

# SERENGALE VINEYARD TASTING NOTES

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## 2021 Serengale Pinot Gris

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- A lovely golden hue to this wine with glints of green at the edges. Looks just bottled.
- Pear skins, rather than sweeter flesh, lead the nose – as does a soft lick of oak, that tames the variety and holds it in place. A seam of spice weaves through it. Wild yeast treatment also evident – pear curd hovering above.
- When sipped, the slipperiness and soft viscosity of the wine is a defining feature. It's luscious and round with mid-palate sweetness then energised by cool climate acidity on the finish. Nectaries as well as pears.
- It dips its lid to the wines of Alsace – texture is remarkable considering it sits at the lower end of the alcohol spectrum for the style. A classy and complex Pinot Gris.

## 2019 Serengale Chardonnay

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- Certainly varietal in the glass – retaining a youthful bright yellow sensibility.
- Instantly a classy nose – a flinty reductive whiff of matchstick – quality French oak – lemon rind and white peach. Excellent.
- The palate is generous and rich – the oak fully absorbed – pristine fruit, from a low-yielding vineyard – allowed to show its quality.
- Vivacious and fresh – it balances richness with acidity.
- Time in the glass liberates more and more of its inherent structure.
- It's a delicious wine drinking in its prime.

## 2019 Serengale Row 16 Chardonnay

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- Showing more intensity and freshness in the glass than the estate wine.
- Oak-spice; lemongrass; sulfide reduction; and wheatgerm – more citrus than stonefruit.
- Definitely more restrained and edgy than its sibling.
- It's a wine of distinction – tensile and focused – poised and precise.
- The essence of Beechworth – minerality swirling with white stone fruits; grapefruit; and lemon pith.
- An adolescent, still settling into its skin – already beautiful, but destined for the runways.
- You will never question the excellence of this vineyard, once you try this wine.

## 2019 Serengale Rose

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- While it's not de rigeur to be selling a rose with 3 years under its belt, this has enjoyed the benefits of time in oak and is crafted from a variety that is never in a rush.
- Potentially too serious for its audience, the commercial reality for this release is that some styles don't require over-thinking.
- The sour cherry of Sangiovese works well – acidity and sapid charm under-written by it.
- It's a lovely drink – though my recommendation would be to change the style to a fresh and crunchy young expression – sold out in the 12 months of release – because it's all about the drinking and not thinking.

## 2018 Serengale “Birds on the Hill” Shiraz

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- Lovely rich, plummy-purple in the glass.
- Spicy, charry oak influence on bouquet – aniseed and clove – bunch-spice and red plums – such a compelling nose.
- Mouthfeel is supple – it’s calm and assured – regional minerality – wet rocks and bath salts; blackberries; cinnamon; a measured dose of shiraz sweetness.
- This is a sensational value proposition – ethereal – with chalky tannins and a classy acid line.
- Very few regions in Australia can produce a wine of this character, at this price.

## 2017 Serengale Shiraz

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- Dark and dense with bright purple edges.
- This is more shrill than the 2018 on the nose – red fruits – sour cherries – it’s lifted and lithe.
- There’s a vineyard specific mouthfeel to this range – minerals and long ripening periods converging into a consistent and incredibly impressive chalky and ethereal texture.
- This wine is five years young.
- Red plums; black cherries; red licorice; secondary notes of hoi-sin and plum sauce.
- Oak has folded into the wine and provides the framework.
- The vineyard can ripen exceptional Shiraz.

## 2019 Serengale Merlot-Cabernet

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- Garnet red with cherry red edges – completely expected of this blend.
- Loads of oak spice and smaller traces of bunch spice – plums and cinnamon and blackberries. An alluring nose – more in tune with the Old World than continental Australia.
- Huge respect for the work at the blending table here – beautifully integrated tannins – a challenge with this blend – that same ethereal chalkiness flowing through.
- Soft red and black berries – rather than clumsier plums – oak a humble servant.
- A faint pinosity to this – a subtle classiness that rewards some considered winemaking.

## 2019 Serengale Cabernet Merlot

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- Brooding, opaque purple – everything in its right place.
- Briars and cassis and wood-spice – an imposing nose – dark berries galore hemmed by tannins and oak.
- Ripe and refined at the same time – blueberries and raisins – acidity pronounced – oak absorbed.
- Left bank leanings – confident in its cabernet dominant skin. The ripening credentials of this vineyard writ large with these two tardy varieties singing in harmony.
- Supple and soft – edges rounded and tannins refusing to jut.
- If drinkability is rightfully a measure of quality, this wine oozes class.

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