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From: [Remington Norman](#)

To: ['Cobaw Ridge Winery'](#)

Sent: Thursday, October 27, 2011 7:25 PM

Subject: Samples

Hi Alan,

Here are my notes on the 3 wines you sent. No real reservations – they are all excellent; just the sort of wine that Australia should be re-building its reputation on. I hope you get all the accolades these well deserve.

Best wishes to you and Nelly,

Remington

2007 LAGREIN:

Fine, deep, almost 'thick' colour; nose showed a touch of greenness, opened up to tarry, savoury notes; tight palate, lively acidity which lifted the fruit; attractive balance of fruit and alcohol, no obvious sign of oaking; rounded, fine tannins; length and weight underpin elegant savoury profile. Most attractive wine. Ideally needs another few years to reach its peak.

2009 CHARDONNAY:

Lively, vibrant appearance; full Meursault-ish nose, quite spicy with subtle oaking evident; plenty of stuffing but nicely balanced with good length and persistence; a shade over-extracted which imparts a hint of rawness underneath, but this is a lovely, complex wine nonetheless. Drink now or keep for 3-5 years for more nuances to develop.

2007 SYRAH:

Fine deep, still youthful colour. Opening nose dominated by white pepper (Macedon marker? I recall this on Pat Carmody's wines) with a lifted dimension probably reflecting the Viognier component. Ripe fruit, firm but suave tannins; touch of (attractive) bitterness; great concentration and fine length. A splendid, harmonious wine – plenty of depth but under-stated (a highly desirable quality in my book). No rough edges and (hip hooray!) the fruit is the key player; any wood is firmly in the background. This will be even better in a few years time. All-in-all, an elegant, balanced, hand-crafted wine with plenty more to give.

I enjoyed all three wines – they are attractive and go well with food. We tried the Lagrein with Partridge, which is suited beautifully, the Chardonnay with lightly smoked salmon and mild cheese both of which it partnered perfectly and the Syrah with venison, which it just about met half-way.