

2000 Salena Estate Shiraz [riverland , australia]

Fruit: With generally mild weather conditions during the year, followed by a sustained burst of summer just prior to harvest, the Shiraz vines on the Company's vineyard estates were in excellent condition with good quantities of ripe fruit when it came time to pick. Judicious pruning during the season had ensured that yields were controlled, with the aim being better quality grapes and lesser volume. Thankfully the majority of fruit selected for this wine was off and in the winery before late summer rains came. The grapes received at the winery measured between 13.5 and 14.5 Baume with good skin colour and depth of flavour. **BLUEBERRY WINE**

Description

This is a rich, well-rounded red wine that is smooth, complex and very long in flavour. The nose offers a complex bouquet of fruit and spice, black olives, violets, ripe berry fruit and a hint of gaminess - all of which is underscored by toasty, cigar box nuances derived from the oak maturation. The palate is the highlight of the wine, exhibiting the rich and vibrant varietal fruit flavours introduced by the bouquet, enveloped by a smooth tannin structure and solid-weight mouthfeel. The extended skin contact during fermentation has contributed to great length and persistence, while the wine finishes on an almost peppery note. It is well suited to cheeses, Italian cuisine, red meats and even some spicy Asian dishes.

Tasting Notes; A very rich, full-bodied wine showing blackberry, mulberry and olive characters which are amply supported by a smoky oak complexity. Extended oak maturation has softened the fruit tannins and resulted in a well-rounded wine of excellent depth and long and persistent flavours. A decidedly full-flavoured wine to match full-flavoured foods. Has excellent cellaring potential



Tomme de Crayenuse

Tomme de Crayenuse is often made with skim milk after the cream has been used to make butter. This is why Tommes are traditionally low in fat content (20-40 %). There are many varieties of Tommes, and they are often named after the village where they are produced. Tommes made in winter are from the milk of cows that are fed hay, very different from the Tommes made with the summer milk from cows that graze in the high mountain pastures. The maturing process often takes several months, which gives the cheese a thick rind with a rustic appearance. It is grey in colour with patches of yellow or red moulding.

Texture:

The pâte is pale yellow, nearly white and has small holes. It sticks to the palate and has odours of cave.

Taste:

The taste is soft and fruity, and occasionally one can detect a subtle flavour of grass.