

## Australia Beyond Shiraz.....

Many of us are fairly familiar with the plethora of Shiraz offerings available from South Australia, whether they be friendly critter-labeled bottlings or more serious ones from prestigious sub-zones such as Barossa and McLaren Vale. This weekend we hope to open your eyes to some of the other grape varieties and styles – both red and white – available from this popular wine region.



**Please join us this weekend for a taste of what else Australia has to offer!**

**Friday July 27th, 2007 4:30pm to 7:30pm**  
**Saturday July 28th, 2007 1:30pm to 5:30pm**

### **Don't forget our case discount policies!**

We offer case discounts, everyday.

12 or more bottles of .750 ml (mix and match) 20% off regular price

6 or more bottles of 1.5L (mix and match) 10% off regular price

*The price of sale items will not be further reduced, but the sale items will count toward the minimum case count of bottles.*



## **2005 KAESLER SEMILLON "OLD VINE"**

**Barossa Valley**

**Regular \$14.99 TWS \$11.99**

Kaesler has been growing grapes in the Barossa Valley since the late 19<sup>th</sup> century. They claim that some of their current vineyards date back to 1893 (at least that's what their label would have you believe; many producers - both European and otherwise - love to label their wines "old vines" yet there is no particular age at which vines become "old".) This aside, the Kaesler Semillon is a stunning white wine, possessing a unique balance of lemon/lime aromas and a rich, almost waxy palate. The finish is long and very pure, with hints of both flint and white fruit. Try with your next pork roast. (IAS)

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# AUSTRALIA...BEYOND SHIRAZ

## 2005 YARD DOG WHITE

South Australia

Regular \$12.99 **TWS \$9.99**

The winemakers at Red Heads fancy themselves wine making rebels. Tired of watching all of Australia's winemaking talent go to Europe to train and then return to go work for aggressively priced, super slick wineries, the Red Heads Studio was set up as a place where some of those talents could meet and make no frills, affordable, delicious wine- without all of the baloney. Whether their image as Rock-N-Roll winemakers is accurate or simply an anti-marketing marketing campaign is really beside the point because they make excellent wine. Yard Dog is an interesting little white based primarily on Chardonnay with assistance from both Semillon and Gewurztraminer. The Chardonnay brings pleasant weight and strong ripe apple fruit, the Semillon attractive texture, and the Gewurztraminer spicy aromatics and floral flavors. This wine is as fun to sip and contemplate as it is to gulp down without a care in the world. (WCS,IAS)

## 2006 HEARTLAND VIOGNIER/PINOT GRIS

South Australia

Regular \$16.99 **TWS \$12.99**

Ben Glaetzer seems to have his hand in just about everything coming out of South Australia these days. In addition to running the family business of Glaetzer Wines (Amon-Ra, Godolphin, Bishop, and Wallace), he also is the main winemaking partner in Mitolo, and also acts as director and head winemaker for Heartland. While the prices for the Mitolo and Glaetzer wines often ascend into the \$50 – \$60 range, Heartland wines are more moderately priced while subscribing to the same winemaking philosophy of purity of fruit. The Viognier/Pinot Gris is no exception. Wonderful bright floral notes of from the Viognier mingle with stoney fruit on the nose. The palate starts with rich apricot and finishes with a nice balance of steely citrus. This wine certainly lets the fruit do the talking. (WCS)

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## 2005 WEEMALA PINOT NOIR

Orange, New South Wales

Regular \$12.99 **TWS \$9.99**

Weemala is an aboriginal word that translates as, "good view." This seems appropriate enough as this vineyard is located in the Orange region of New South Wales, which was originally known as the Central Highlands. The Weemala vineyard is located at around 3000 feet above sea level and commands a "good view" of the surrounding topography. The altitude makes for a cool climate, and the volcanic soils nourish the vines. So obsessed with quality control are the wine makers that they pick the fruit at night to keep the process cool. With a rich nose of raspberry and spice, Weemala offers a velvety texture and full fruit on the palate which is followed by black pepper and a hint of acid that makes for a subtle yet definitive finish. A balanced, symmetrical wine. (WCS)



## 2005 EARTHWORKS CABERNET SAUVIGNON

Barossa Valley

Regular \$14.99 **TWS \$11.99**

Many Australian Cabernet Sauvignons are hard to identify varietally as their ripeness masks the classic hints of bell pepper and red currant that are characteristic of the varietal's best examples. Earthworks is exceptional in this respect with a wild nose of (ripe) bell pepper and plenty of juicy, bright fruit on the palate. The fruit lingers on the tongue, making this a perfect accompaniment to burgers off the grill. (IAS)

**“TRADITIONALLY, MOST OF AUSTRALIA’S IMPORTS COME FROM OVERSEAS.” -  
KEPPEL ENDERBERY, A FORMER AUSTRALIAN CABINET MINISTER**

## **2005 MASSENA "MOONLIGHT RUN"**

**Barossa Valley**

**Regular \$29.99 TWS \$23.99**

Moonlight Run was conceived back in 1999 during the wee hours of the night as winemakers Dan Standish and Jaysen Collins returned to their home in Barossa after working vineyards in the Clare Valley. The resulting wine is one of remarkable balance, blending Grenache, Shiraz, Mourvedre, and Cinsault to fantastic effect. The fruit is ripe but not overdone and the winemakers have not gussied-up the flavors with too much new oak. Opened 1-2 hours ahead of drinking, the Moonlight Run exudes pepper and a hint of herbs on the nose and follows with an interesting mid-palate of lighter red fruits. The finish is clean and lingering, with well-placed, natural acidity. This is a wine capable of pleasing even old-world wine lovers. (IAS)

## **STAFF PICK**

**NV THE BLACK CHOOK**

**SPARKLING SHIRAZ**

**South Eastern Australia**

**Regular \$16.99 TWS \$12.99**

Shiraz with bubbles?!?! I know what you're thinking; it must be terribly sweet, it must be one of those dessert wines that you absolutely refuse to go near. But you would be wrong. The Aussie's have been producing Sparkling Shiraz for some time now and if you have never experienced one before, let this little treat be your introduction. The Black Chook Sparkling Shiraz offers all the intense jammy fruit and body that one would expect from Shiraz but with a sparkle that tickles the tongue. Showing a touch of sweetness that is offset by the weight and natural tannins of Shiraz, the wine is a great match for turkey and pork or just as a tasty guzzler on any festive occasion. So c'mon, give it a try, it's still Shiraz like your used to, just with bubbles this time. (MW)

## **BRIAN'S BEER PICK**

This week I would like to tell all of you beer enthusiast about a great microbrew from Japan. WOW, I bet you never thought you would hear "great microbrew" and "Japan" in the same sentence. Well, one does exist and it goes by the name of Hitachino Nest Beer. Hitachino is brewed by the Kiuchi Brewing Company of Japan. From the time they were established in 1823 until, 1996 Kiuchi was solely a Sake producer. It was not until Japanese regulations were loosened in 1994 that Kiuchi Brewing was able to expand into beer production. The brewers at Kiuchi took their many years of Sake making experience and expertly applied them to brewing beer.

In this short time, Hitachino has established a good reputation by brewing a multitude of high quality international beer styles. The first and most highly acclaimed of Hitachino's brews is the White Ale. This is a Belgium style wit beer that is brewed with orange peel, orange juice, coriander and nutmeg. The end result is a wit beer that would rival any of its traditional Belgium counterparts.

The Sake producing history of this brewery is best shown in the Hitachino Red Rice Ale. To make production easier and cheaper, some producers choose to use modern, heartier strains of rice. Hitachino still prefers to do it the traditional way, by using the original strand brewers during the Tang Dynasty would have used. The rice is first polished and milled exactly as in Sake production. The beer is actually fermented with Sake yeasts as well, as the regular ale yeasts are not strong enough to ferment all of the sugars that are present in the red rice. The result is a beer with wonderful berry tasting ale with an undertone of pepper. The Sake roots of this brew are evident in the sophisticated and restrained flavor, which are a fundamental characteristic of Sake.

If Rice and Wit beers are not your style, Hitachino offers a full range of beers. They offer a fruity traditional Weizen, a ginger beer made with real ginger root, and a cedar aged Classic ale. Hitachino also makes two stouts. A dry cool lactose stout, and a big rich coffee flavored one as well. So please look for the beer with the funny looking owl on it, and enjoy.



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## Mark Your Calendar!

### FREE WEEKLY TASTING: AUSTRALIA...BEYOND SHIRAZ

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**Saturday July 28, 1:30 - 5:30**  
**The Wine Source 3601 Elm Ave**



For a complete up-to-date listing of our events, check our website at [www.the-wine-source.com](http://www.the-wine-source.com)

## Comments from the Cheese Cave

### **RICK'S PICKS ARE HERE!** **BEEMSTER EXTRA OLD GOUDA** **BITTER ORANGE MARMALADE FROM** **SPAIN** **SWISS WRESTLER CHEESE!**

#### **Rick's Picks**

Delicious Pickled Veggies from NYC!

After an agonizingly long wait (OK, it was less than 2 weeks but still...) our first bunch of tangy, savory pickled doo-dads from New York has arrived! Rick's "phat beats" have been an instant hit. Their whole Dill Pickles and smOkra are on the way. **\$7.95 for a big ol' 15 ounce jar.**

#### **Beemster XO Gouda**

For all you Aged Gouda junkies out there we offer this slightly younger, but just as powerful Gouda from the fine folks of the Beemster Polder in the Netherlands. Its been aged for 26 months and has the same sweet, butterscotch-y flavor as our 3-year old Gouda but retains the creamy texture of a younger cheese. **\$15 per pound**

#### **La Tejea Bitter Orange Marmalade**

This artisanal jam from Zaragoza is made from fresh oranges and sugar and nothing else. I can't think of a bad way to serve this stuff. It's great on creamy goat cheeses and WOW is it good on blue cheeses! The sweetness really balances the pungent kick of any blue veined cheese. But really, there's no need to over do it- it's great on toast, too. **\$7.50 each**

#### **Wrap your arms around Entelbacher Schwingerkase; The Swiss Wrestler Cheese!**

No, I don't know how this cheese got its name but it is goofy name made it irresistible!

This raw milk Gruyere-style cheese comes all the way from the village of Entelbuch in Emmental. It's rich and spicy and has Gruyere's typical nuttiness. Looks good in a leotard, too. **\$20 per pound**