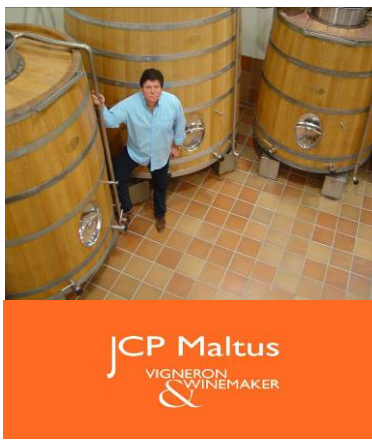




THE COLONIAL ESTATE
THE BAROSSA VALLEY, AUSTRALIA





The Colonial Notebook

Hi!

As you'll have read, if you started this Notebook from the opposite end, I'm a winemaker and *vigneron* based at **Château Teyssier**, Saint Emilion in Bordeaux, France - more of that if you turn this Notebook over.

In 2000 I got itchy feet, and the idea that for the rest of my life I would be attempting to make Merlot in Saint Emilion five percent better than it was the previous vintage seemed a bit soul destroying. We therefore started buying small vineyards in the Barossa Valley in South Australia, drawn there by 120 year-old dry-grown vines which only a place that has never seen phyloxera can produce. We formed **The Colonial Estate** and produced 700 cases in 2002 which received instant praise from the press.

Our whole approach to making wine in Australia has been French, so it is this ethos that guides us. Handpicking, sorting tables, wooden vats, etc separates us from most Australian wineries. Like Saint Emilion, our wines range in price from \$15 to \$180 a bottle. The winemaking team is headed up by myself and Neil Whyte, with our Consulting *Oenologue* being Gilles Pauquet who serves in a similar capacity at Châteaux like Cheval Blanc and Canon.

The wines that we make are divided into three main styles –

- Estate Wines:** these wines - **Exile** and **Emigré** - come from four main Vineyards that we own – two in cool climates, Greenock and the Eden Valley, and two from the northern Barossa Valley.
- Single Vineyard Wines:** these wines are managed on a 'total crop' basis and represent differing soils/*terroirs* – **Mungo Park**, **Alexander Laing**, **John Speke** and **Exodus**.
- Varietal Wines:** these are handpicked wines based on both red and white varieties that are specific to the northern part of the Barossa Valley – **Explorateur**, **Etranger**, **Envoy**, **Expatrie**, **Evangeliste**, and **Enchanteur**.

Whereas in 2002 we made 700 cases we now make over 25,000 cases annually - a small, boutique winery, grown up. We're not open to the public but if you or your clients would like to visit please get in touch with Marianne Salamanca at marianne@colonialwine.com.au

The purpose of this Notebook is to give you something that is, hopefully, immediately to hand and lets you have the most important details of our wines in the most concise way that we can think of.

We hope it helps.

Jonathan Maltus

Émigré, The Barossa Valley

“Dense, spicy and vibrant, with superconcentrated, sharply delineated flavors and a bright, very long finish.”

INTRODUCTION

Émigré continues in the same vein, as a name, as **Exile**. There is a big difference in the style and make up of the wine. Whereas **Exile** is a Single Vineyard wine Émigré is the opposite in that it comes from four different vineyards. In addition where **Exile** is Shiraz rooted, Émigré mainstay is Grenache.



VINEYARD STUFF

Émigré is unusual mix of six grape varieties – Grenache, Shiraz, Mourvedre, Cabernet Sauvignon, Carignan, and Muscadelle. These emanate from right across the Barossa from our four main Vineyards – two in cool climates, Greenock and the Eden Valley, and two from the northern Barossa Valley. Like **Exile** these vines are pruned severely and receive two runs of green harvesting finally producing one tonne to the acre.

TECHNICAL STUFF

Émigré is handpicked and the grapes are then double-sorted – firstly by bunch and then, after the destemmer, by grape. Only conveyors are used to transport the grapes and the wine is fermented in wooden vats (imported from Cognac, France) after extreme cold maceration. The wines have their malolactic in new French oak, and are aged thereafter in the same oak – with the exception of the Shiraz which is put into another set of new French oak for ageing – two lots of new oak!

ANYTHING UNUSUAL?

Most wines that come out of Australia have two, maximum three grape varieties in their mix. Émigré has six. This, coupled with the diversity of the vineyards (it takes up to twenty minutes to travel from Greenock to the Eden Valley), brings great complexity to the wine.

WHAT THEY SAY

Robert Parker, The Wine Advocate - 95 Points. Its inky/purple color is accompanied by aromas and flavors of lead pencil shavings, blackberries, blueberries, cassis, and licorice. Although it has a fabulous texture as well as a massive palate, it is neither over the top nor hot (even though it boasts 15.5° natural alcohol). The tannin is melted, but high. While this is impossible to resist at present, it should age well for 10-12 years, possibly longer.

Stephen Tanzer's IWC - 94 Points. A blend of Shiraz, Grenache, Cabernet Sauvignon, Mourvedre, Carignan and Muscadelle. Medium ruby. Cassis, raspberry, violet, pepper and eucalyptus on the nose. Dense, spicy and vibrant, with superconcentrated, sharply delineated flavors of blackberry, chocolate, pepper and spices. A far cry from the literally dozens of dead fruit shirazes I tasted in recent weeks from Australia. This has superb backbone and lift, and a bright, very long finish.

COMMENTS & PRICING

Explorateur, Old Vine Shiraz, The Barossa Valley

“Full-bodied, powerful, and rich, it also displays striking finesse and elegance.”

INTRODUCTION

Explorateur (the Explorer) is the wine that we make the largest amount of in Australia. The Barossa Valley is first and foremost famous for Shiraz above all other varieties, so it's a natural choice. These are handpicked and given a French twist in their winemaking to deliver something outside of the norm.



VINEYARD STUFF

The vineyards that make up **Explorateur** are based in what is called the 'Northern Arc' of the Barossa Valley. This is a belt of land/*terroir* that runs from just to the northwest of Tanunda – Marananga, Greenock, Moppa, Ebenezer, and through to Stockwell, just north of Nuriootpa. Cropping levels are maintained at two and a half tonnes to the acre, and obviously are handpicked.

TECHNICAL STUFF

The same equipment that is accorded to our more expensive wines is made available to **Explorateur**. The grapes are double-sorted – firstly by bunch and then, after the destemmer, by grape. Fermentation is French in approach for up to two-thirds of the wine made, the rest is vinified in a more standard Australian way. All oak used is French.

ANYTHING UNUSUAL?

Our French background doesn't allow us let a single varietal get away so we blend in a small amount of Cabernet Sauvignon to help with the end palate! Additionally bang for the buck - This is a wine that gets 95 Points and Five Stars and features on the list of International Airlines in First Class, and yet it's our entry level Shiraz.

WHAT THEY SAY

Robert Parker, The Wine Advocate - 95 Points. The blockbuster, inky/ruby/purple-hued Explorateur Shiraz offers sweet aromas of blackberries, white pepper, licorice, and graphite. While full-bodied, powerful, and rich, it also displays striking finesse and elegance, no doubt because of its aging in French oak. It should last for 15 or more years.

Decanter Magazine - *** (Five Stars)** Lovely leathery feel, before a massive blast of fruit and tannins which kick in very late and then stay with you to the end, leaving a chewy, soft memory. A tremendous, controlled wine.

COMMENTS & PRICING