



- 98** **2015 BLOCK E PINOT NOIR** | The Toolangi Pinots are all MV6 clone and matured in French oak, this with one-third each whole berry, whole bunch and crushed/destemmed, wild yeast open-fermented, matured for 18 months with 30% new oak. This takes a millisecond to imprint the bouquet and palate with its sheer intensity, complexity and length. Its siblings are very, very good (and very different), but this is in a league of its own. Spices and savoury, foresty notes are all important, but don't imperil the fruit. A glorious salute to the vintage, and the very best grapes from the estate. To 2035.
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- 97** **2015 ESTATE SHIRAZ** | PT23 clone, hand-picked, wild yeast open-fermented, 3 weeks on skins, matured for 12 months in French oak (20% new). Bright crimson-purple; a high quality shiraz that reflects (and benefits from) the attention to detail, bunch sorting via dedicated equipment in the winery leading to whole berry sorting on the way to the fermenters. It is medium to full-bodied, its life span measured in decades, not years. Blackberry, black cherry, licorice, ripe tannins and an airbrush of French oak all contribute to a majestic palate. To 2045.
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- 97** **2012 BLOCK F RESERVE CHARDONNAY** | Gleaming straw-green; virtually stands alone with the power and depth of its complexity, layer upon layer, as much a red as a white wine in terms of its structure and texture. Made by Rick Kinzbrunner. To 2024.
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- 97** **2013 PAULS LANE PINOT NOIR** | Estate-grown, hand-picked, and made at Hoddles Creek Estate; matured in French oak barriques for 10 months. Exemplary colour; the fragrant, lightly-spiced bouquet leads into a palate that has what the French call nervosity, an almost three dimensional combination of tactile and flavour characters that are woven together to provide exceptional energy and length. To 2028.
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- 96** **2014 BLOCK F RESERVE CHARDONNAY** | Hand-picked Mendoza clone, crushed, wild-fermented in French barriques (50% new) for 18 months. Gleaming straw-green; an extremely complex, rich and long chardonnay with high quality fruit and equally good oak. It definitely aspires to the richness of Montrachet or related Grand Crus, and does a good job. To 2027.
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- 96** **2013 PAULS LANE CHARDONNAY** | Mendoza, 110V3 and P58 clones, hand-picked, crushed, wild-fermented in French oak (30% new), matured for 10 months, made by Franco D'Anna at Hoddles Creek Estate. As befits and wine at this level, this is an exercise in taking high quality grapes, making them without expense, but with incredible attention to detail, and ending up with exquisite harmony and balance, the length a celebration of the essence of Yarra Valley chardonnay. To 2025.
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- 96** **2015 ESTATE PINOT NOIR** | All 100% destemmed, no crushing, wild-fermented, 6 days post-ferment maceration, matured for 9 months in 20% new French barriques. A beautiful pinot, absolutely stacked to the gills with varietal flavour, yet doesn't attack any of the senses, secure in its own beauty. Dark, spicy cherry fruit is foremost, but is as far away from simplicity as earth is from Mars. Great fragrance, great length, great balance and every other box gets an emphatic tick. To 2030.
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- 95** **2012 RESERVE SHIRAZ** | From 40 yo vines at the Hamer Vineyard near Yarra Glen, Best's old clone, one-third each crushed/destemmed, whole berries and whole bunches, open-fermented, wild yeast, 4 weeks on skins, matured in French oak (30% new) for 18 months, made at Giaconda by Rick Kinzbrunner. The opening stanza of the wine is all about elegance, the colour bright, the bouquet fragrant and the entry to the mouth with red cherry and spice to the fore. Then the mood changes dramatically as fine, savoury tannins take a grip, and black cherry sashays along with the tannins. To 2030.
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- 95** **2013 PAULS LANE SHIRAZ** | Made at Coldstream Hills and at Hoddles Creek Estate, where it was blended and bottled after 18 months in French oak; the colour is deep, the plate with considerable presence and complexity, its savoury assemblage of red and black cherry fruits and supporting tannins providing a mouth-watering finish and aftertaste. To 2038.
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- 94** **2015 SHIRAZ** | Bright crimson-purple; ticks each and every box you can think of, the red fruits (predominantly cherry) of the bouquet effortlessly glide across and along the medium-bodied palate, the texture supple, indeed silky, the balance impeccable. To 2029.
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- 94** **2015 PINOT NOIR** | 100% destemmed, wild and cultured yeast, no cold soak, 6 days post-ferment maceration, matured for 10 months in 10% new French barriques. Bright, clear, full crimson-purple colour is a welcoming sign. The 100% destemming allows the fruit total freedom of expression, and with the wind in its sails, it responds loudly and clearly. Red cherry fruit leads the way, black cherry and spice following with a touch of the forelock. This will richly repay 5 years in the cellar. To 2030.
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- 93** **2016 EMANAI** | A 50/50 blend of chardonnay and viognier, hand-picked, crushed and fermented together, wild and cultured yeast, matured in used French oak for 3 months, made at Yering Station. It's very well made, and has high quality fruit.
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- 92** **2016 ROSÉ** | Hand-picked shiraz, crushed and destemmed. The salmon-pink colour suggests fermentation in used oak, but in fact free-run juice was fermented in stainless steel and left on lees. It is as fresh as a daisy, with a long, brisk, dry finish. Bring on the food. To 2019.