

# A taste of Langhorne Creek: rabbit pies with wine

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*A visit to the Langhorne Creek Wine Showcase in May offered a taste of some of the alternative wines being made in the region.*

In the last 20 years or so Langhorne Creek has come a long way from being known only as the home of Saltram's Metala and the source of good blending material for larger wineries, such as Wolf Blass, to today, where the area is gaining a good reputation both at home and around the world. At this tasting, which I attended with a business associate visiting from China, there were wines from 22 wineries on show.

The big end of the wine industry was represented by Foster's with the Metala and the Wolf Blass Grey labels, the mid-sized by Heartland from Greenhill Road and Saddlers Creek Wines from the Hunter. The other 19 were local, locals.

There were 93 wines on taste, for the princely sum of a \$10 entrance fee. These wines had been previously judged by a panel consisting of Mike Farmilo, Ian McKenzie, Tony Love and Paul Hotker the senior winemaker at Bleasdale wines.

One of the main reasons for going down to Langhorne Creek was to look at the 'alternative' varieties. I am always keen to see what wineries are doing towards developing their future so that they can stand out from the crowd. Of the approximately 2500 wineries in Australia probably around 2450 of them make a Shiraz and/or a

Cabernet Sauvignon. A winery has to do an absolutely stunningly awesome job in order for their Cabernet or Shiraz to stand out from the very large crowd that they are in and even then it will probably get lost or swamped on the bottleshop shelf. How many wineries make a Malbec? Very few here in Australia, as opposed to Argentina where most wineries make Malbec as it is Argentina's equivalent of Shiraz to Australia – most grown and best red.

One winery that has been making Malbec for a long time is Bleasdale. I can remember going down to Bleasdale as part of a Beefsteak & Burgundy Club in the early 1990s. We bought 25 litre drums of Malbec & Cabernet for a Club bottling and making sure we drank a glass or two of the Malbec before we started bottling so that the blend would be true to its label of Cabernet Malbec.

In addition to Bleasdale, both Bremerton Wines and Gipsie Jack Wines showcased a Malbec and they were eminently drinkable.

Other alternatives that were worth trying were the Karanto Fiano 2008 which, whilst needing a bit more depth/weight of flavour, is a great start for this exciting variety. The Bremerton Special Release Mourvedre 2007 had masses of flavour but was just a tad too tannic on the finish. The Rusticana Wines Durif 2007 was rich and luscious but again a bit too tannic on the back palate whilst the Karanto Aglianico 2007 which won the trophy for the best alternative variety had great power and depth for a lighter bodied wine.

Some of the other wines which appealed were: Bremerton Verdelho 2008, John's Blend Cabernet Sauvignon 2005, Rusticana Wines Cabernet Sauvignon 2006, Saddlers Creek Equus Collection Series 4 2004 (Shiraz), Bleasdale Generations Shiraz 2006 and Howling Gale Wines Shiraz 2007 which won the trophy for best Shiraz.

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## Renewable energy use jumps at Corticeira Amorim

Corticeira Amorim, has released its third Sustainability Report, providing details of a series of environmental initiatives undertaken throughout 2008.

One of the major achievements is that the company's use of renewable energy has now reached 60% of its energy requirements (up from 45% in 2006). Corticeira Amorim has also reduced its CO2 emissions by a further 4.5%, following a 3.4% reduction in 2007.

Corticeira Amorim chairman & CEO António Amorim said the reduction of greenhouse gas emissions reinforced the environmental advantages of using natural cork products. He said this was particularly relevant in the biggest market for cork – the wine industry.

A full copy of the 2008 Corticeira Amorim Sustainability Report is available at [www.corticeiraamorim.com/en](http://www.corticeiraamorim.com/en)