ALBERTA
ORDER BY DECEMBER 17, 2012

Australia, New Zealand, and South Africa
ORDERING MADE EASY!

WHAT TO ORDER
Read the description or use the profile chart for each wine to help you make your selections. The profile chart features a variety of symbols; consult the legend below to discover which symbols best suit your palate.

THERE ARE FIVE WAYS TO ORDER
• **Order online.** Go to opim.ca, sign in and select Show Details or Quick Order.
• **Email** opim@opim.ca with your selection.
• **Call** 1-800-361-9421.
• **Fax** your order to 514-481-9699.
• **Mail** your order in the envelope provided.

THERE ARE TWO WAYS TO REDEEM YOUR COUPON
From the same Cellar Offering…
• Order a case of wine and choose your free case from the coupon wines listed on the back cover.
OR
• Order two cases of wine and receive $75 off your order.

**Restrictions:** Coupons are non-transferable and cannot be exchanged for cash.

See [coupon for full details](#)

**Exclusions:** Opimian Select and Founders’ Choice Programs.

DELIVERY
It takes time! The wines on this Cellar Offering are not yet in Canada. When the wine arrives at your local liquor store or distribution center, you will receive a Pick Up Notice with the specified date (the Release Date) and your pick up location. You can follow the status of your shipment at opim.ca.

Expected arrival at a Canadian Port is **End of April, 2013**. Release dates are dependent upon actual arrival dates, distance from port of entry to liquor board, and processing time required by each liquor board.

LET US HELP YOU!
Contact us at 1-800-361-9421 or email us at opim@opim.ca

CONDITIONS OF PURCHASE
• **Methods of Payment:** Credit Card (Visa, MasterCard, American Express) or by cheque payable to Opimian.
• **Prices** include all applicable federal and provincial mark ups and taxes, including GST/HST #105 233 217 and QST #1000640430.
• A valid 2013 membership card is required to order and pick up.
• **Bottle prices** are for reference only. All orders are by the case, with no minimum required.
• Last day to order from this Cellar Offering: **December 17, 2012.**

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**LEGEND**

- **White**
- **Aroma**
- **Drinking this year**
- **Enjoyable now; will develop 6 months-2 years**
- **Wine meant for laying down**

- **Red**
- **Taste**

- **Rosé**
- **Serving temperature**

- **Sparkling**
- **Ideal with**

- **Members’ Choice**
- **This symbol denotes wines most ordered by Opimian members. These are consistently popular with our membership at large.**

- **Opimian 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.**

- **Medal Winner**

- **Appeared in the C205 Select Cases (2012 Season)**

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**Bottle size**

- 3
- 6
- 12

**Number of bottles in case**

- Great concentration
- Medium concentration
- Light in body

- Heavy oak
- Medium oak
- Light oak

- Less than 100 cases available
- Extremely limited quantities
- Limited quantities

**Sweetness scale**

<table>
<thead>
<tr>
<th>gms/litre</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>00-3</td>
<td>Chardonnay, Sauvignon Blanc, many reds</td>
</tr>
<tr>
<td>01-4</td>
<td>Some New World varietals, some reds</td>
</tr>
<tr>
<td>02-7</td>
<td>Champagne, Sparklers, Rosés, few reds</td>
</tr>
<tr>
<td>03-12</td>
<td>Mosel, some Alsace, Anjou</td>
</tr>
<tr>
<td>04-20</td>
<td>Semi-sweet Bordeaux, some sherry</td>
</tr>
<tr>
<td>05-34</td>
<td>Kabinett German, Late Harvest, Alsace</td>
</tr>
<tr>
<td>06-50</td>
<td>Spätlesen German, Sweet Loire, Port, Dessert Muscat</td>
</tr>
<tr>
<td>07-100</td>
<td>Auslese, Beerenauslese</td>
</tr>
<tr>
<td>08-139</td>
<td>Icewines, Sauternes, Barsac, dessert wines, Port</td>
</tr>
<tr>
<td>09-179</td>
<td>Icewines, Sauternes, Barsac, dessert wines, Port</td>
</tr>
<tr>
<td>10-180+</td>
<td>Speciality sweet wines, Trockenbeerenauslese</td>
</tr>
</tbody>
</table>

**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
The 2012 vintage has generally been a good one in Australia, New Zealand, and South Africa although not without its challenges in New Zealand. Crops are down everywhere, but quality is good to excellent, so it was with great pleasure that I tasted my first samples of southern hemisphere wines from this vintage in August. In this selection we continue with Opimian favourites such as Geoff Hardy Wines and Hastwell & Lightfoot in Australia, Jacques Fourie from Clovelly Wines in South Africa, and, of course, Manuka Hill in New Zealand. We also have exciting new introductions from South Africa, including Warwick Wine Estate in Stellenbosch which produces some of South Africa’s flagship wines.

Cellar Offering 212 marks the start of Opimian’s 40th Anniversary cellar offering season. To celebrate this milestone, we have invited our suppliers to present special wines in honour of this, our ruby anniversary. Look for these wines specially selected to commemorate Opimian’s 40th Anniversary.

Opimian’s Wine Consultant
Jane Masters MW is a graduate of Bordeaux’s famous Institut d’Oenologie and was elected to the Institute of Masters of Wine in 1997. Fluent in French and English, Jane is currently a member of the Council of the Institute of Masters of Wine, regularly speaks at industry seminars and is a Panel Chair for the International Wine Challenge.
BERTON VINEYARD
Yenda, New South Wales

Berton Vineyard started life way up in the High Eden Valley in South Australia with plantings of Chardonnay and Shiraz. The opportunity to purchase a state-of-the-art winery in Yenda was too good to miss and so the company expanded operations into the heart of Riverina. Here chief winemaker James Ceccato leads his winemaking team in the sourcing of grapes from key growers and the production of a range of quality wines. Berton Vineyard was awarded three stars by Australia’s James Halliday in his Australian Wine Companion.
### Berton Vineyard Barossa Shiraz, 2011

**Specially selected to commemorate Opimian’s 40th Anniversary**

A great wine to celebrate Opimian’s 40th Anniversary, it is produced exclusively for Opimian. The Berton Vineyard Barossa Shiraz is rich, complex and will definitely go the distance! The vineyard is located at the northern end of the Barossa Valley about four kilometres north of Nuriootpa, on gently undulating slopes up to 340 metres high. Intensely coloured, the complex nose has aromas of chocolate, black fruits and woody spices. The palate is soft and juicy with good weight and a firm finish, making it delicious for early drinking, but it also has the potential to age five to eight years.

<table>
<thead>
<tr>
<th>1973</th>
<th>2013</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shiraz</td>
<td>Complex, chocolate, black fruits</td>
</tr>
<tr>
<td>Mocha cream, cherries, firm full body</td>
<td>18° C</td>
</tr>
<tr>
<td>2013-2020, M6 D7</td>
<td>Spatchcock-style duck with cranberries and French toast panettone</td>
</tr>
</tbody>
</table>

### Foundstone Pinot Grigio, Riverina, 2012

The Pinot Grigio grapes for this wine are sourced from a single vineyard in the Riverina which produces some of the best fruit in the area. The grapes were picked in the cool of night on January 31st and the juice handled oxidatively. After crushing and clarification, the juice was fermented at a very low temperature of 13˚C and left on its lees, resulting in a fresh crisp wine with green apples and melon flavours, and balanced acidity.

<table>
<thead>
<tr>
<th></th>
<th>Pinot Grigio</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh apples, melons</td>
<td>Balanced acidity, fresh fruit flavours, [00]</td>
</tr>
<tr>
<td>8° C</td>
<td>2013-2014, M8 D9</td>
</tr>
<tr>
<td>Aperitif, spicy tofu soup, Teriyaki chicken</td>
<td></td>
</tr>
</tbody>
</table>

### Foundstone Shiraz, Riverina, 2012

With delicious chocolate and cherry aromas, a soft juicy palate with medium body and a long bitter cherry finish, this wine is testimony to what can be achieved in the Riverina from selected parcels of old vines. All the grapes were harvested by machine in mid to late March, just before the rains hit. Indeed the downpour came as Berton Vineyard was finishing picking the Shiraz and had to leave 12% of the fruit on the vine due to the floods. After fermentation the wine was aged in French oak.

<table>
<thead>
<tr>
<th></th>
<th>Shiraz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate, cherries</td>
<td>Juicy berry fruits</td>
</tr>
<tr>
<td>16 -18° C</td>
<td>2013-2015, M8 D8</td>
</tr>
<tr>
<td>Barbecued spicy sausage</td>
<td></td>
</tr>
</tbody>
</table>

### Foundstone Merlot, South Eastern Australia, 2012

This is another cross-regional blend, with fruit sourced from Riverina, Murray-Darling, and the Alpine Valleys region. All too often Merlot can lack definition, but the Foundstone Merlot, perhaps because of the influence of the cool high altitude Alpine Valleys fruit in north east Victoria, has an almost sour cherry flavour with a high, but balanced acidity and red berry aroma. The fruit was fermented for five days at 28˚C and the wine subsequently aged in French oak.

<table>
<thead>
<tr>
<th></th>
<th>Merlot</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red fruits, cherries, berries</td>
<td>Juicy forest fruits, blackberry tang</td>
</tr>
<tr>
<td>16° C</td>
<td>2013-2015, M8 D8</td>
</tr>
<tr>
<td>Chicken Fajitas, spaghetti Bolognese</td>
<td></td>
</tr>
</tbody>
</table>
**6791**

**HEAD OVER HEELS CHARDONNAY, 2012**

This wine is pale in colour with ripe tropical fruits, pineapple and passion fruit flavour, and balanced acidity. The Chardonnay grapes were sourced from two distinct regions, Padthaway in the Limestone Coast, providing more of the tropical fruit and Riverina. Both were cool-harvested at night and transported to the Berton Vineyard winery at Yenda. After fermentation at low temperature the wine remained on fine lees for three months.

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<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td><strong>$15.50</strong></td>
<td><strong>6</strong></td>
<td><strong>$93.00</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Chardonnay</strong></td>
<td><strong>Ripe pineapples</strong></td>
<td><strong>Medium weight, zesty fruit, [00]</strong></td>
<td><strong>6 - 8° C</strong></td>
</tr>
<tr>
<td><strong>2013-2014, M8 D9</strong></td>
<td><strong>2013-2014, M8 D9</strong></td>
<td><strong>Grilled chicken with white wine mushroom sauce</strong></td>
<td><strong>Grilled chicken with white wine mushroom sauce</strong></td>
</tr>
</tbody>
</table>

**6792**

**HEAD OVER HEELS CABERNET MERLOT, 2012**

Cabernet Sauvignon and Merlot grapes are sourced from Riverina and Swan Hill, which straddles the Murray River, sitting in both the states of New South Wales and Victoria. Both varieties were machine-harvested at night, Merlot in early March and Cabernet Sauvignon towards the middle of the month. The wine was matured in French oak and has cedar, spice, and pencil lead alongside crunchy firm fruits.

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<tbody>
<tr>
<td><strong>$15.50</strong></td>
<td><strong>6</strong></td>
<td><strong>$93.00</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Cabernet Sauvignon, Merlot</strong></td>
<td><strong>Cedary spice</strong></td>
<td><strong>Crunchy forest fruits, solid acidity</strong></td>
<td><strong>18° C</strong></td>
</tr>
<tr>
<td><strong>2013-2016, M7 D7</strong></td>
<td><strong>2013-2016, M7 D7</strong></td>
<td><strong>Côte de Boeuf with braised shallots and red wine sauce</strong></td>
<td><strong>Côte de Boeuf with braised shallots and red wine sauce</strong></td>
</tr>
</tbody>
</table>

**6793**

**BERTON VINEYARD RESERVE CHARDONNAY, EDEN VALLEY, 2012**

Berton Vineyard’s own vineyards are located in the High Eden sub-region, at the southern end of the Eden Valley, and are generally higher in altitude than the rest of the valley. Its topography is varied with slope, aspect, and protection from the wine-important factors to take into account. The soils are also varied, ranging from grey to brown in colour, and from loamy sand to clay loams containing ironstone, quartz and rock fragments. The Chardonnay was picked and crushed at neighbouring Mountadam winery then transported to Yenda for fermentation. Half the wine was matured in French oak barrels, producing a wine with juicy tropical fruits, tight structure and firm acidity.

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<thead>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>$19.00</strong></td>
<td><strong>6</strong></td>
<td><strong>$114.00</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Chardonnay</strong></td>
<td><strong>Tropical fruits</strong></td>
<td><strong>Medium-bodied, firm mineral limey acidity, [00]</strong></td>
<td><strong>8° C</strong></td>
</tr>
<tr>
<td><strong>2013-2016, M7 D8</strong></td>
<td><strong>2013-2016, M7 D8</strong></td>
<td><strong>Goat cheese and fig salad with blue cheese dressing, creamy seafood risotto</strong></td>
<td><strong>Goat cheese and fig salad with blue cheese dressing, creamy seafood risotto</strong></td>
</tr>
</tbody>
</table>

(Left) James Ceccato, Chief Winemaker and Bob Berton, Managing Director and Vigneron

Photographed in early morning, these Shiraz grapes are grown on the Berton Vineyard High Eden, Eden Valley vineyard
Winemaker Bryan Currie is certainly a much happier man this year than 12 months ago. The growing season was the coolest since 2002, combined with the lowest yields in living memory for most growers. All combined to give slow and even ripening with small intensely flavoured grapes. In early March record breaking floods hit the Riverina. Fortunately, crops were safely in tank by then.

Westend Estate Wines was established in 1945 by Italian migrants Francesco and Elizabeth Calabria. Today their son, Bill Calabria, his wife Lena and their four children are committed to producing outstanding value-for-money wines.
MILYAROO PINOT GRIGIO, 2012

This is one of the best Pinot Grigio's ever produced by Westend Estate Wines with fine aromatic fruit intensity. It is pale in colour, with fresh apple aromas and a hint of peach leading to a refreshing palate with flavours of melons and pears. The wine has lovely balance and fresh acidity on the finish and will combine well with Italian antipasto or Asian style foods.

When Bill took over the reins of his father's small bulk-producing winery, he quickly acquired a talent for winemaking driving Westend Estate Wines to its success today.

MILYAROO CHARDONNAY, 2012

Aborigines are thought to have inhabited the Riverina for at least 40,000 years. Milyaroo is the Aboriginal word meaning dusk. Riverina, which grows 80% of the grape production in New South Wales, would not be suitable for growing grapes at all had it not been for the foresight and major engineering feat that was the development of the Murrumbidgee Irrigation System at the beginning of the 20th century.
**6798**  
**Milyarroo Shiraz, 2012**

**FREE CASE CHOICE FOR THIS CELLAR OFFERING**

Since becoming chief winemaker at Westend Estate Wines, Bryan Currie has seen a dramatic rise in production and wine quality, and this year has been nominated by Gourmet Traveller as a finalist for Winemaker of the Year. No mean feat for someone whose background was in palaeontology and who worked his way up from cellar hand. The Milyarroo Shiraz is fairly light in style, soft and very drinkable.

**6795**

**COUPON**

**$10.83**

**$130.00**

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**6799**  
**Milyarroo Merlot, 2012**

The climate in Riverina is hot and dry, vineyards are flat, and wineries are functional. The strength of the region is the agricultural efficiency to which it lends itself which when combined with the knowhow of the Italian settlers, allows the region to produce some of the best value wines in Australia. The Milyarroo Merlot has pleasant dark berry fruit and herb aromas, a soft juicy palate with red fruit flavours, and soft tannin on the finish.

**6799**

**COUPON**

**$10.83**

**$130.00**

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**6800**  
**96 Points Shiraz/Viognier, Riverina, 2012**

This wine is produced according to the northern Rhône tradition of fermenting Shiraz grapes with Viognier. While it is generally recognized that this produces more complex softer wines, the theory behind the process is yet to be fully understood and research is currently being done at UC Davis in California and the Australian Wine Research Institute in Adelaide. Suffices to say the result produced by Bryan is a wine bursting with forest fruits and blueberries, and succulent soft tannins.
The Hunter Valley is Australia's oldest vineyard region with vines first being planted in 1831. The Briar Ridge vineyards were planted in the Mount View region at the foot of the Broken Back Range in the Lower Hunter Valley in 1972, known as the Squire Vineyard. The main focus at Briar Ridge continues to be the Hunter Valley, however to provide diverse wine styles, the winery led by John Davis has also ventured into other regions.
6801 **BRIAR RIDGE VINEYARD EARLY HARVEST SEMILLON, HUNTER VALLEY, 2012**

Semillon is the great white variety of the Lower Hunter Valley. Starting as a skinny, simple wine light in structure, it metamorphoses into a rich, honeyed, toasty and buttery wine over several years. The 2012 Hunter Valley harvest was better for whites than reds. Cool and wet conditions persisted prior to vintage, but a window of opportunity in late January enabled the picking of the Semillon with lemon fruit and good levels of acidity. Briar Ridge Semillon is grown on well-drained, calcium rich sandy loam soils located at the foot of the Broken Back Range, in Mount View in the Lower Hunter Valley where the warmer climate is moderated by afternoon cloud in summer. The crop yields are relatively low, producing excellent fruit flavour concentration.

**Semillon**
- Grass, leafy, floral
- Light structure, lemon fruit, [01]
- 8° C
- 2013-2022, M5 D7
- Pan-fried whitefish with lemon butter and caper sauce

6802 **BRIAR RIDGE VINEYARD HAND PICKED CHARDONNAY, HUNTER VALLEY, 2011**

The Hunter Valley produced Australia’s first Chardonnays in the 1970s with soft opulent fruit-driven styles. In 2011, after a mild and wet spring, early summer was drier, but cooler so that the Hunter Valley harvest started later than usual on January 27th. This allowed for the ripening of the Chardonnay fruit, with moderate to higher levels of natural acidity, mineral texture, great balance, and length of flavour. Half the wine was fermented in French oak barrels, half in tank, giving a perfect combination of toasty vanilla with pineapple aromas and an elegant lemon and lime finish.

**Chardonnay**
- Pineapple, toast, vanilla
- Lime and pineapple, long lemon and lime finish, [00]
- 6° C
- 2013-2016, M7 D9
- Roasted free range chicken with a punctured lemon and spicy stuffing

6803 **BRIAR RIDGE TRIO, HUNTER VALLEY AND ORANGE, 2011**

Traditionally a popular choice among Opimians, the duo of Trio wines launches new packaging based on an original painting by Sydney artist Mia Gallow. The red is a blend of Cabernet Sauvignon, Merlot, and Shiraz from Hunter Valley and Orange, with herbal and forest fruit aromas. The 30 hectares Orange vineyard planted in 1997 is located mid-slope of the extinct Mount Canobolas volcano, between 740 and 800 metres. Cool and wet conditions were experienced in Orange in 2011, which delayed the harvest until May. The wine was aged in two and three year old French oak barrels for a year.

**Cabernet Sauvignon, Merlot, Shiraz**
- Forest fruits
- Herbal, dark fruits, soft fresh finish
- 18° C
- 2013-2015, M8 D8
- Penne with roasted garlic, red capsicum and fresh tomato
BRIAR RIDGE VINEYARD OLD VINES SHIRAZ, ORANGE, 2011

The cool climate of the Orange region shouts through in this wine with intense, spicy, burning incense aromas combined with black cherries, aniseed and fennel. The climate is definitely cool at an altitude of 740 to 800 metres. On the palate it is firm with high acidity, which should cut through fatty dishes such as goose or duck. It ends on notes of wild berries, and redcurrants with chewy rustic tannins; it merits a couple more years in bottle before drinking. The wine was aged in two and three year old French barrels for 14 months.

<table>
<thead>
<tr>
<th>6804</th>
<th></th>
<th></th>
<th>Shiraz</th>
<th>Burning incense, fennel</th>
<th>Wild berries, chewy tannins</th>
</tr>
</thead>
<tbody>
<tr>
<td>750mL</td>
<td></td>
<td></td>
<td>[ $23.83 ]</td>
<td>[ $143.00 ]</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td></td>
<td></td>
<td>18° C</td>
<td>2014-2020, M5 D6</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Glazed duck breast with fennel purée, grilled apricots and balsamic demi-glace</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

BRIAR RIDGE VINEYARD MEMBERS RESERVE BIG BULLY CABERNET SAUVIGNON, WATTONBULLY, 2010

The Big Bully Cabernet Sauvignon is produced especially for Opimian members by Briar Ridge. The vineyard established in 1997 covers 100 hectares of plantings in Wrattonbully in the Limestone Coast region of South Australia. It adjoins Coonawarra and has similar Terra Rossa clay loam soils over limestone. This, combined with the maritime climate’s dry and moderately cool summers, is well-suited to the Cabernet Sauvignon grape, giving typical varietal aromas of cassis, blackberries and herbs. The wine was matured in a mix of 25% new, and one to three year old French barriques for 15 months.

<table>
<thead>
<tr>
<th>6805</th>
<th></th>
<th></th>
<th>Cabernet Sauvignon</th>
<th>Herbal, blackberry fruits</th>
<th>Cassis, grippy tannins</th>
</tr>
</thead>
<tbody>
<tr>
<td>750mL</td>
<td></td>
<td></td>
<td>[ $27.50 ]</td>
<td>[ $165.00 ]</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td></td>
<td></td>
<td>18° C</td>
<td>2013-2020, M6 D6</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Rosemary braised lamb shanks with roasted garlic mashed potatoes</td>
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</tr>
</tbody>
</table>

Freshly hand-picked Shiraz promises a good vintage.
Since our last cellar offering featuring Australian wines, Geoff Hardy continued to expand his influence on viticulture and winemaking, having acquired the remaining 50% share of Pertaringa from the Leask family in late 2011. Geoff really enjoys the contact with Opimian members and has hosted two Opimian groups at the K1 vineyard. He is joined in this sentiment by his daughter Bec and her husband Richard, both intimately involved in the business, who even spent part of their honeymoon presenting their wines at tasting dinners across Canada in 2011! At the same time they took the opportunity to visit a number of vineyards around Niagara and have become fans of Canadian Icewine.

Bec and Richard are excited to be involved in Opimian’s first Twitter tasting and invite you to join them in our inaugural Twasting. Simply order from the list of Geoff Hardy Wines on this cellar offering and once the wines are delivered, we will schedule a date and time to hook-up to Bec and Richard in Australia to discuss these wines online, live! They will be happy to reply to any questions, receive your comments on the wines or just have a chat. This is a great opportunity to add another dimension to the enjoyment of the wines you have ordered and to connect with the producers themselves. Details will follow closer to the Twasting date and time.
**GMH SAUVIGNON BLANC, ADELAIDE HILLS, 2012**

Slow, cool fermentation in stainless steel tanks has resulted in a delicate wine with aromas of elderflower and tangerine. The broad palate is balanced with lime acidity and a refreshing clean finish. Ideal for early enjoyment, the Sauvignon Blanc grapes for the GMH 2012 came from Geoff’s brother Bill’s vineyard located on the border between Adelaide Hills and McLaren Vale. This vineyard was planted in the mid-1990s and is managed by Geoff.

**GMH MERITAGE, SOUTH AUSTRALIA, 2010**

This is a blend of Cabernet Sauvignon from Wirrega Vineyard in Limestone Coast planted in 1993, Petit Verdot from McLaren Vale, Malbec from Angus Vineyard in Langhorne Creek and Merlot from K1 in Adelaide Hills. With earthy forest fruits on the nose, the wine has great balance, fine tannins and the potential to develop more complexity, finishing on notes of black and red cherries and menthol. Winemaker Shane Harris fermented the grapes separately in traditional open fermenters, followed by minimal intervention during maturation in French and American oak barrels for 30 months.

**GMH CABERNET SHIRAZ, SOUTH AUSTRALIA, 2011**

The fruit for the GMH Cabernet Shiraz is 100% from the Wirrega Vineyard located in the Bordertown region of Limestone Coast. Compared to many regions in South Australia in 2011, the Limestone Coast did not suffer so much from the cool wet weather. However the characteristic of the vintage is reflected in a wine with cooler, leafy components and firm tannins which should mellow over two to five years. It is interesting to note that over a million years ago this region was an inland sea. After a series of ice ages the sea contracted, leaving a base of limestone formed from the ancient marine life with layers of Terra Rossa soil produced from decomposed limestone and high levels of oxidized iron.

**GMH SHIRAZ, SOUTH AUSTRALIA, 2011**

The spicy peppery nose, with notes of incense, is more reminiscent of a Syrah from the northern Rhône than a big Australian Shiraz. A reflection of the cool 2011 vintage, it is not quite as full-bodied as previous years, but makes for an appealing change with bitter cherry flavours on the finish. Winemaker Shane Harris is also a trained chef and uses skills honed in the kitchen to make great food-pairing wines, and this is no exception.
**PERTARINGA MOSCATO, SOUTH AUSTRALIA, 2012**

This is an ideal wine for those who like the sweeter things in life. Fairly low in alcohol at 6.5%, the Pertaringa Moscato is the perfect balance between sweetness offset by delicious lemon acidity. Grapey aromas with peaches, lychees and jasmine, and a fine refreshing touch of spritz on the palate make this wine hugely appealing for early drinking.

**PERTARINGA UNDERSTUDY CABERNET PETIT VERDOT, MCLAREN VALE, 2009**

Pertaringa, meaning “belonging to the hills” in the local Aboriginal language, was established in 1980 by Geoff and Ian Leask, with vineyards in the foothills behind McLaren Vale. Since last year, it is 100% owned by Geoff. The Understudy is a blend of Cabernet Sauvignon with Petit Verdot. Intense forest fruit aromas of strawberries, blueberries and other red fruits lead to a rich mouthfilling wine with balanced acidity, ripe tannins and a long persistent finish. This wine is delicious now and will continue to develop over the next five years.
PERTARINGA UNDERCOVER SHIRAZ, MCLAREN VALE, 2010

For years McLaren Vale has been the wine source for other regions in Australia to provide backbone and concentration to blends with little or no recognition – hence the name Undercover Shiraz. It is quintessential McLaren Vale; a blockbuster style, rich and concentrated, with balance, big yet with finesse. This wine has coffee, chocolate and black cherry aromas and has great depth. Delicious now, it will remain at its peak for years to come. After fermentation in open top fermenters, the wine was aged for 30 months in French oak, 30% new, and American oak, 5% new.

PERTARINGA TANNAT, MCLAREN VALE, SINGLE VINEYARD, 2009

Originally from the foothills of the Pyrenees Mountains in south western France, Tannat has a history dating back to the 17th century. Due to its high tannin content and rather rustic style, it is not widely found outside of France other than Uruguay, where it was taken by Basque settlers in the 19th century, and a small amount in Argentina. Geoff, ever keen to experiment, has been growing a number of alternative varieties. 2009 is his first vintage to provide a Tannat and is a rarity having produced only a small number of cases. Although it is generating interest in Australia, there is little Tannat yet to be planted. The Pertaringa wine has savoury, floral, black fruits and cola notes. The tannins have been tamed, giving a wine with concentration, black forest fruit flavours and toasty oak.

K1 BY GEOFF HARDY CHARDONNAY, ADELAIDE HILLS, 2010

The vines at the K1 vineyard, now in their third decade, are consistently producing high quality fruit. The cool climate of the Adelaide Hills allows for good acidity and elegant fruit, and the K1 Chardonnay is styled to express Kuitpo’s cool growing conditions and terroir. The Chardonnay fruit was gently handled to retain aromatics, with the use of French oak for barrel fermentation and malolactic to create a Burgundian style with toasty earthy characteristics and a long, complex mineral finish.

The driveway lined with English Plane trees and Agapanthus leads down to the K1 by Geoff Hardy cellar door which sits on the lake.
Martin Lightfoot describes the 2012 vintage as “the kindest ripening season that much of South Australia has seen for several years”. Harvest finished on March 15th with the final loads of Cabernet Sauvignon and Cabernet Franc arriving at the cellar. The downside was that the crop levels for some growers were as low as 0.75 tons per acre, but luckily they did not experience the diabolical weather on the east coast. As I write this offering, the team are starting to think about the 2013 vintage; a few days into spring and the Barbera is already breaking out into leaf ahead of everything else, which means the kangaroos will use it for dessert!
**FAT’N SKINNY WINEMAKER’S BLEND, MCLAREN VALE, 2012**

A touch of Chardonnay was added to Viognier, producing a final wine with ripe white fruits, a flinty mineral characteristic and a mouth-filling Rhône style structure. The wine was fermented using two different selected yeasts. Judicious use of oak during fermentation was used to build background structure. Picked by machine during night, the grapes were gently pressed, then fermented at low temperature.

**FAT’N SKINNY PICKER’S CHOICE, MCLAREN VALE, 2011**

It is a blend of mainly Shiraz and Cabernet Sauvignon, with a small proportion of Cabernet Franc and Viognier to lift aromas. This wine has bags of fruit, cassis, menthol, with mellow fruit flavours on the palate and good weight. It is made for barbecues and good company! The wine was aged in a mix of different barrels predominantly American oak with 10% new.

**HASTWELL & LIGHTFOOT VIOGNIER, MCLAREN VALE, 2012**

Hastwell & Lightfoot planted Viognier in 1996, on the top of the hills on the north side of McLaren Vale, in deep sandy soils. 2012 was the most benign year for some time, with a good winter and spring rains to replenish water stocks and moderate heat during the summer. The Viognier grapes were picked on February 23rd, then gently crushed and fermented at low temperature. Ageing on yeast lees added further dimensions to the wine.
Hastwell & Lightfoot Tempranillo, McLaren Vale, 2010

Deep in colour, the Hastwell & Lightfoot Tempranillo is restrained on the nose with cherries, Parma violets and potpourri. Planted in 2000, the vineyard sits at the top of the north side of the hills of McLaren Vale. Planted in short rows running down from the top of the ridge, it is protected from hot north winds by an old pine forest which caps the hill. The grapes were fermented at 19 to 22°C for nine days. After pressing in a basket press the wine was aged for 15 months in old American oak barrels to maximize the retention of fruit flavours.

Hastwell & Lightfoot Cabernet Sauvignon, McLaren Vale, 2009

Here is a remarkably fresh and complex wine. Given the heat wave in January 2009, it shows no sign of raisined fruits or shrivelled berries, but rather red cherries, red forest fruits, cassis and herbs. Cabernet Sauvignon is complemented with 9% Cabernet Franc, creating a harmonious balance with ripe tannins and cherry flavours. Starting to show nicely now, life ahead promises to be good and it will develop further complexity over five years. The wine was aged 24 months in American oak using a mix of cooperages and barrel ages.

Hastwell & Lightfoot Cabernet Franc, McLaren Vale, 2010

The Cabernet Franc grapes were picked on March 4th from a one acre block planted in 1988 on sandy soils from 350 to 600mm deep over clay. 2010 was the best growing season in several years, with sufficient rain in winter and spring followed by a long warm, but not overly hot summer. After fermentation the wine was aged for 19 months in American oak barrels of which 25% were new. Typical Cabernet Franc aromas, herbal, green pepper and cherries segue into a medium-bodied wine with fine-grained tannins and nice fruit on the palate.

Hastwell & Lightfoot Scarce Earth Shiraz, Single Block, McLaren Vale, 2010

The McLaren Vale Scarce Earth project evolved out of a desire to map the geology of the region and understand the influence on how vines grow and impact on fruit flavours. Over three to four years, the land has been divided into 19 geological and meso-climate districts. The 22 participating wineries have made single block Shiraz, toning down the use of oak and alcohol levels in order for the characteristics of the terroir to shine through. The excellent 2010 vintage is starting to develop tertiary notes of undergrowth, coffee and fruit cake. Rich concentrated and firm it has the potential to age three to eight years.
Introduced to Opimian members for the first time last year, the wines from Shottesbrooke proved a popular choice. The vineyards are on a range of terroirs from sands through to black cracking clay. Viticulturalist Jodie Armstrong analyzes each phase of the growth cycle to produce grapes suitable for winemaker Hamish Maguire to make big, full-bodied red wines. Situated in McLaren Vale, Shottesbrooke produces wines which complement the Hastwell & Lightfoot range and complete our offer from McLaren Vale.
**SHOTTESBROOKE ESTATE SERIES SAUVIGNON BLANC, ADELAIDE HILLS, 2012**

Sauvignon Blanc grapes were grown at some of the highest vineyards in the Adelaide Hills at over 1300 feet. Mild days coupled with cold nights during the 2011 and 2012 growing season were ideal for varietal flavour development and for obtaining the perfect acid and sugar balance at picking. Gooseberry aromas are followed by herbal nettle flavours on the palate and a long limey finish. It is ready to be enjoyed.

**SHOTTESBROOKE ESTATE SERIES CHARDONNAY, MCLAREN VALE, 2011**

Chardonnay remains the most widely planted white variety in McLaren Vale. The grapes for this wine were grown in the vineyards immediately surrounding the Shottesbrooke winery at McLaren Flat on deep loam soils. The 2011 Estate Series has an intense spicy vanilla nose, with 30% having been aged in new, two, and three year old French oak hogsheads and barrels. The palate is rich and concentrated, with pineapple and vanilla flavours which will continue to develop up to three years.

**SHOTTESBROOKE SINGLE VINEYARD SHIRAZ, MCLAREN VALE, 2011**

The Shottesbrooke Shiraz vineyard lies in the Blewitt Springs sub-region of McLaren Vale and is the furthest area from the sea and its influence. Shiraz clone 1127 is planted on deep sandy soils over clay at an altitude of 195 metres on north-facing slopes overlooking Bakers Gully. The cooler 2011 vintage has produced a wine which is more restrained than the opulent jammy fruits present in the 2010, with good concentration and firm, but ripe tannins which will mellow over the next few years. It is one of my highest scoring wines in the tasting. The grapes were picked on April 12th and the wine aged in two year old French hogsheads for 12 months.

**SHOTTESBROOKE ELIZA RESERVE SHIRAZ, MCLAREN VALE, 2010**

The grapes for the Eliza Reserve Shiraz come from an individual patch of vineyard planted in 1994. It is named after Eliza Harris; her father Edward Harris was the first title holder to this land, having purchased it from the crown in 1847 at £100 per acre. The soil is deep sandy loam of moderate fertility and the vines are pruned to produce low yields with limited irrigation. Picked on March 2nd, the grapes were immediately crushed and de-stemmed. Fermentation took place in new American hogsheads and the wine aged in oak for 19 months. Intense with cedar, dark fruits, black cherries and smoky aromas, the wine is structured with firm rustic tannins. It will mellow over the next 10 years.
New Zealand

MANUKA HILL ESTATE
Waitakere City, North Island

The 2012 vintage was a mixed bag in New Zealand. Overall a very poor spring was followed by a wet summer which finally and thankfully came right in the end, with sunny skies at harvest. As in Australia, crops were down, with flowering severely affected by the weather followed by one of the coolest growing seasons and a delayed harvest. Despite this the resulting lower yields have led to wines with good fruit flavour concentration.
### New Zealand Manuka Hill Estate

**6827**

**Tua Tua Bay Riesling, Marlborough, 2012**

Long days, cool nights and bright sunshine allowed the grapes to build on flavour and fully ripen. The Riesling was harvested on April 21st. At relatively low alcohol of 11%, the acidity is offset with 21 grams of residual sugar, resulting in a wine with lime citrus fruit aromas and a hint of melon. Its sweet attack, with delicious lemon zesty acidity, fresh guava and green apple flavours, is quite simple, but with good concentration.

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<td><strong>Riesling</strong></td>
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<tr>
<td><strong>Lime citrus, hint of melon</strong></td>
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<tr>
<td><strong>Sweet fruits, guava, green apples, zesty lemon acidity, [04]</strong></td>
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<td><strong>6° C</strong></td>
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<td><strong>2013-2014, M8 D9</strong></td>
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<tr>
<td><strong>Grilled salmon salad, Japanese tempura</strong></td>
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**$19.33**

**$116.00**

**4**

**6**

**$116.00**

### 6828

**Tua Tua Pinot Gris, Lower Wairau, Marlborough, 2012**

At Manuka Hill, the Pinot Gris crop was the most severely affected by weather conditions in 2012 with yields ending 66% lower than last year, a relatively normal cropping year. However, every cloud has a silver lining, and for me this is one of the best New Zealand Pinot Gris I have tasted. On the nose notes of Galia melon and honey are complemented by earthiness. The same flavours show on the palate with good weight, firm acidity and long tropical fruit flavours.

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<td><strong>Pinot Gris</strong></td>
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<td><strong>Galia melon, honey</strong></td>
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<td><strong>Honey, tropical fruit salad, [02]</strong></td>
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<td><strong>2013-2014, M8 D9</strong></td>
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<td><strong>Roast pork with stewed pear sauce</strong></td>
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### 6829

**Tua Tua Sauvignon Blanc, Wairau Valley, Marlborough, 2012**

Marlborough in the north of the South Island epitomizes New Zealand wine; roughly half the country’s vineyards lie in this area. Sauvignon Blanc grapes planted in the flat Wairau Valley were picked on April 17th and 18th. The 2012 is characterized by more herbal, leafy nettle flavours with fennel and dill rather than fruit. Refreshing vibrant limey acidity on the palate gives the wine a tang that cuts through oil and fat. Perfect for gravlax, I took this wine home for lunch after the tasting!

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<td><strong>Sauvignon Blanc</strong></td>
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<td><strong>Herbal, leafy, nettles, dill</strong></td>
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<td><strong>Lime, fennel, good acidity, [00]</strong></td>
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<td><strong>2013-2014, M8 D9</strong></td>
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<td><strong>Risotto of lobster and sea vegetables with English peas and asparagus</strong></td>
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**$19.33**

**$116.00**

**4**

**6**

**$116.00**

Owner Peter Fredatovich

Pinot Gris vineyards in Marlborough
Jacques Fourie of Clovelly Wines is to be found in the lush picturesque Devon Valley, a sub-region of Stellenbosch. This is the centre of South Africa’s premier wine-producing area, with sweeping views of the surrounding hills and vineyards all around. Jacques is also winemaker at neighbouring Kyburg Estate owned by Swiss Fred and Rosmarie Ruest, where he is charged with producing the finest premium wines.

South Africa

JACQUES FOURIE, CLOVELLY WINES
Devonvale

These flowers are Pincushions and they form a part of the world famous Cape Fynbos. They grow around the vineyards in Devon Valley and Devon Vale where Clovelly Wines makes its home. Every year when the vines are coming to the end of their winter slumber these beautiful flowers open up, signalling that spring has finally arrived.
**Wild Fig White, W.O. Western Cape, 2012**

A delicate wine made from 100% Sauvignon Blanc, there is more melons and pears than grassy notes, a refreshing palate with peardrop flavours, and a zesty finish. The grapes were picked in February and handled reductively in order to protect fresh fruit aromas. Despite a heat spike in January, cooler temperatures followed in February, allowing fruit to ripen at lower sugar levels translating into a lower alcohol level. It is nicely balanced and dry.

**The Rosé, W.O. Western Cape, 2012**

The Rosé is produced from Pinotage, South Africa’s signature grape variety. The fruit was picked in the early morning and left for a short skin contact time, leaching a pale powder pink colour to the juice. The juice was cold-settled overnight and then fermented with selected yeast to dryness. The wine is bursting with redcurrant and cranberry flavours, with a crushed fruit cherry tang on the finish.

**The Berry Red, W.O. Western Cape, 2011**

Made from 100% Pinotage, the 2011 vintage produced great flavour concentration and promising potential. Grown on irrigated and dryland bush vines, yields were kept at between eight and ten tons per hectare. The grapes were picked in early February, left to cold soak overnight, then inoculated with selected yeast, resulting in generous bright summer berry fruits, a juicy mid-palate, soft tannins and fresh acidity.

**Kyburg Shiraz, Devon Valley, Stellenbosch, 2009**

2009 was perhaps one of the best vintages in the Cape and the wines are really coming into their own. With an interesting spicy nose with wild herbs, white and grey pepper, it has a more cool northern Rhône style to it and a certain earthy characteristic; it will pair well with porcini, wild mushrooms or truffles. Jacques has been winemaker at the boutique Kyburg winery since the farm owned by Fred and Rosmarie Ruest started making red wines in 2006. Their four hectares of Shiraz are cultivated on Oakleaf and Tukalu soils at an altitude of 110 to 140 metres. The wine was aged in French oak barrels for 14 months.

**Kyburg 33 Latitude, Devon Valley, Stellenbosch, 2009**

The combination of three grape varieties, Cabernet Sauvignon, Shiraz and Merlot, has produced a more complex wine with attractive layers of flavour and a fine silky texture. Ripe cherries combine with white pepper spice on the nose. Only a small quantity of 33 Latitude is produced from the best plots each vintage. Showing nicely now, the 2009 was aged for 12 months in French oak, 20% new, 80% second fill, and will continue to mature over the next few years.
WARWICK WINE ESTATE

After the Anglo Boer War in 1902, Colonel William Alexander Gordon, Commanding Officer of the Warwickshire regiment, decided against returning to England. Instead he bought a farm and renamed it “Warwick” as a tribute to his regiment. Sixty years later, Warwick estate was purchased on April 1st, 1964 by Stan Ratcliffe together with his new bride Norma, after an extensive search for the best ‘terroir’ in the Cape. Having realized the potential of the estate they began planting Cabernet Sauvignon and Norma began to study winemaking. By 1984 a cellar was in place and the first official Warwick vintage was released. Sadly Stan passed away in 2004, but Norma is still very much in the fray along with her son Mike and daughter Jenny.
**WARWICK THE FIRST LADY UNOAKED CHARDONNAY, 2012**

The First Lady is made and named in honour of Norma Ratcliffe, owner and first winemaker of the estate. Conditions at Simonsberg are quite different to other parts of Stellenbosch, with rich soils from decomposed granite; Simonsberg is one of three volcanic mountains. A soupçon of Viognier was added to the final wine based on Chardonnay. Both varieties were harvested separately in the early morning. The juice fermented in stainless steel tanks using various aromatic yeasts followed by four months on lees giving it a rich structure with tropical fruit flavours and spice.

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**WARWICK THE FIRST LADY CABERNET SAUVIGNON, 2011**

The First Lady Cabernet Sauvignon has much in common with a good Aussie red wine style. The wine is a dense plum colour with mellow fruit, menthol and spice aromas followed by a concentrated palate, with firm, but ripe tannins and the potential to mature. Perhaps, because the final blend contains 15% Shiraz, a typical antipodean combination, it has appealing chocolate notes. It was aged for 18 months in second and third fill French oak barrels.

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**WARWICK CAPE LADY CHENIN BLANC, 2012**

2012 was the first vintage at Warwick for winemaker Nic van Aarde and will be one to remember. The Cape Lady is quite a serious style of Chenin Blanc, more Loire Valley in character with fresh green apple notes, high acidity and a long limey finish. Blended with 15% Viognier, each variety was picked in the cool early morning and pressed in a reductive manner to preserve fresh fruit flavours. The wine matured on light lees, post fermentation at a cool temperature.

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**WARWICK CAPE LADY CAPE BLEND, 2011**

This is a typical Cape blend of spicy Shiraz, South Africa’s own Pinotage and classic Cabernet Sauvignon, producing a solid wine with good complexity and the potential to mature. Each variety was fermented in open top stainless steel tanks with daily pump-overs. After fermentation, the wine was aged in old French oak barrels for 18 months, providing earthiness rather than obvious vanilla oak, complementing the black and red cherry fruits.

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6839  WARWICK ESTATE PROFESSOR BLACK SAUVIGNON BLANC, STELLENBOSCH, 2012

Professor Malcolm “Blackie” Black was a pomologist at the University of Stellenbosch tasked with developing an early ripening peach. The experimental plantings were on a farm that eventually became part of Warwick Wine Estate. The peach the Professor developed carries his name. Sauvignon Blanc was planted on the site of one of the original peach orchards some years ago and an old map of the farm identified the vineyard block as Professor Black Sauvignon Blanc, hence the name. At 180 metres there is a constant cool breeze, ideal for flavour development.

6840  WARWICK THREE CAPE LADIES CAPE BLEND, 2010

The “Three Cape Ladies” Cape Blend was made in honour of Norma’s pioneering status, her daughter Jenny and granddaughter Eve, and is produced from three grape varieties. Each with a role to play in the blend, the Cabernet Sauvignon is the backbone. The 2010 vintage is an explosion of fruit on the nose which is largely attributable to the Cabernet Sauvignon and Pinotage components while the Syrah is soft and sweet. The grapes where picked in the early morning. Cold soaking took place for a few days after which the grapes were inoculated with yeast. The components were fermented in open top stainless steel tanks with daily pump-overs followed by malolactic fermentation in tank. The wine was then transferred to 30% new, and second and third fills 225 litre French oak barrels; each component spent 20 months in barrel.

6841  WARWICK ESTATE TRILOGY, STELLENBOSCH, 2009

This wine has become one of the flagship wines of South Africa since its first production in 1996. Intense, with oak and cedar notes and ripe black fruits, it is layered and complex with great texture. Produced from a blend of Cabernet Sauvignon, Cabernet Franc, and Merlot, the different vineyards and parcels were hand-picked in the early morning. The grape bunches were destemmed and the individual berries sorted on a vibrating sorting table. Different parcels were fermented dry with a variety of yeasts. The wine was then transferred to 225 litre French oak barrels, 60% new, for malolactic fermentation followed by a 27 month ageing period.

A view over the Simonsberg Mountain with the Warwick vineyards in full bloom
WINE CONCEPTS
A South African Assemblage

A native South African, Dawn Wasylechko has been living in Canada for many years and makes regular visits back home and to the Cape winelands. Wine Concepts was set up by Dawn about ten years ago and focuses on the wines of the Cape, working directly with producers. She is always on the lookout for up and coming promising estates. Here we present a selection of wines from the Stellenbosch region, the heart of South African premium wines.

Teddy Hall’s love of wine started during his yuppie years in the 1980s. Today, he is greatly esteemed by his fellow winemakers and is a member of the prestigious Cape Winemakers Guild. Its 36 members are the cream of the crop of South African winemakers.
**TEDDY HALL WINTER MOMENTS, STELLENBOSCH, 2011**

A Shiraz bursting with fruit, it is uncomplicated and flavoursome, with intense aromas of cooked red cherry pie, strawberries and cream. Light to medium-bodied, the rich juicy fruits continue on the palate for longer than expected. The grapes were grown in Stellenbosch vineyards on soils of broken shale, Table Mountain sandstone and some Koffieklip with underlying clay. Fermented in open top tanks, French oak staves were used during maturation to give the wine its soft velvety mouthfeel.

**VREDE CHARMÉ SAUVIGNON BLANC, STELLENBOSCH, 2012**

The Vrede (meaning peace or tranquillity) Estate used to be a dairy farm until it was purchased by Cape businessman Kleintjie Bellingan in 1992. Situated on the eastern slopes of the Bottelary ward, the estate comprises 52 hectares of vineyards. Sauvignon Blanc grapes are cultivated on terroir in cool climate areas at high altitude and 30 kilometres from the sea. It is pale in colour, with grassy aromas leading to light, refreshing, limey and gooseberry characteristics on the palate.

**VREDE CHARMÉ CABERNET SAUVIGNON, STELLENBOSCH, 2011**

The Charmé Cabernet Sauvignon is restrained in style with ripe cherry fruits and hint of cigar smoke. The grapes were left for six hours of cold maceration followed by inoculation with selected yeast. The wine was fermented for four days at 26°C until dry. It was then matured in French oak for 12 months. Since purchasing the farm in 1992, Kleintjie Bellingan has transformed it, planting vineyards and taking care to match each grape variety to the terroir best suited to it.

**DE MEYE UNWOODED CHARDONNAY, STELLENBOSCH, 2012**

The De Meye estate in Stellenbosch has been farmed by the Myburgh family for six generations. Arriving from Holland in 1665, the estate was named after the De Meye River back home. Until 1997 all the grapes were sold, but Jan and Philip Myburgh now produce their own wines in the renovated farm buildings. The estate comprises 50 hectares of vines and produces 80% red and 20% white and rosé wines. The vineyards lie in the western part of the Muldersvlei region, facing southeast and benefitting from cool westerly winds during ripening. This results in a refreshing style with melons and pears, and a long lychee finish.
**DE MEYE MERLOT, STELLENBOSCH, 2010**

This wine, made with 100% Merlot from young vines, has delicious black fruits muddled with smoky, herbal and green pepper aromas. In this year, there were low yields, approximately 7 tons per hectare. The grapes were hand-picked and fermented in stainless steel, followed by 15 months maturation in new and second fill French oak barrels, producing a concentrated wine which is mellow now and has the potential to develop further.

**DE MEYE TRUTINA, STELLENBOSCH, 2010**

A complex wine with fine texture and layers and layers of flavour, the bouquet has notes of garrigue herbs, thyme, and oregano combined with smoky notes. Mouth-watering black fruits on the palate are supported by ripe tannins and good acidity. Produced from low yielding vines dating back to 1976 and 1988, each varietal was vinified separately, aged for 22 months in French oak barrels and subsequently blended to create a wine with great appeal.
OUR WINE PROGRAMS

OPIMIAN SELECT Taste the World!
Only Opimian gives you access to exclusive cellars from around the world.

A successful innovation catered to New Members and those who are still uncertain of what to order, the Opimian Select program allows you to try a minimum of 24 wines – from every day sippers to a gourmet dinner partner – at a fixed price of $83. Sign up for Opimian Select and receive a mixed case from every Cellar Offering regardless of whether you are away, on holidays or simply forgot to place your order. Develop your palate, taste the classics from each region, discover new varietals and experience what our suppliers have to offer! Application forms are available for download at opim.ca under “Downloads”.

THE SELECTION
Opimian Select includes a case (6 bottles) of three to six different wines from a featured supplier on each Cellar Offering. Mostly reds with the occasional white or rosé, these wines showcase the variety of styles available through Opimian - if you happen to find a favourite wine, make note of the supplier for future Cellar Offerings!

To browse past selections and tasting notes, sign in at opim.ca and click on “Opimian Select” in the left hand column. View details by clicking on each wine name or supplier.

“Opimian Select is an educational experience and, as any wine lover knows, it is essential and fun to continuously try new things.”
— David Lawrason, Toronto Life

FOUNDER'S CHOICE Cherish the Experience!
The premium wine experience – only with Opimian!

Established in recognition of Opimian’s founders, this program offers premium wines from our most cherished suppliers – at a fixed price of $123. Each wine is specifically selected to dedicate to the spirit of Opimian. Some are hidden jewels discovered in a cellar by our Master of Wine; others are specially crafted by our suppliers with the Founders’ Choice program in mind. Application forms are available for download at opim.ca under “Downloads”.

THE WINES
Sign up for Founders’ Choice and receive a case (6 bottles) of premium wine from every Cellar Offering that is ready to drink and has great cellaring ability. Each wine comes with a dedicated back label and a personal message from the supplier detailing why they chose to share with us this one-of-a-kind wine. These wines are not, and will never be, on any Cellar Offering and can only be received by signing up for this program.

To browse past selections and tasting notes, sign in at opim.ca and click on “Founders’ Choice” in the left hand column.

Geoff Hardy Wines is the Founders’ Choice feature supplier on this Cellar Offering.