

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.

A superbly rounded tannin structure with soft astringency delivers violets, cherries and black olives, with balanced toast and a lingering vanillin aftertaste. The use of oak maturation is essential to provide complexity to match the natural richness of the Petit Verdot grape.

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The Fruit: The fruit for this wine was sourced primarily from selected local contracted growers, with approximately fifteen percent coming from the Company's own vineyard estates. At the crusher the fruit was measured at between 13.5 and 15.0 degrees Baume. It was received in a good, clean condition, and showed lovely violet/blackcurrant characters - with an intensity and complexity that promised much of the resulting wine.

Clayburne - Cow Cheddar from SweetGrass Dairy



Type: Raw cow's milk cheese; aged a minimum of 60 days although usually aged for at least 120 days; deep yellow color with a dry and crumbly texture.

Size and Shape: Clayburne is made in wheels that have an average weight of about 11 lbs.; it has a natural brownish colored rind.

General Characteristics: We find it difficult to keep Clayburne in stock because of its popularity. The trouble is that we do not make very much of this cheese—it is very labor intensive and takes a very long time. We make it in the style of an English cheddar which calls for us to hand-mill all of the curds. Fortunately, the Clayburne is worth all of the trouble. With enough age this cheese is one of the best cheddars you will ever try.

Tasting Notes: The Clayburne is a wonderful table cheese. It has densely packed curds which gives the cheese a very hard texture. Although the cheese is delicious when it is young, it develops the sharpness associated with cheddar cheeses as it ages.

Appropriate Wine: An aged piece of Clayburne pairs excellently with an Australian Shiraz or a Rhone red such as a Chateauneuf-du-Pape. Some people even derive joy from this cheese while eating it for desert with a tawny port. Young Clayburne seems to pair better with a good beer like a pilsner or ale.

Serving Suggestions: Clayburne is delicious served alone or with apples or Asian pears. Toasted black walnuts and pecans are a good accompaniment as well.