

# Tête A Tête

The newsletter of the **Domaine A / Stoney Vineyard**

PO Box 137 Campania TAS 7026

Spring 2011 | Volume 16

## Dear wine lover,

Once again an enormous amount of work went in over the winter period to prepare for the harvest season and to set up ideal conditions for the 2011 vintage.

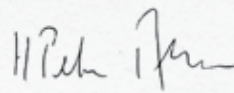
Winter brought regular but not excessive rainfall (almost on a weekly basis) and many crisp, frosty mornings. We saw the first signs of bud-burst in mid September and despite several close calls, avoided any frost damage and achieved flowering by mid December.

Summer conditions were relatively mild, however the continuing rainfall promoted high levels of shoot growth that required topping, lateral removal and leaf plucking from

January through February.

We picked our Pinot Noir on the 28th March (two weeks later than 2010) and then despite a week of record rainfall in mid April, were able to make the most of a wonderful 'Indian summer' finishing picking the Cabernet Franc and Petit Verdot on the 3rd May (two weeks later than 2010).

The first results show a very clean, evenly ripened crop, and notwithstanding the mild summer conditions, a vintage of extremely interesting complexity in both taste and aroma.



## EXCELLENT — Domaine A Cabernet Sauvignon

Langton's announced their Fifth Classification of Australian Wine and promoted the Domaine A Cabernet Sauvignon from 'Distinguished' to 'Excellent'.

Domaine A Cabernet Sauvignon first achieved a ranking in 2005 for the IV Classification.

*"Langton's Classification was first released in 1990. It was created to build confidence in a fledgling Australian secondary wine market.*

*Twenty years and four revisions later it is arguably the most famous wine classification outside Europe. The Classification comprises four rankings (Exceptional, Outstanding, Excellent and Distinguished) and for a wine to achieve a*

*listing it must have a track record on the secondary market. Auction prices, track record and volume of demand are all considered. The criteria for inclusion are objective and market driven."*



## Assemblage



*Peter puts the blend together for the 2011 Domaine A Cabernet Sauvignon*

## Just A Lady

Prior to 1968 Sauvignon Blanc grown in California was not highly regarded in the United States, even though much of the rootstock came from Chateau d'Yquem. In 1968 the Californian wine producer Robert Mondavi decided to rename a particularly good batch of his oak matured Sauvignon Blanc as Fume Blanc. Mondavi derived the name from Pouilly-Fume in the Loire Valley. Overnight, Mondavi had turned the poor struggling variety into a successful marketing story

(the first of many for him). Other Californian producers followed his lead and decided to release their own Fume Blanc. The trend started to filter into other countries, including Australia.

When we first produced the Lady A in 1999, we named it a Fume Blanc. It seemed the best way to describe it's style in the 'New World'. However, in 2004 we dropped Fume Blanc from the label and from then on we simply refer to the wine as 'Lady A'.

*"I first made this wine in secret for my wife in 1996 as a birthday surprise – she's a lover of the Pavillion Blanc from Chateaux Margaux. Ruth liked it so much I have been making it for her ever since."*

Peter Althaus

*This year we are proud to release our eleventh 'Lady A' and while there may be many Fume Blanc's in the market, there will only ever be one Lady A.*

## Bigger IS Better

A one and a half litre bottle or Magnum as they are more commonly known, is an ideal format for keeping wine that has good cellaring potential. Wine matures more slowly and more gracefully in larger bottles. This is the reason why Magnums are so valuable, collectable and fetch such high prices at auction.

This year we have released two magnums from the cellar: the 1999 Domaine A Cabernet Sauvignon and the 1998 Stoney Vineyard Cabernet Sauvignon.

The 1999 Domaine A has been a favourite of ours over the last year, and is just starting to 'open up.' We often refer to it as being a 'feminine' wine and much more approachable now than the two shouldering vintages. Decant and drink now or cellar for two or three more years.

The 1998 Stoney Magnum is drinking beautifully now and represents excellent value in this format. On the nose there is dark cherry, liquorice and ripe plum. The palate is vibrant, sweet and youthfully complex. Decant for two to six hours.



## Domaine A Cellar Guide 2011

VINTAGE	PINOT NOIR	CABERNET SAUVIGNON	MERLOT	LADY A
1990	1995-1999	1998-2008	not made	not made
1991	1998-2004	2000-2005	not made	not made
1992	2000-2005	2002-2012	not made	not made
1993	1999-2004	2001-2010	not made	not made
1994	2002-2008	2004-2014	2004-2015	not made
1995	2000-2006	2003-2010	2000-2012	not made
1996	not made	not made	not made	not made
1997	2002-2007	2005-2010	2005-2012	not made
1998	2006-2012	2008-2018	2008-2018	not made
1999	2005-2010	2008-2016	not made	2002-2010
2000	2008-2012	2010-2020	not made	not made
2001	2010-2015	2010-2020	not made	2004-2011
2002	2010-2015	not made	not made	2005-2013
2003	2010-2016	2012-2025	2010-2020	2006-2013
2004	not made	2012-2020	2009-2019	2007-2012
2005	2012-2016	2012-2025	not yet released	2008-2015
2006	2014-2018	not yet released	not yet released	2009-2017
2007	2014-2018	not yet released	not yet released	2010-2019
2008	2014-2018	not yet released	not yet released	2011-2022

Suggested optimum drinking time under ideal cellar conditions for Domaine A wine.

## Friends of the Vineyard — Tom Samek



Tom Samek migrated to Tasmania from his home land of Czech Republic in 1971. Since then, Tom has become one of the state's most prolific and well-known artists.

His work ranges from sculpture to canvas and many mediums between. Never shy to challenge thought and rationalism, his distinctive style, creativity and unique sense of humour is easy to appreciate and admire.

Some of Tom's more well-known works can be found on the restaurant walls of Maldini's,

Remi de Provence, The Astor Grill, Meadowbank Winery and Mures in Hobart and that of Vue de Monde and Florentino's in Melbourne. A magnificent piece features on the foyer wall at the Federation Concert Hall which is worth a visit for that reason alone.

However, few are aware that Tom is also a talented chef with great knowledge and appreciation for world-class wines. He has helped Peter and Ruth create themed degustation events at the vineyard that will be remembered as some of the most exciting culinary experiences in Tasmania.

*"My first and any subsequent meetings with Peter and Ruth is always enveloped in a heavy haze of wine, grappa, cigar aromas and lots of laughter, thickened with the impenetrable fragments of Schweizerdeutsch."*

*"Somehow during my life, I have always been fortunate to find myself in the company of people who have loved, drunk and sometimes even made great wines. Peter and Ruth Althaus fit perfectly into that category. The Domaine A Cabernet has always been my favourite and is simply a very beautiful wine. If I could, I would bathe in it."*

Peter first met Tom in 1989 and they immediately became friends, sharing the same love for art, food and wine. Tom has watched the evolution of Domaine A from the very beginning and knows the wine intimately. He also openly admits to being the Althaus's number one fan.

*"...when I paint, I eat and I drink, sometimes it gets onto the canvas."*



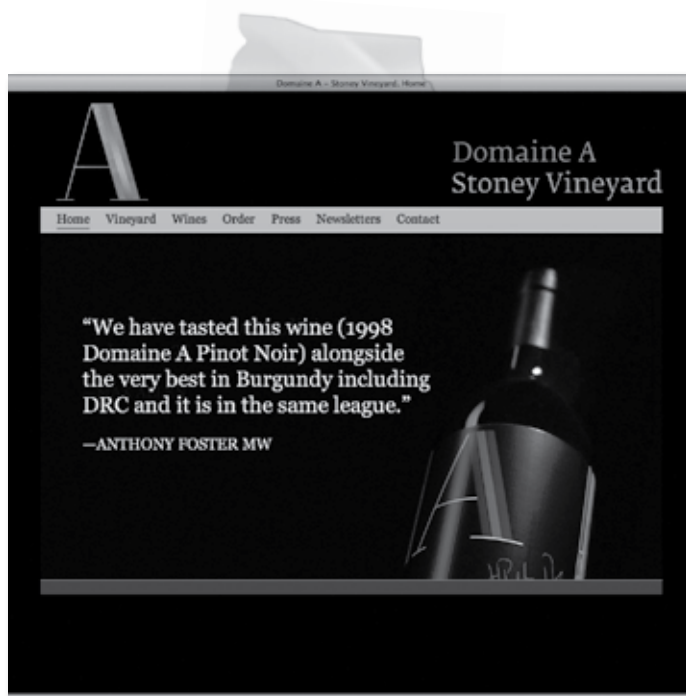
Wine Makes You Happy 2004

## New Website!

After six months in creation we are proud to announce the launch of our new website. And my Lord, hasn't technology moved forward since the inception of our now superseded site? The new site allows us to update

information daily, ensuring that news and wine notes are up to date and accurate. Now you can securely order wines online, with either credit card or a Paypal account.

Please take a moment to browse through [www.domaine-a.com.au](http://www.domaine-a.com.au) and let us know what you think.





## Wine Notes — New Releases for 2011

### 2010 Stoney Vineyard Sauvignon Blanc

A rich, ripe and fleshy Sauvignon in a Bordeaux style. Can be enjoyed now, or cellared for a further twelve to twenty four months.

*“Another thoroughly lovely wine from Peter Althaus and his team at Domaine A, who are much better known for their reds than their whites. This is a very appealing wine; bright and vibrant with lashings of tropical fruit flavours it is a real crowd pleaser and a million miles away from the leaner, herbaceous style of savvy blanc that is fast falling out of favour. Some residual sweetness has given the wine delightfully fleshiness but there is also some impressive structure.”*

Winsor Dobbin

The Sunday Examiner, May 2011

### 2008 Domaine A ‘Lady A’

Our eleventh Lady A. She’s a little more voluptuous than the 2007 and perhaps similar to the great 2005 in balance and structure. Keep for another few years to appreciate her full potential. Another triumph.

*“Bright straw-green; a potent and powerful wine taking its cue directly from Bordeaux; ripe and intense fruit has absorbed the French oak in which it was fermented and matured; the impact of the oak is on the texture and structure of the wine, which has incredible intensity and length. Drink to 2018.”*

96 pts, James Halliday

Wine Companion, May 2011

### 2010 Stoney Vineyard Pinot Noir

You had to wait an extra twelve months for this release (as no Stoney Pinot was made in 2009). But it’s been worth the wait. Very limited stock.

*“A bright, youthful and alluring wine, deep crimson in colour. The nose displaying an array of dark cherry/blackberry with attractive nuances of allspice, clove, ripe mint and licorice. These flow through to the palate which is vibrant, medium weighted, highly intense and spicy throughout. Light tannins add structure and give appeal to a generous mouthfeel. A striking new release, exciting to drink now, and which is bound to gain further weight with bottle age. Cellaring: 5–8. Food: The vibrancy of fruit giving many options, game based woodfired pizza springs to mind.”*

Tim Goddard, Cool Wine, August 2011

### 2007 Domaine A Pinot Noir

Same intensity, fruit structure and grippy tannins as the 2006, but a little more elegant. Less than 5000 bottles made and really needs to be left in the cellar as Perotti-Brown suggests.

*“Medium ruby-purple in color, the 2007 Pinot Noir has a wonderfully perfumed, mint and floral nose with notes of freshly crushed spearmint, violets and red roses over black cherries, baking spices and a touch of tree bark. The medium bodied palate offers a generous amount of ripe berry and mint flavours with crisp acid and a medium to firm level of grainy tannins, finishing long and spicy. Delicious now, it should cellar nicely to 2016+.”*

92+pts, Lisa Perotti-Brown MW  
Wine Advocate, June 2011

### 2005 Stoney Vineyard Cabernet Sauvignon

An absolute cracker Stoney Cabernet! Spending thirty-three months in French Oak and a further three years in our cellar. Drink now or hold for another five years.

*“This, the ‘second wine’ of Domaine A, already has a few years under its belt, but is showing no signs of becoming the slightest bit tired. I sipped from a bottle over a couple of days and it got better and better, indicating it still has a very good future ahead of it. Much more akin to a classically proportioned red Bordeaux than your typical ballsy Aussie cab, it has fine blackcurrant, cedar and earth aromas, balanced generosity of fruit and a fine, powdery finish. Lovely.”*

Max Allen

Gourmet Traveller Wine  
June/July 2011

### 2005 Domaine A Cabernet Sauvignon

Next to the 2000 vintage, this may be considered one of the best vintages in the last 20 years. When everything lines up properly the results speak for themselves. A total of three years in new French Oak and then time in our cellar. Keep it in your cellar for a minimum of five years.

*“...deep garnet-purple color, this wine has a beautiful cassis and spice nose with complementary notes of pencil shavings, lavender, eucalyptus, black olives and freshly ground pepper. The palate is taut with firm structure of high acidity and a medium to high level of fine grained tannins. There’s great concentration of fruit and savoury flavours that linger in layers through the very long finish. Medium-bodied and at just 13% alcohol, this is a beautifully made elegant style.”*

94 pts, Lisa Perotti-Brown MW  
Wine Advocate, June 2010

## Tasmania Unbottled 2011 — Travelling Roadshow

Do you live in Brisbane, Melbourne or Sydney? Then perhaps come and taste our new releases and a bunch of other Tasmanian wines at this year’s travelling ‘roadshow’ event, Tasmania Unbottled.



### Dates & Venues:

#### Brisbane

Thursday 8 September

The Landing at Dockside, 44 Ferry Street, Kangaroo Point

#### Sydney

Monday 12 September

Dockside, Balcony Level, Cockle Bay Wharf, Darling Harbour

#### Melbourne

Wednesday 14 September

InterContinental Melbourne  
The Rialto, 495 Collins Street

### Events:

#### Trade / Media Tasting

11.00am–4.00pm – complimentary\*

\* Restricted to qualified trade / media and identification will be required on entry.

#### Consumer Tasting \$40

5.00–8.00pm

#### Consumer Tutored Tasting \$25

6.00–7.00pm

#### Consumer Special Package \$60

(General Tasting + Tutored Tasting)

5.00–8.00pm

More details and bookings:

[www.winetasmania.com.au/  
events/tasmania-unbottled](http://www.winetasmania.com.au/events/tasmania-unbottled)