

Saturday Syrah - Guigal & SC Pannell Offer

September 2015

For those who could not make our Guigal Dinner this year, held at the Bentley Restaurant & Bar, we have a reprise tasting in store this Saturday. We will be featuring a selection of the new releases from the North, concentrating on Syrah. As a contrast we will also have on tasting the eagerly awaited new release of the 2014 S.C. Pannell 'Adelaide Hills' Syrah, the follow up to last year's Jimmy Watson Trophy winner. This wine firmly put the Adelaide hills in focus as a premium region for cooler climate Shiraz (Syrah). Another string in bow for one of Australia leading winemakers.

The Pannell wine will offer a fascinating contrast to the Guigal wines from the historical home of Syrah, the Northern Rhone. The Guigal family's commitment and dedication to quality has made them one of the finest Rhone producers and in context also one the finest producers in France. At all quality levels they deliver great value and or great quality.

JON OSBEISTON

SC Pannell – McLaren Vale



The only surprising piece of background is that it took (an admittedly still reasonably youthful) Stephen Pannell (and wife Fiona) so long to cut the painter from Constellation/ Hardys and establish their own winemaking and consulting business. Steve radiates intensity, and extended experience has resulted in wines of the highest quality right from the first vintage. The Pannells have purchased two vineyards in McLaren Vale, the first planted in 1891 with a precious patch of 3.6ha of shiraz. A second property was purchased in 2014, lifting the estate vineyards to a total of 20ha. Stephen manages the vineyard with the aim of generating full flavour ripeness as close to 13% as possible. The future for the Pannells is limitless, the icon status of the label already established. **JAMES HALLIDAY**

SC Pannell Adelaide Hills Syrah 2014

SHELF PRICE: \$40.00 ~~\$34.00~~

Highly perfumed, vibrant and complex with black cherry, boysenberry, with hints of fresh peppercorns, charcuterie, dried herb and sarsaparilla. There is a lovely tension between the power and control of palate with fresh black cherry and a measure of peppery spice woven into a juicy silky texture and gently integrated dry, earthy tannins on the finish. This Syrah, if cellared properly, will go the distance for the next five to ten years, however, without question the wine is ready to drink throughout the next few years while it is youthful, vibrant and fragrant. **STEVE PANNELL**

Guigal – Cote Rotie



Over recent years, Guigal has been attempting to produce an interesting, fairly-priced, delicious Crozes-Hermitage. Guigal is becoming one of the most important producers of high quality St.-Joseph. He fashions three cuvees, a general appellation offering, his St.-Joseph Lieu-Dit St.-Joseph, and the limited production Vignes de l'Hospice, which comes from high elevation, steeply terraced vines planted at the top of the small mountain that dominates the town of Tournon. Along with Chapoutier's St.-Joseph Les Granits, Guigal's Vignes de l'Hospice is one of the most profound wines of the appellation. It comes from a 5.5 acre parcel

at the top of the small mountain that dominates the town of Tournon. The soils are decomposed granite with essentially the same soil base as the great vineyard of Hermitage across the river known as Les Bessards. **ROBERT PARKER, 2009**

Guigal Crozes Hermitage 2011

SHELF PRICE: \$43.00 \$36.00

The 2011 Crozes Hermitage is solid, with lots of olive, pepper and game to go with a core of smoked dark fruits. It has bright acidity, medium-bodied richness and a classic, focused feel. Drink it over the coming 6-7 year. **JEB DUNNUCK**

Guigal St Joseph 2012

SHELF PRICE: \$53.00 \$45.00

As good, if not better, than the 2011, the 2012 Saint Joseph has lots of ripeness in its sexy black fruits, chocolate, vanilla and smoked meat aromas and flavors. I suspect that by the time this sees the inside of a bottle, the oak will have integrated and it will show a more classic profile. Medium to full-bodied, textured and nicely concentrated, it too will have a decade or more prime drinking. **JEB DUNNUCK**

Guigal St Joseph Lieu-dit Rouge 2012

SHELF PRICE: \$100.00 \$85.00

Scheduled to be bottled in another week, the 2012 Saint Joseph Lieu Dit Saint Joseph (aged 24 months in new oak) has a slightly fuller, more substantial feel than the 2011. Cassis, black fruits, dark chocolate and lots of minerality all emerge from this full-bodied, concentrated 2012. It still has some oak to integrate, so give it a few years in the cellar. **JEB DUNNUCK, erobertparker**

Guigal Cote Rotie Brune et Blonde 2010

SHELF PRICE: \$125.00 \$106.00

Last year the 2010 Cote Rotie Brune et Blonde was revealing some green pepper notes, but that problematic issue has been completely resolved. The wine now offers up lots of Christmas fruitcake, tapenade, black currant, forest floor, incense and camphor characteristics. Although not as luxurious, extravagantly thick and viscous as the 2009, the 2010 will be drinkable early in life and should evolve for 10-15 years.

ROBERT PARKER

Guigal Hermitage Rouge 09

SHELF PRICE: \$155.00 \$131.00

From a great vintage in the Northern Rhone, the 2009 Hermitage reveals a dense purple color along with juicy blackberry and cassis notes intermixed with hints of grilled meats, licorice and subtle smoky oak. Full-bodied, powerful and massive with sweet tannin and low acidity, this 2009 will be approachable in 4-5 years and last for 25-30. **ROBERT PARKER**



Saturday Syrah Sydney - Guigal & SC Pannell Order Form

PLEASE NOTE THAT WE ARE OFFERING 'BEST NET' PRICING ON THESE WINES (WHICH IS AT LEAST 15% OFF THE SHELF PRICE) IRRESPECTIVE OF HOW MANY YOU PURCHASE.

Delivery of 12 or more bottles is free in the Melbourne & Sydney metropolitan area and free Australia wide for all orders over \$250. For less than a dozen bottles or for delivery to country and interstate destinations, please ask for a quote. **Please fax your order to 9686 3068 or e-mail to pwssyd@princewinestore.com.au and thank you for supporting PWS!**

Saturday Syrah Tasting Sydney - Guigal & SC Pannell	Shelf Price	Best Net	Order	Total
SC Pannell Adelaide Hills Syrah 2014	\$40.00	\$34.00		
Guigal Crozes Hermitage 2011	\$43.00	\$36.00		
Guigal St Joseph 2012	\$53.00	\$45.00		
Guigal St Joseph Lieu-dit Rouge 2012	\$100.00	\$85.00		
Guigal Cote Rotie Brune et Blonde 2010	\$125.00	\$106.00		
Guigal Hermitage Rouge 09	\$155.00	\$131.00		
			Freight	
			Total \$	

Name on credit card:	
Card number:	Expiry Date:
Signature:	CVC:
Delivery Address:	
Delivery Instructions:	
Contact number	

PLEASE NOTE THERE IS A 2% SURCHARGE ON AMERICAN EXPRESS AND DINERS CLUB CARDS