

Salena Estate 2000 Ellen Landing Petit Verdot

Salena Estate's Ellen Landing range derives its name from the region's early history, when paddle steamers plied the length of the Murray River providing efficient transport between settlements. One such steamer, the PS Ellen, worked the local stretch of river and was known to moor regularly at a location within sight of today's vineyard plantings. Ellen Landing, as the site was known, was linked to numerous snippets of folklore that have surfaced over the years - some more believable than others, but all adding to the rich history of the pioneering agricultural region of the Riverland.

Description: This is a full-bodied wine, with an intense deep plum colour. The bouquet offers rich violets and black olives with hints of blackcurrant and cigar box notes with a toasted complexity from the oak treatment. Petit Verdot is a variety that is well suited to the region, producing wines that are intensely flavoured with rich fruit character. The palate has a rounded tannin structure, with layers of cherries and violets with a toasty, vanillin aftertaste. It has a very full-weighted palate and a toasted complexity that enhances and balances the intense fruit characters. This is a superb and full-bodied wine that will soften and develop further complexity with extended bottle ageing.

Vinification: The grapes were crushed and fermented on skins under controlled temperatures for eight to twelve days to extract deep colour, fruit flavours and fullness of structure with a softened astringency. The fermenting wine was drained and gently pressed from skins near dryness, to be completed in a mixture of new and previously used oak. The objective was to use oak for its contribution to palate structure and to manipulate and enhance fruit extract characters - not to dominate the wine.

PIAVE MOUNTAIN CHEESE [Italy]

One of the great, if little known, cheeses of northern Italy. Firm textured, nutty, full flavor, aged for nearly a year. Great for eating, excellent for grating. Everyone who loves cheese is pleased with Piave.

Order up and eat hearty Piave cheese is named after the river Piave, whose source is found at Mount Peralba in Val Vidsende, in the northernmost part of the province of Belluno, Italy. A winding course brings the river toward the bottom of the valley, until it reaches the plain at the foot of the prealpi venete mountains in the province of Treviso. Piave cheese is born from the cheese making traditions of the land surrounding the ancient river, in which the curd is cooked and the cheese is aged until it is hard. The area surrounding the river is also where the milk is collected to produce Piave. The cheese has an intense, full-bodied flavor that increases with age and makes this cheese absolutely unique.

This Piave variety is Mezzano, which means it is aged between for six months. We also offer a Vecchia variety which is aged for one year.

