

# LIMB VINEYARDS 2000 "PATTERSON HILL" SHIRAZ

**WINEMAKER:** Ivan Limb

**REGION:** BAROSSA AUSTRALIA

**COLOUR:** Red/Purple

**NOSE:** Rick ripe plum/raspberry with vanillan oak overtones

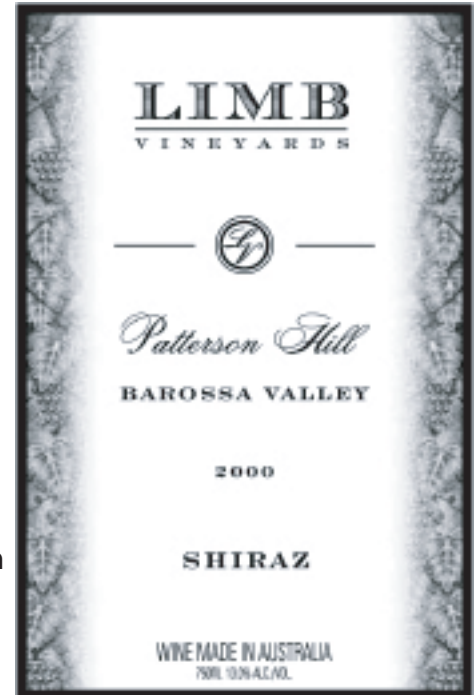
**PALATE:** Soft full-bodied flavours with strong underlying tannin structures, Firm in texture with peppery red cherry, raspberry and anise flavors that linger on a slightly chewy finish. Drink now through 2008.

1,000 cases made

**RECOMMENDATION:** A wine of this generous nature will be an ideal accompaniment to red meats, game and cheeses.

This wine will develop further for many years with cellaring.

Score :: 88



## Zamorano

Cheese-makers of Zamora are famous in all of the Castilian-Leonesa plateau, to the northwest of Madrid. For centuries, entire families would move with their flocks of sheep to new grazing lands. Wherever they settled (temporarily) they made cheese from the milk of their own livestock or from milk purchased from local farmers. Oftentimes they sold the same milk back to the farmers in the form of cheese. When they returned to their homes in the province of Zamora, they sold their cheeses in local markets, leaving the remainder to ripen for long periods in underground cellars previously used for wines. These cheeses were later either consumed by their producers, bartered or sold.

In the second half of this century, these nomadic farmers became sedentary and either farmed their land or continued to produce cheese.

Zamora cheese enjoys great prestige for its quality and character, resulting from the breeds of sheep predominant in the region (Churra and Castellana), the climate conditions (cold and humid) and its long aging in the cellars.

The cheeses would be turned often, and rubbed with olive oil, all this giving the cheese its characteristic dark color.

