



MAVERICK

Barossa Icon Tasting

July 9th, 2010. Shanghai, CHINA

Maverick, the "five star" Barossa winemaker, lived up to its name at the inaugural **China Wine Challenge** last week; by winning **two gold medals** for its 2006 Trial Hill Shiraz and 2008 Riesling. These two single vineyard wines were described by the competition's Chairman of Judges Stephen Spurrier as "*brilliantly evocative wines with the clarity and harmony expected from a Grand Cru type vineyard.*"

The 8 hectare contour-planted **biodynamically-cultivated Maverick Trial Hill Vineyard**, located in the **Barossa's Eden Valley subregion**, has been described as "*the most beautiful vineyard in Australia*" by leading wine critic Andrew Caillard. Elevated at around 450 metres, it enjoys a commanding position with views across the Barossa Valley and towards the Gulf of St Vincent. The mature low-yielding vines, planted in 1971, are derived from old colonial vinestock. The soils are typically schistic and skeletal with red-brown earths over clay. Micro batch-fermentation takes place in 1-3 tonne open-fermenters with regular *pigeage* and pump-overs to optimise extraction of colour, flavour and tannins. The wine is matured in a combination of new and seasoned French oak for a period of 20-22 months. Trial Hill Shiraz shows an attractive synthesis of Barossa and Eden Valley characteristics with fragrant dark berry/ thyme/ praline aromas, underlying savoury oak complexity, superb richness and chocolaty ripe tannins.

Stephen Spurrier said "*Clearly Trial Hill has the potential to be one of the Barossa's top vineyard sites.*"

The medal success of Maverick's Trial Hill Shiraz was further enhanced by an **important comparative tasting of the Barossa's most highly prized Shirazes**: Henschke Hill of Grace and Torbreck RunRig. Attended by China's leading wine journalists, wine trade and an expert panel of international wine judges, the event highlighted Barossa Shiraz at its very best.

The distinguished French wine critic and China Wine Challenge judge Michel Bettane said "*Sub-regional nuances and individual winemaking philosophy are an important context to fine wine. Why not in the Barossa? Hill of Grace, RunRig and Trial Hill were three very different but complementary shirazes, each with a unique story and identity. This was a very insightful and enjoyable tasting illustrating the wonderful future of the Barossa.*" Indeed, those three world-class wines all received 96 points by James Halliday.

The expert panel included the UK's **Steven Spurrier** (Contributing Editor of *Decanter*, Chairman of *Decanter World Award & China Wine Challenge*), **Andrew Caillard** MW (publisher of *Langton's Classification* of Australian Wine, Fine Wine Principal of Australia's Woolworths Liquor Group), France's **Michel Bettane** (renowned wine journalist and publisher of the leading wine guide *Bettane*

& Desseauve), the UK's **Lynne Sherriff** MW (Deputy Chairman, Institute of Master of Wine) and USA's **Anthony Dias Blue** (Executive Director of the *San Francisco International Wine Competition*).

Veteran wine merchant and vigneron Ronald Brown, proprietor of Maverick, said *"We organized this tasting, with our agents Mercuris in Shanghai, to illustrate the wonderful aromas, flavors, fruit complexity and nuances of Barossa Shiraz. I have owned a successful boutique vineyard in the Languedoc and traded many of the world's greatest wines throughout Asia. When I first visited Trial Hill Vineyard, I was amazed by its physical beauty and quality potential. The Barossa clearly offers a real feeling of heritage, history and place. In this tasting Maverick Trial Hill Shiraz showed its natural class, stature and affinity with Hill of Grace and RunRig. Preferences aside, the winner was ultimately Barossa Shiraz. This genre is typified by incredible perfume, volume, freshness and richness. It is a perfect accompaniment to various Chinese cuisines."*

Comments by Andrew Caillard, MW – Langton's

HENSCHKE Hill of Grace Shiraz, Eden Valley South Australia

The beautiful and ethereal Henschke Hill of Grace Shiraz is Australia's most famous single vineyard wine. The eight hectare vineyard, originally planted in the 1860s, takes its name from the adjacent "Gnadenberg" Lutheran Church. The gnarled old shiraz vines, "some of the world's oldest genetic material", are dry grown. Organic and biodynamic principles are employed to preserve soil moistures, optimise vine and soil health and "drought proof" the vineyard. The evolution of wine style, since first vintage in 1958, is inextricably intertwined with the Barossa aesthetic. Vinified in headed down open fermenters and matured for 21 months in a combination of new French and American oak, Hill of Grace is the quintessential Eden Valley Shiraz with its pristine blackberry pastille/ sage aromas, mocha nuances, fine lacy tannins, voluminous freshness and underlying savoury oak. It has a compelling scent of place that crescendos with age.

Top Vintages: 2009, 2006, 2005, 2004, 2002, 1999, 1998, 1996, 1994, 1992, 1991, 1990, 1986, 1978

MAVERICK Trial Hill Shiraz, Eden Valley, South Australia

The 8 hectare contour-planted biodynamic cultivated Maverick Trial Hill Vineyard, located in the Barossa's Eden Valley subregion, has been described as "the most beautiful vineyard in Australia". Elevated at around 450 metres above sea level, it overlooks the Barossa Valley and the Gulf of St Vincent. The property was originally a part of the historic Pewsey Vale Station established by Joseph Gilbert in 1847. The dry-grown vines, planted in 1971, are derived from old colonial vinestock. The soils are typically schistic and skeletal with red-brown earths over clay. Micro batch-vinification takes place in 1-3 tonne open-fermenters with regular *pigeage* and pump-overs to optimise extraction of colour, flavour and tannins. The wine is matured in a combination of new and seasoned French oak for a period of 20-22 months. Trial Hill Shiraz shows an attractive synthesis of Barossa and Eden Valley characteristics with fragrant dark berry/ thyme/ praline aromas, underlying savoury oak complexity, superb richness and chocolaty ripe tannins.

Top Vintages, 2009, 2008, 2006, 2005

TORBRECK RunRig Shiraz, Barossa Valley South Australia

The gorgeously opulent, perfumed and densely concentrated Torbreck Run Rig Shiraz dramatically challenged traditional thought. During the 1990s it was a radical departure from archetypal Barossa Shiraz. RunRig Shiraz, named after a Scottish distribution method of property, is derived from eight, 80 to 140 year old dry grown vineyards mostly located on the north western fringe of the Barossa; the soils are primarily red brown loams with a high proportion of clay. Torbreck's simple philosophy of "great wines are made in the vineyard" leads to a *laissez-faire* approach in the winery. The addition of around 2 to 3% viognier profoundly scents and enhances the aromas and textures of the wine. The wine is matured in 60% new French coopered barriques for up to 2 ½ years. Typically Run Rig is opulent and sensuous with blackberry, musky violet aromas, dense supple, velvety tannins and underlying savoury oak.

Top Vintages 2009, 2006, 2005, 2004, 2002, 2001, 1998, 1998, 1996, 1995