



Raymond Chan Wine Reviews

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Te Awanga Estate 2011 Releases

Te Awanga Estate was established with the planting of vineyards in 1994, and the company, originally a grape supplier, merged in 1997 with winemaker Kim Crawford in the forming of Kim Crawford Wines. In 2003, Kim Crawford Wines was sold to Vincor, the large Canadian wine distributor, with the grape supply operation continuing. However, the purchase of Vincor by the global Constellation group, saw the finish of Te Awanga Estate's relationship.

The Te Awanga Estate brand was resurrected in 2010 with the involvement of experienced Hawke's Bay winemaker Rod McDonald. The operation is based on 17 ha of established vines on its elevated site at Te Awanga with shallow volcanic loess soils, overlooking the Pacific Ocean. A cellar door is operated on-site. The company has as its neighbours Clearview and Elephant Hill, and all three showcase the cooler growing district with their wines. Here, I review the latest 2011 Te Awanga Estate releases, which have an up-front, accessible style and flavoursome style.. www.teawangaestate.net.nz The wines are distributed by Federal Geo www.federalgeo.co.nz

Te Awanga Estate Hawke's Bay Chardonnay 2011 ★★★★★

Clone 6 and Mendoza fruit from 17 y.o. vines fermented in tank and barrel to 13.1% alc., the wine aged on lees 12 months. Bright straw-yellow colour with hints of gold, pale on rim. The nose is softly full with gentle aromas of yellow stonefruits and savoury citrus fruit intermixed with subtle layers of meal, nut and flinty minerals. Medium-full bodied, the flavours of savoury citrus fruits and flint flow smoothly through the palate. This has good weight, and the mouthfeel is soft and harmonious. Mealy elements and minerals become enlivened with lacy acidity becoming a feature on the fine, moderately sustained finish. This is a soft, gentle and harmonious Chardonnay with restrained, savoury citrus fruit flavours. Serve with poultry and pork over the next 3-4 years.

17.5/20 Jan 2013 RRP \$29.99

Te Awanga Estate Hawke's Bay Merlot 2011 ★★★★★

Dark, even, moderately deep ruby-red with black hues to the colour, paler on edge. The bouquet is elegantly proportioned with intense aromas of dark redcurrants, earth, tobacco and nuances of dried herbs, the fruit building in concentration. Oaking is in good balance. Medium-full bodied, rich, up-front, spicy plum and liquorice flavours fill the palate. Spicy oak and bright acidity add succulence to the fruit sweetness and form an integrated amalgam and core. Supple tannins provide good backbone and presence, the extraction growing to match balance the fruit and driving the flavours to a long, lingering dry finish with liquorice notes. This is a fulsome, well-constructed Merlot with rich plum and spicy oak flavours. Match with stews, casseroles and roasted red meat dishes over the next 5-6 years. Fruit from vines 10-15 y.o. fermented to 13.9% alc., the wine aged 18 months in new and seasoned French oak. 18.0/20 Jan 2012 RRP \$32.99

Te Awanga Estate Hawke's Bay Syrah 2011 ★★★★★

Full, dark, near impenetrable black-red colour with slight purple hues. This has an intensely fragrant nose of white and black pepper which unfolds aromas of dark red florals, red berries, spicy oak and game with nuances of minerally reduction. Medium-full bodied, gentle flavours of black and red fruits are harmoniously entwined with restrained Asian spices, peppery notes and balanced oak. This has good presence, and the mouthfeel is soft with supple tannins underlining the palate. The acidity is discreet and softly drives the flavour amalgam of spices, liquorice and pepper to a

long finish. Attractively aromatic and peppery, this is a soft-textured, but weighty Syrah with liquorice and peppery flavours to match with Middle Eastern and Mediterranean fare over the next 4-5 years. Hand-picked fruit indigenous yeast fermented to 14.4% alc., the wine aged 18 months in new and seasoned French oak. 17.5+/20 RRP \$32.99