

## wine reviews nick stock



**2004**  
**Torbreck Viognier/  
 Marsanne/Roussanne**  
 – Barossa Valley  
 92 points  
 RRP \$42-44  
[www.torbreck.com](http://www.torbreck.com)

way blend. Here they're rolled into a fuller-bodied white wine with texture and complexity, something suited to cooler weather and richer fare. The nose is all about viognier and its fragrant apricot fruit aromas with gentle aromatic lift and some savoury stone fruit kernel. The palate is rich and nicely grippy, with citrus fruit flavour and a waft of spice up the back. There's enough acidity to balance the unctuous weight of the wine, apricot through the mid-palate and a long savoury finish. Not made every year, this stylish 2004 is around in limited quantity.

◊IT'S NO SECRET that Torbreck have settled into stride with their reds, particularly with the return to form of the inexpensive Woodcutters shiraz and Juveniles blend from the 2004 vintage. Indeed, 2004 is generally shaping up as a very strong red wine vintage across South Australia. Whites, however, were a little disappointing, but those who delivered really stand out from the crowd and here's a fine example. Viognier, marsanne and roussanne are a set of Rhone Valley cousins, often seen together in French bottlings, although not always in this three-



**2005**  
**2005 Kalleske Clarry's  
 White –**  
 Barossa Valley  
 87 points  
 RRP \$14-16  
[www.kalleske.com](http://www.kalleske.com)

citrusy, it's a blend of 70 per cent semillon and 30 per cent chenin blanc. The latter is lesser known in most Australian regions but there's a handful in the Barossa who know how to put it to good use. Fruit smells neatly ripe, a touch of semillon's grassy notes with a hint of beeswax. Terrific poise in the mouth with pears and lemon citrus flavour, smoothly textured and beautifully balanced. Again, it is remarkably harmonious for such a young blend, supple and easygoing. It speaks of good fruit that's been well made. A down-to-earth and delicious white wine.

◊THE UNWOODED WHITES from 2005 are descending upon the shelves and things are looking pretty good from all angles. Many of the wines are still full of winemaking though, smelling more of fermentation, esters and yeast character than the hallmarks of variety and region. The increasingly competitive market and deluge of new labels has pushed white wine producers into a bit of a frenzy to get wines out there super fast. This is one of the earliest 2005 releases and it's a credit to young winemaker Troy Kalleske that the wine is showing so well at this point. Quite



**2001**  
**David Franz Benjamin's  
 Promise Shiraz –**  
 Barossa Valley  
 93 points  
 RRP \$29-31  
[davelehmann@david-franz.com](mailto:davelehmann@david-franz.com)

wines offered by younger Barossan winemakers in that they are unashamedly traditional and linked to the heritage of the Barossa. Rather than pursuing new styles or amending the agenda, they demonstrate a skilled hand at turning out rich regionally styled wines that are beautifully judged. Quite a spicy shiraz, real spice box aromas, not overdone, there's plum, earth and tarry hints behind. The palate is all plum and dark chocolate, pleasantly savoury, structured and integrated. Tannins are fine and dense, evenly distributed and work away nicely below fruit flavour. Great measure and balance, this shows real maturity and insight.

◊DAVID FRANZ – DAVID Franz Lehmann, that is – second youngest of Peter and Margaret's children, is impossibly entrenched in the winemaking culture of the Barossa Valley. David first dropped some wines into the market a couple of years ago and now comes a series of stronger offerings that really look the part as well as delivering in the glass. With screen-printed labels and hand-crafted packaging, he devotes as much time and care to the presentation as he does the preparation. They draw their distinction from most other



**2004**  
**Tim Smith Grenache  
 Mataro Shiraz –**  
 Barossa Valley  
 90 points  
 RRP \$24-26  
[tsmith@chariot.net.au](mailto:tsmith@chariot.net.au)

filling, it is a fresher and more vibrant palate than the norm for these blends in the Barossa. The fruit really sings in this bright young wine. Red fruits drive the palate also with a waft of pepper across the back before a balanced savoury finish. Give it some air, a rough splash around in a decanter if possible, and watch it breathe up a treat. It's bursting with youthful exuberance.

◊TIM SMITH HAS been around the Barossa for a while in some pretty handy company, notably his stint at St Hallett. He has an affiliation with the place that works its way neatly into the wines he's making under the Tim Smith Wines label. This is a terrific rendition of the ubiquitous grenache blend, strikingly intense and youthful. He's packed primary fruits into every corner of the wine, led by red fruits and plum. The oak is slightly creamy and sits nicely behind the fruit with faint earthy smells further back. Immediately juicy and mouth