossa, Australia	15.69	€ 46.00	FarsonsDirect	9
D	Black Label 40th Vintage	Wolf Blass	2012	Cabernet Sauvignon, Shiraz, Malbec	McLaren Vale, Australia	16.26	€ 79.00	P. Cutajar	10

**Average
consumption
per person**

1.21

Wine: Vintage Cuvee 2017 – Jansz	Region: Tasmania, Australia
Alcohol Content: 12.0%	Critics Avg rating: 93
Description This method Tasmanoise dry sparkling wine has pale gold colour with a fine bead and persistent mousse. Only the best hand-picked fruit from our vineyard is selected for this definitive Australian sparkling wine. Grapes: 55% Chardonnay 45% Pinot Noir, part barrel fermented and 4 years on the lees after the secondary fermentation, which provides this wine with the complexity, creaminess and sophistication that have become the trademark of Jansz Tasmania.	
Tasting Notes Pale gold with a delicate bead and fine mousse. Intense aromas of honeysuckle, citrus zest, lemon curd and sea spray are overlaid with complex notes of sweet brioche, toast and nougat. The palate is elegantly structured with flavours of preserved lemon, white peach, wild strawberries, sea spray and truffle. Over three years ageing on yeast lees in bottle has built further complexity and subtle nuances of nougat and roasted hazelnuts. With a refreshing natural acidity on the finish, Jansz Tasmania Vintage Cuvée 2017 is a sparkling wine of finesse, power and elegance.	
Pairing Angel hair pasta with lemon, hazelnut and sage or lemon crème brûlée.	



Wine: Cabernet Sauvignon 2018 – Vasse Felix	Region: Margaret River, Australia
Alcohol Content: 14.5%	Critics Avg rating: 96

Description

The Premier Cabernet Sauvignon of Vasse Felix. This wine’s distinctive style possesses all the hallmarks of the finest Margaret River Cabernet; elegance, generosity and ageability. The Cabernet parcels are grown in Wilyabrup, (the coastal, mid northern part of Margaret River) on ancient, well drained gravel loam soils to produce a wine of great varietal purity and character. These wonderful, often tiny, vineyard sections are individually fermented using indigenous yeasts, with many experiencing maceration periods of up to 40 days. Natural fermentation and extended maceration are coupled with traditional oxidative handling to clearly define the intricate personality of each vineyard site before blending.

Tasting Notes


Colour – Bright and deep ruby.

Nose – A loaded and dense perfume of cassis, licorice and strawberry sorbet is deepened by ocean scents of dried shells and crayfish bisque. Ironstone rock brings earthy notes which give way to dried rose petal and vanilla butter intrigue.

Palate – So intense, tight, lengthy and exciting. A fresh and succulent entry pulls inward with firm, linear tannins driving the flavours long. Fresh raspberry, wood spice, vanilla and peanut complexities linger.

Pairing

Enjoy with a grilled steak or a vegetarian moussaka.



Wine: BIN407 Cabernet Sauvignon 2019 – Penfolds	Region: Adelaide, South Australia
Alcohol Content: 14.5%	Critics Avg rating: 93

Description


Launched with the 1990 vintage in 1993, Bin 407 was developed in response to the increasing availability of high-quality cabernet sauvignon fruit. Inspired by Bin 707, Bin 407 offers varietal definition and approachability, yet still with structure and depth of flavour. Textbook cabernet sauvignon, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by sensitive use of French and American oak.

Tasting Notes


Instantly cabernet, exposed by fragrant violet, lavender, blue fruits and a waft of red apple blossom. And yet there’s much more with scented illuminations of; Baked delights (Danish pastry/croissant and rye bread crust), A Mediterranean ratatouille (laced with thyme, oregano and pulped olive), Chamois, new-buck leather and Cedar (yet any oak presence certainly respectful of fruit) Medium-bodied. Fruit: Juicy redcurrant jelly, dark plum (and plum acidity), fresh rhubarb. Acidity: ‘Just right’ – a lively and lifted conveyance from initial lip-contact to sated ingestion. Tannins: Integrated, polished-graphite tannins
Oak: Seamlessly hidden/concealed oak. Melding well with fruit.
Overall, cabernet balance and definition, sans exaggeration.

Pairing

Pairs well with lamb chops, beef tenderloin, and goat cheese.



Wine: Johann's Garden 2015 – Henschke	Region: Barossa, Australia
Alcohol Content: 14.5%	Critics Avg rating: 93
Description Named as a tribute to the early Silesian community of the Barossa, many of whom carried the first name of Johann. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed rejoiced in the riches of their prudent efforts. This blend is just one of those blessings. The traditions and culture have survived to this day, including the traditional winemaking techniques of open-top fermentation used in this grenache blend. It is produced from low-yielding Barossa Survivor Vines, categorised by the Barossa Old Vine Charter as vines that are equal or greater than 70 years old. These gnarled, dry-grown bush and trellised vines are grown on limestone soils from selected vineyards in the Barossa Valley. Barossa growers traditionally referred to their vineyard as their ‘garden’, from the German weingarten.	
Tasting Notes Vibrant crimson with garnet hues. Intense and alluring aromas of fresh raspberries, dark plums and cumquat are complemented beautifully by savory nuances of mace, nutmeg, cracked black pepper, anise and Dutch licorice. The palate is pure and concentrated with ripe raspberry and dark plum flavors balanced by hints of chicory, candied orange and black pepper; complex layers of texture, minerality and fine-grained velvety tannins with an exceptionally long finish. Blend: 70% Grenache, 25% Mataro, 5% Shiraz	
Pairing Crispy eggplant, sea scallops, XO, streaky bacon	



Wine: Black Label 40th Vintage 2012 – Wolf Blass	Region: McLaren Vale, Australia
Alcohol Content: 14.5%	Critics Avg rating: 95
<p>Description</p> <p>Wolf Blass proudly commemorate the 40th vintage release of Black Label and celebrate its iconic standing as a benchmark of Australian winemaking excellence.</p> <p>With the release of the 2012 vintage of Black Label, this is their 40th consecutive vintage and one of the real icons of Australian wine. Those 40 years go back to the first vintage in 1973 when Wolf won the Jimmy Watson Trophy at the Royal Melbourne Wine Show. Since that vintage, so for 40 vintages, they have won more than 64 trophies and nearly 300 gold medals. Black Label, over a very long time, has shown not only its incredible quality, but consistently, year in year out.</p> <p>Tasting Notes</p> <p>Rich, complex aromas of dark berries and blackcurrant interspersed with layers of roast coffee beans, bittersweet chocolate, and complex cedary oak accented with gentle hints of Langhorne Creek eucalypt and a touch of cigar-box development. The palate shows exceptional richness, complexity and balance with spicy dark fruit reminiscent of blackberry, blackcurrant and blood-plum, with integrated, layered oak flavours. At once opulent and elegant, with a persistence of flavour, seamless texture and firm, velvety tannins.</p> <p>Varietal Composition: 54% Cabernet Sauvignon - 41% Shiraz - 5% Malbec</p> <p>Pairing</p> <p>Great with roast rib of beef with horseradish and Yorkshire puddings, or aged Cheddar cheese with fig and walnut sourdough.</p>	





