



LAST DAY TO ORDER : **November 15, 2004.**

CellarPlan 156

**IN THIS CELLAR PLAN, WINES FROM:
South Africa, New Zealand,
Australia, Argentina**

PLUS
Coupon Wines
Membership Recruitment Program

Opimian's Southern Treasure Trove

The Opimian Society's second exclusive offer of wines from south of the Equator.

The big three "A" countries - Australia, South Africa and Argentina, are all huge, semi continents, with vast acreages of vines. The size of their production is sufficient to influence winemaking everywhere as

their enormous volumes of delicious, fruit driven wines have become more readily available and magically well priced. To the wines from these three giants we have added a small teasing sip of wine from New Zealand.

Once again, John Sambrook and Ken Christie travelled south to find the best of the bunch, concentrating

firstly on the sleeping giant of Argentina whose wines will be specially shipped out of Buenos Aires, thus avoiding the winter snows and avalanches of the Andes which have delayed previous shipments.

The vinus treasures that lie in the Southern Hemisphere are only a

dream unless they can be efficiently transported to Opimians in our northern clime. This Offer is assembled to use the Atlantic Ocean as the conduit to Canada. Overland travel at the source is minimized so that efficient sea freight will ensure delivery in an optimum time frame.

Coupon Wines

MEMBERSHIP RECRUITMENT PROGRAM

We are pleased to announce the continuation of the Membership Recruitment Program.

Place your order for any other lot number on this Offering and convert your Coupon into one of the lots shown below. This popular program will continue until June 30, 2005.

Eligibility:

- 1) If you joined the Society after July 1st, 2004 and have a valid 2005 coupon
- 2) If you referred a new member after July 1st, 2004 and have a valid 2005 coupon

You are entitled to a free case of six bottles with the purchase of any other case on the same Offering. The following two lot numbers are the "free case" options on this Offering and are available only through the use of the coupon as explained above.

2907 "Kloof en Berg" Chenin Blanc, 2004
Coupon 6 btls/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2909 but is available only through the use of the coupon as explained above.

2908 "Kloof en Berg" Ruby Cabernet, 2004
Coupon 6 btls/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2910 but is available only through the use of the coupon as explained above.

South Africa Distell, Stellenbosch, Cape Province

The most important organisation in the Cape wine business, Distell combines the vineyard interests of two leading companies, Stellenbosch Wine Farmers and the Distillers Corporation. Responsible for a great part of the entire production of the Cape Province, Distell is the natural partner for Opimian in the Society's search for the finest wines at affordable price.

2901 Table Mountain
Chardonnay, 2004



\$ 8.75 12 btls/750 ml. \$ 105

South African Chardonnays are usually oak free, clean, attractive and tangibly fresh. This wine combines all these attributes in a light greenish colour, with a lime citrus flavour and touches of tropicality that enchant the palate. [01] M9 D9

2902 Table Mountain Merlot, 2003
\$ 9.00 12 btls/750 ml. \$ 108



This deep purple quaffing wine has an earthy note with such concentration that it could be Californian. The slightly smoky body has an aggressive edge with a spicy tar scented intensity and lush tannins that keep revealing more fruit as they warm on the palate. M7 D8

2903 **Libertas Chardonnay, 2004**
 \$ 8.75 12 btls/750 ml. \$ 105



Taking its name from the historical estate in Stellenbosch, it was originally granted by the first governor of the Dutch Cape Province in 1689 to an early settler who gave it the name "Libertas", meaning "Freedom". Currently, the old Libertas estate is the centre of operations for the giant Stellenbosch Farmers' Winery. This well rounded, soft Chard is typical of the best of the Cape wines. Still exhibiting the clean, citrus zing of fresh acidity that distinguishes Cape wines from others, it evolves and broadens the flavours in the mouth to offer ripe guava, pineapple and mango, all quietly defined by the most delicate touches of oak. [01] M8 D8

2905 **Libertas Cabernet Sauvignon, 2003**
 \$ 9.00 12 btls/750 ml. \$ 108



Very deep, dark and concentrated like ripe plums at summer's end, this has a bouquet with dark blackberries coated with a dusting of seasoned oak. Blackberries are very obvious on the palate which is lively and fresh with a vivid, sharply focused concentration allowing the tannins to fill the spaces that are not already stuffed with fruit, producing a sense of length and elegance. Fresh acidity at the finish comes from the fruit flavours, making this a delicious drink. M7 D7

2906 **Libertas Pinotage, 2003**
 \$ 9.00 12 btls/750 ml. \$ 108



Like all Pinotage it has a huge colour, almost thick with juicy pigment together with a nose of strawberry jam fruit with plums. Pinotage is the local grape, as confined to the Cape as Zinfandel is to California. It comes in all shapes and styles and invariably produces a slightly gruff, tannic accented balance with high notes of smoky bacon and sweet spice in the background. Earthy, rustic impressions mingle with juicy flavours that progress to a long finish. M8 D9

2904 **Libertas Sauvignon Blanc, 2004**
 \$ 8.75 12 btls/750 ml. \$ 105



Tasting this Sauvignon brought home just how good the wines from this grape can be in South Africa. Green highlights in the colour epitomise the character of the wine, not in any unripe sense but more in the sense that Kiwi fruits are both green yet ripe. The aromas are softly stated with hints of perfume rather than powerful scents. Lovely touches of stalky redcurrant, a glimpse of greengage and plum, a passing touch of elderflower, it is all so refined, so elegant, so delicious and so irresistible. [00] M8 D9

Paul Sapin, A World of Wine Under One Roof

Originally a Beaujolais producer, Paul Sapin has re-focussed as a négociant éleveur of wines from around the world. Shipped in bulk for bottling in Central France, they are prepared and bottled in the ultra modern Sapin cellars. Sapin keeps the quality of its wines at a very high level and Opimian members know these wines very well.



Bottling lines at Paul Sapin

South Africa, Western Cape

2909 **"Kloof en Berg" Chenin Blanc, 2004**
 \$ 9.33 12 btls/750 ml. \$ 112



Pretty light green-gold colour showing an attractive mineral and pebble clean aroma where ripe lemons are tempered by fragrances of honey and sweet herbs. The silky palate is charming, light and clean, fresh and clear with a dryness surrounded by delicate fragrant subtleties. Very charming, and if it lacks the fullness of some other grapes, Chenin Blanc makes up in palate refreshing pleasure. [00] M9 D9

2910 **"Kloof en Berg" Ruby Cabernet, 2004**
 \$ 10.33 12 btls/750 ml. \$ 124



What this varietal loses in subtlety it compensates for in up front cockiness. The colours are deep, the nose jumps out of the glass in an array of fruit, with some ripe plums, some less ripe berries, and a host of other essences that confuse the palate but add delicious drinkability to a medium full, cheeky charmer. Made for early enjoyment, it is ready on the day it's bottled, so don't wait, grab the corkscrew, pour a big glass and enjoy. M8 D9

New Zealand, Marlborough, South Island

2911 **Mount Vernon Sauvignon Blanc, 2004**
\$ 15.50 12 btls/750 ml. \$ 186



Our first shipment from this winery in the Marlborough region! A long cool growing season led to an extended vintage in all eleven sites that provided components for the blend. Part was fermented in French casks, then underwent malolactic fermentation which softened and enhanced the flavours. Winemaker Mike Just is

really pleased with his successful vintage, its bouquet is gorgeous with greengage plums, elderflowers, ripe gooseberries and passion fruit with delightful fresh appeal. Flavour is crisp, lime and citrus added to gooseberry flavours, great balance, good weight and a clean fresh finish. [00] M8 D9

Australia, Riverina

2912 **"On the Billabong" Semillon/Chardonnay, 2004, South East Australia**
\$ 10.67 12 btls/750 ml. \$ 128



Sapin sources his wine from the De Bartoli winery in the Riverina region of New South Wales. The innovative, colossal winery founded 78 years ago by Italian immigrants today crushes more than seventy five thousand tons of grapes, yet in spite of its size, the wines are brilliant. The grapes, machine picked in the cool dark hours, are fermented separately in American oak before blending. Pale straw golden in colour, the typical Semillon aromas are accented by lemon and fresh hay, supported by oak vanilla. The complexity and good length are enhanced by the addition of Chardonnay. [00] M9 D9

2913 **"On the Billabong" Shiraz/Cabernet, 2004, South East Australia**
\$ 10.67 12 btls/750 ml. \$ 128



Like its white partner, it comes from Riverina, a region irrigated by water from the once mighty Murray River. This blend is the most popular of all the cases of wine produced at this winery, and that's no surprise - it is terrific stuff. The colour is full and deep with a purple hue, followed by an attractive nose full of spicy berry fruit aromas with hints of pepper and charred oak characters. Soft fruit flavours return to ripe berry impressions that linger on the tannins right through to a fully pungent finish. M8 D9

Australia

Opimian has a strong relationship with two of Australia's most influential winemakers. Both are members of legendary wine pioneering families, yet each has moved away from their family business to follow their own ambitions, creating vineyards and seeking out the choice sites on which to produce some of the finest wines from "down under".

Briar Ridge Vineyards, A particularly successful Australian asset:

The vineyard, located on a ridge of high ground at Mount View in the Hunter region, was planted in 1972 and sold to Neil McGuigan and a partner in the late '80s. Since Neil took up the reins the wines have been awarded huge numbers of medals both locally and internationally.

2914 **Briar Ridge Chardonnay, 2004, Hunter Valley**
\$ 19.08 12 btls/750 ml. \$ 229



Only hand picked fruit goes into the presses to reduce risk of early oxidation, then, to capture the fruit flavours, the newly pressed juice is chilled for twelve hours. Most of the juice is fermented in French oak barrels and matured in wood for six months, the rest remains un-oaked. The result is a final blend with great character, rich in flavour, soft and stylish, showing a luscious full bodied clean fruit flavour. [01] M7 D8

2915 **Briar Ridge Shiraz, 2003, Hunter Valley McLaren Vale**
\$ 20.17 12 btls/750 ml. \$ 242



Neil McGuigan always felt that his wines should have a "distinctively Hunter" feel, and none show more of the personality of the valley than this Shiraz. Grown in the local *terroir*, a blend of red loam over clay, the vines absorb from the soil the typical Oz Shiraz "sweaty saddle" character. Cool fermented, to extract maximum tannins, it has now settled down with a rounded profile. Deep reddish-purple in colour, with a delectable bouquet, full-bodied, it offers aspects of integrated vanillins from American oak and a buzz of char from French casks. M7 D7

**2916 Briar Ridge Cabernet Sauvignon, 2003,
Hunter Valley/McLaren Vale****\$ 20.17** 12 btls/750 ml. **\$ 242**

An outstandingly rich Cabernet with full deep colour intensity, it has a complex bouquet and all the paraphernalia of flavours; stalks, dry extract, sweet spice, bitter tannins and piles of fruit. A worthy follow-on vintage to the super '02, it has lovely appeal now but has the structure to last for half a decade. M5 D6

**2917 Lone Post Semillon/Chardonnay, 2004,
South East Australia****\$ 13.58** 12 btls/750 ml. **\$ 163**

A blend that is very easy to like, the aroma is tempered by attractive lime-blossom notes, almost tingling with freshness that brings the sweet-edged flavours alive with cleanly cut fruit and citrus tastes. Crisp and vigorous, it retains more Semillon characters than Chardonnay. [00] M8 D9

**2918 Lone Post Cabernet Sauvignon, 2003,
Hunter Valley****\$ 14.58** 12 btls/750 ml. **\$ 175**

Showing obvious tannins harmonising with well seasoned fruit, the impression is fresh and clean with very small wood aromas but offering good bite of bitter chocolate and vanilla. The black fruit includes a dash of cassis, cherry and some

neat furry tannins at the back of the mouth to roughen up the palate and hold the flavoury finish on the tongue. M7 D8

**2919 Riverwood Cabernet Sauvignon, 2003,
South East Australia****\$ 11.75** 12 btls/750 ml. **\$ 141**

A dark, glossy wine with a dense, grainy aroma, oak appears at the front, followed by lots of good fruit. The palate mirrors the nose, adding close textured fruit in harmony with an attractive herbal spiciness, providing a platform for an intriguing duet of grainy tannin and dense plums. Clean freshness hides the hard edges of youthful acidity but not the nice touch of chocolate and hint of mineral. Friendly tannins support the fruity palate. M7 D8

2920 Riverwood Shiraz, 2003, South East Australia**\$ 11.75** 12 btls/750 ml. **\$ 141**

Crise-red with good depth, its nose is clean and fresh, showing a tang of mineral water, with candied cherries and some deep blackberry and dark fruit notes. Hidden in the background lurks subtle oak to add some warm notes with mellow prunes and an earthy, forest floor savour. Very nicely crafted, finely balanced, still fresh, it is youthful but growing in the bottle as the neat oak and tough tannins mature. M8 D8

*Westend Estate, New South Wales***2921 Milyaroo Chardonnay, 2004,
South East Australia****\$ 10.00** 12 btls/750 ml. **\$ 120**

Light yellow in colour, the ripe fruity nose suggests limes and grapefruit with richer nuances of peach. The fruit flavours are jazzy and vivid rather than harmonious and deep, and there is good intensity and length, with the flavours underpinned by the smooth creamy texture shot with citric notes and a small toasty oak flavour nuance. M8 D9

**2923 Milyaroo Merlot, 2003,
South East Australia****\$ 10.00** 12 btls/750 ml. **\$ 120**

Good Merlot needs the special spicy razzamatazz that comes with the best of this most popular red. This lives up to the promise, with a thickish looking purple-red colour, hints of nettles and green leaves with a vaguely spicy blackberry-blackcurrant fruit aroma that rounds and mellows the concentration with freshness. The herbaceousness adds welcome complexity, with charred cedar notes harmonising with the fruit. M7 D8

**2922 Milyaroo Cabernet Sauvignon, 2003,
South East Australia****\$ 10.00** 12 btls/750 ml. **\$ 120**

Intensely coloured with a vivid purple tinge, but fine fruit shows additions of eucalyptus, tar and spice amid the full youthful aromas of damson and blackberry. A small, unusual trace of bitterness intrudes into the ripe fruit, but this is youth not lack of balance as small notes of chocolate move within a full bodied parade of fruit and acidic tannin borne on the high range of alcohol. The struggle to achieve a successful balance gives the wine a coarseness that needs the high level of fruit to sweeten the impact. M7 D7

2924 Milyaroo Shiraz, 2003, South East Australia**\$ 10.00** 12 btls/750 ml. **\$ 120**

Australia's signature vine, producing a dark purple hue and what locals describe as a "sweaty saddle" bouquet. Few can imagine this description but it is easy to like the peppery nose, backed up by sweet oak and rich fruit aromas. The juicy fruit flavour slips easily onto the palate, full and lined with soft buzzing tannins that give a lively warm impression and accent to the pleasant flavour. Still reasonably tough, but it promises to soften with time. M7 D7

Geoff Hardy, a winemaker with a mission

Geoff Hardy, a member of one of Australia's great wine dynasties set up his own nurseries to produce thoroughbred vines to supply the burgeoning wine industry. Today he is the largest vine grower on the continent, but that was insufficient for Geoff, a man driven by an ambition to be the best of the boutique wine producers. We offer wines from his Vineyard Series and his K1 label for wines from his Kuitpo vineyards.

2925 750 Geoff Hardy Shiraz, 2003, Angas Vineyard, Langhorne Creek \$ 11.67 12 btls/750 ml. \$ 140



Geoff avoids too much heat and over-ripeness by planting his vines close to the sea, where winds off the ocean come straight from the Antarctic. Cool conditions and Shiraz make for elegance, high fixed fruit acids and luscious fruit flavours. Here's wine with a bright, dark, cerise colour, the pepper-spice bouquet showing nice oak notes and a touch of cedary char. Great fruit at the entry, juicy ripe in the middle then lovely furry tannins add length and class to the finish. M7 D8



soils providing a perfect location for cool climate production. Being the first vineyard in Kuitpo, it is locally known as "K1". Since then, every release has met with huge success, with the first wines winning the "Vineyard of the Year" award. A gracious red wine with lovely fragrances of ripe berries, a dash of mint and the touch of flowers in high summer, elegant with sweetly ripened fruit and some classy oak combining with steadily building tannins that add dimension and texture. M7 D8

2928 Geoff Hardy K1 Cabernet Sauvignon, 2001, Kuitpo Vineyard, Adelaide Hills \$ 22.33 6 btls/750 ml. \$ 134



This vineyard produces super premium fruit using different trellis pruning systems to maximise sunlight exposure to leaves and fruit. Each soil type uses the system that best allows the late ripening grapes to reach optimal maturity. This Cab shows the dark, glossy sheen of rosewood with a fresh touch of mineral on the nose and punnets of blackcurrant and blackberry providing a gloriously succulent bouquet. Long after the final swallow the flavour lingers on leaving impressions of sweet fruit reinforced by a solid core of ripe tannin. Pair it with a New York steak to create the marriage of the season. M8 D8

2926 Geoff Hardy Meritage 2002, Limestone Coast/Langhorne Creek \$ 11.67 12 btls/750 ml. \$ 140



Take the best of Bordeaux, add the southern Australian sunshine, ask a great winemaker to fix the blend and you have Geoff Hardy's Meritage. Powerful aromas show all the red berry fruits, against pungent spice, with light touches of tar and rich compost to add to the deliciously fresh

and lively flavour. The balance is impressive, a benefit of sourcing grapes from two vineyards: Wirrega, surrounded by 500 year old red gum trees on the Limestone Coast and the Angas Vineyard in Langhorne Creek. This complex wine has a lovely structure, full of character and oozing with viscosity that will develop as the wine matures for many years. M7 D7

2929 Geoff Hardy K1 Shiraz, 2001, Kuitpo Vineyard Adelaide Hills \$ 22.33 6 btls/750 ml. \$ 134



Visitors awaking in the Adelaide Hills could be forgiven if they thought they were in England's leafy countryside. The hills are gentle, the breezes cool, the day marches at a leisurely pace as wasps and hoverflies dance their air borne quadrille, this tranquil place is Australia's greatest Shiraz country. Geoff's first release won the the only gold award at the Great Australian Shiraz Challenge. Outstanding as it was, his later wines are better. Ripe black cherry colour, a wine with floral notes and touches of oak against a fruit laden canvas painted with mouth filling fruit that is ripe and supple. M7 D8

2927 Geoff Hardy K1 Merlot, 2002, Kuitpo Vineyard, Adelaide Hills \$ 22.33 6 btls/750 ml. \$ 134



Geoff and his family planted 70 acres of vines on the Kuitpo site in 1987. The terrain, a gently undulating ridge of the Mount Lofty Range, lies between 300 and 350 metres above the sea, with a mixture of ancient

Argentina – land of Pampas, gauchos and the mighty Andes

Melting snows of the towering Andes rush towards the ocean, the torrent calmed and harnessed to irrigate the vast vineyard plain that lies in the lee of the mountains in what was once a desert. Mendoza, the provincial capital, set on the banks of the Aconcagua River, is a fine city with streets lined by tall trees that shade a once smart but now slightly jaded population of half a million. On all sides of the city newly planted vineyards flourish in the high altitude and dry atmosphere.

Vila, Bodegas y Vinedos, Maipu, Mendoza

A lengthy drive from Mendoza ends in a long, rutted, dirt road that leads to the winery of Vinas de Vila, a traditional, sun baked brick building whose powerful structure hides a deep, cool cellar with a constant temperature, where the wines are matured. Practically all the production comes from two separate Vila vineyards, the Finca del Este at Montecaseros, close to Mendoza and Finca Los Arboles at Medrano in the south. Yields from both are well below average in order to lift the quality of the fruit.

2930 "Romance" Blanco, 2004, Vinas de Vila \$ 10.58 12 btls/750 ml. \$ 127



Practically all the fruit is estate grown, giving the winemaker full control of ripeness and quality. Blended from two characterful vines, Chardonnay and the local Torrontes, the colour is full golden, the aromas fresh with plenty of fruit with high notes of apple and citrus. A great combination of all the characters has produced rich complexity and a firm structure with a soft and velvet fruit finish. [00] M8 D9

2931 "Romance" Tinto, 2004, Vinas de Vila \$ 11.08 12 btls/750 ml. \$ 133



Splendid deep red, youthful and exuberant, it has full aromas matching the sturdy yet rich flavours from a careful blend of three grapes; Malbec, Cabernet Sauvignon and Bonarda. Following advice from Ken Christie, the winemaker used oak aged Cabernet to add greater character. All the components combine to add to the roundness on the palate which is warm and powerful. The ripeness of the fruit enhances the colour and bouquet where damsons and blackberries dance their spirited tango on the tongue. Long and tannic, it still needs a year or two for all the elements to achieve a perfect matrimony. M6 D7

2932 Malbec, 2004, Vinas de Vila \$ 11.25 12 btls/750 ml. \$ 135



Originally an import from Bordeaux, Malbec flourishes in the dry alpine climate of the Andes, producing a soft and easy wine that is almost drinkable on the day it's made because of the removal of the stalks prior to fermentation. Tannin poses no difficulty as the fruit is picked at optimal ripeness offering a soft fruit-stacked experience. Winemaker, Monica Calderon, says "I want my wines to be enjoyed every day. I don't make wines just for annual celebrations". M8 D8

2933 Bonarda, 2004, Vinas de Vila \$ 11.25 12 btls/750 ml. \$ 135



What a delicious glass of wine! Youthful, energetic but still warm with a soft, slightly smoky, nose that shows ripe bunches of fruit touched with a hint of vanilla and a nuance of chocolate. A strong hint of black cherry, the fruit has an attractively spicy tang that quietly highlights some double bass earthy tones at the back of the palate, somewhere between mushrooms and soil after a summer shower. M7 D8

2934 Cabernet Sauvignon, Premium, 2002, Vinas de Vila \$ 16.50 6 btls/750 ml. \$ 99



Monica attributes the rapid improvement of her wines to the water availability in the vineyard, made possible by the installation of a drip irrigation system, and hand picking at the moment the grapes reached perfect phenolic ripeness. Here's a deeply concentrated colour, with a hint of tawny at the rim, followed by the deep aroma of freshly picked berries enhanced by the spice of a bell-pepper tree. Smooth and harmonious it has a strong and pungent finish with smoky wood and vanilla notes. M7 D8

2935 Malbec, Premium, 2002, Vinas de Vila. \$ 16.50 6 btls/750 ml. \$99



The colour is deeply concentrated, vivid in a purple tone, while the bouquet is complex and full. Ripe, gently acidic black berry fruits blend easily with subtle black pepper and a handful of dried fruit like raisins and currants. The flavours caress the palate with a harmony that started with perfect fruit in the vineyard, skilled hands in the winery and careful use of oak in the cellar before bottling. Lively style with a fine fruit to oak wood combination that lasts long into the velvet finish. M8 D8

SAN POLO, Bodegas y Vinedos, Mendoza

2936 **Auka Merlot, 2004, Bodega San Polo**
 \$ 12.08 12 btls/750 ml. \$ 145



San Polo's team of vineyard technicians looked for a modest yield to gain full concentration in this bottling for their new export market. The vineyard is at high altitude, close to 3,500 feet above sea level. The opulent bouquet shows the ripeness of the fruit and the colour is amazingly deep, almost cassis-black. Winemaker Alberto Antonini described the wine ecstatically. "We planted Merlot with optimism and faith in our ability to make a stunning wine." The balance is superb, blending masses of attractive fruit, mainly raspberry and plum, with plenty of tannin that provides a firm structure. M7 D8



before crushing, leaving a soft profile. Deep, opaque magenta colour shows off the youth which projects fleshy aromas of raspberry and sharp damson with a hint of cinnamon. The palate has an aura of ripe blackberry, an attractive hint of spice and herbs, with mint and oak subtleties. This is a very finely textured wine, well filled out with chewy tannins and finishing with lingering fruit flavours. M7 D7

2938 **Auka Syrah, 2004, Bodega San Polo**
 \$ 12.08 12 btls/750 ml. \$ 145



The concept of specific varietal sites from different vineyards is still a young science in Argentina, but winemaker Pablo Calderon of San Polo is convinced of its benefits. The fruit for this wine came from the "El Cepillo" site, west of Mendoza and as high above sea level as vines can flourish. The per acre yield was very low, a result of dense planting and green pruning before the changing of the grape's colour. Very deep colour, powerfully aromatic, the nose is laced with cinnamon and dried Muscat fruit. Lively acidity masks the depth of flavour, with cherry and plum lingering and mixing with firm tannins. At the end oak offers a savoury-sweet fragrance. M7 D7

2937 **Auka Malbec, 2004, Bodega San Polo**
 \$ 12.08 12 btls/750 ml. \$ 145



Grapes were hand picked from two historical vineyards, La Esperanza and La Humbertita, then fermented separately in small tanks at low temperature for almost three weeks to fully extract the colour and flavours, with partial de-stemming

Freixenet Argentina, Buenos Aires

The gigantic Cava wine producer from Catalonia has been active in Argentina for thirteen years. With lots of technical skills to reinforce the financial muscle of the group, Freixenet is superbly placed to create great wines from the vineyards of Argentina. To achieve this in the shortest possible time, the company has engaged a long standing friend of Opimian, Sergio Traverso, as leading consultant/winemaker. Neither Sergio nor the quality of his wines needs any further introduction.

2939 **Sergio Traverso Merlot, 2003**
 \$ 11.67 6 btls/750 ml. \$ 70



Medium bright red, tinged with a youthful plum-like purple, this full bodied fragrant wine is quite harsh, moderately oaked and spicy with the tangy flavour of redcurrants both on the nose and in the mouth. Smooth and fresh, it shows a youthful character, the dominant redcurrant flavours supported by other berries and well integrated touches of tangy oak. M7 D8

2941 **Sergio Traverso Malbec/Syrah, 2003, Reserva**
 \$ 14.33 6 btls/750 ml. \$ 86



This is the style that Sergio does best – who could forget his triumphant Murrieta's Well? Hand picked and bunch selected grapes ensure that only the finest fruit reaches the crusher. Removal of the stems lightens the tannins and enhances the fruit flavours which have fine tar and tobacco leaf impressions, with shafts of oak brightening the nose and palate. Generally impressive structure extends beyond the acidity and tannin without disturbing the appeal of the fruit. M6 D7

2940 **Sergio Traverso Chardonnay, 2004, Reserva**
 \$ 13.83 6 btls/750 ml. \$ 83



This is the grape we think Sergio does best of all. He coaxes complexity out of fruit at the maximum of maturity, then enhances the tannins by clever use of wooden casks. His wine has a full yellow colour with a nose offering powerful fresh grapefruit, oak, brie cheese and hazelnut. Very fresh, it has masses of fruit and a deep flavour that matches the restraint of citric-lime acidity. The fruit is more important than the oak, while sweet grapefruit becomes creamy on the finish. [02] M7 D8

2942 **Sergio Traverso Malbec, 2003, Gran Reserva.**
 \$ 18.50 6 btls/750 ml. \$ 111



Deep, purple, glossy and concentrated, it has a peppery, oak impregnated aroma suggesting dried fruit, prunes and fig. Still very taut on the palate, but behind all the tannin comes a parade of flavours; fresh curranty fruit, bright, easy-going oak nuances, and the cheek pinching bite of spice. Sergio has skilfully used wood tannins to prevent the fruit from overwhelming the acidity. It will become more approachable and appealing, even elegant, when mature. Just give it a calendar year or two to turn the corner. M6 D6

2943 Viento Sur Malbec, 2003
 \$ 11.17 6 btls/750 ml. \$ 67



The stylish but simple label of this big red wine offers an insight into its character – it is both simple, yet generous in character. Full deep crimson colour with a ripe red-currant scented bouquet, it shows good weight and the presence of soft fruit, mainly blackberry with prunes, with a modest but pervading aroma of the earthy *terroir*. From water stressed vines and perfectly ripened grapes, the fruit flavours are complex, concentrated with a showing of tight tannins that give good length. M8 D8

2944 Viento Sur Cabernet Sauvignon, 2003
 \$ 11.17 6 btls/750 ml. \$ 67

This Cab owes much to the luminosity of the atmosphere at high altitude. It has a bright and clean red-purple colour, with an aroma scurrying to show off black cherry and blackberry, with spice, vanilla and bitter chocolate. The smooth mouth feel, toasty and charred from a year in barrel, remains concentrated and complex. The ripeness of the tannins add length to a robust and balanced palate. M8 D8

2945 Viento Sur Tempranillo, 2003
 \$ 11.17 6 btls/750 ml. \$ 67

There's no denying the quality or rapidly growing popularity of this Spanish grape from Rioja. Like the Bordeaux classics, it has naturalised well in the clear air of the Andes. Freixenet's wine has a small roasted almond expression, and behind the tawny red colour lies a maturing nutty bouquet, savoury and fragrant with a sweetness in the mid-palate. The fruit is fully ripe, pleasant, complex then finishes with an astringent dryness that leaves persistent memories of the flavour. M8 D8

2946 Dubois Brut Nature Sparkling Wine, Blanc de Noirs, N.V.
 \$ 12.83 6 btls/750 ml. \$ 77



A delightful and appealing "sparkler" produced from the free run juice of high quality, hand picked Merlot. After fermentation and bottling, the young wine was allowed to lie for four months in the cellars to allow the dosage of 4 grams per litre of added sugar to marry into the wine. Essentially quite dry, this light dosage removed any hard edge of acidity and made the palate more mellow while adding a small touch of sweetness to accentuate the fruit. [01] M9 D9

Conditions of Purchase for Cellar Plan 156

- Bottle prices are for reference only. No purchase is necessary, but the minimum purchase is one case.
- Please include your credit card (Visa, MasterCard, or American Express) authorization or a cheque payable to: THE OPIMIAN WINE FUND IN TRUST with your order.
- Please have your orders in our office before November 15, 2004, when final commitments will be made to the suppliers.
- Please refer to the Opimian News section of Tidings for updated delivery reports.
- To pick up wines ordered on this Offering, a valid year 2005 membership card is required.
- Orders may be sent by fax to 514-481-9699; by e-mail to opim@opim.ca or through the website at www.opim.ca
- Arrivals: The wines on this Offering are expected to arrive in Canada at the end of March. Arrival date at individual liquor boards depends on the distance between port of entry and location of liquor board.
- Releases: Actual release dates will depend upon date of arrival and processing time required by each liquor board (between one and five weeks).

	White		Drink Now		
	Red		Drink this year		
	Rosé		Enjoyable now; will develop 6 months-2years		
	Sparkling		Wine meant for laying down		
	Great concentration		Medium concentration		Light in body
	Heavy oak		Medium oak		Light oak
	Member's Choices This symbol denotes wines most ordered by Opimian members. These are consistently popular with our membership at large.		Medal Winner		
	The Society Suggests To help novice members, this symbol is a guide to wines that are suitable for starting a cellar, and/or for drinking within two years of delivery.		OP Select Wines in an Opimian Select case of previous years.		
	Extremely limited quantities		Very limited quantities		Limited quantities

• **Sweetness Scale** (*in parenthesis*)
 0 = very dry 9 = Very Sweet (*dessert wine*)

• **Degrees of Maturity (M)** (Scale of 1-10)
 1 = lay down 10 = fully mature

• **Degrees of Drinkability (D)** (Scale of 1-10)
 1 = needs time 10 = ready to drink

KEYS FOR SYMBOLS