

Tête A Tête

The newsletter of the Domaine A / Stoney Vineyard

Domaine A
Tasmania's First Growth

Spring 2014 | Volume 18



VINTAGE REPORT 2014

The 2014 Tasmanian wine vintage promises to be much sought after, based on high quality and limited quantity. In general, the year progressed in a smooth manner at Stoney Vineyard. Early spring rains provided wonderful stocks of water to get things going. We were able to maintain our policy of not irrigating to reflect the site and season as our vines have deep, well-structured root systems. By flowering time we were well up to date with a very tidy, open canopy providing plenty of warmth and airflow around future bunches. Our unique terroir means we are often flowering a couple of weeks before our neighbours. This year it was a great benefit because our self-sufficient

vines had good fruit set before the onset of wet and windy conditions that reduced yields on other properties around the state. The rest of the season brought wonderfully fine weather, which allowed full flavour development and excellent varietal characteristics while retaining good natural acidity at low to moderate Baumé.

Harvest arrived early in March, with a slight decrease in crop levels in comparison to the previous vintage, but we are very happy with quality and continuity. As usual, our small block of pinot noir at the top of the hillside ripened first. Next to come off was sauvignon blanc, then merlot followed by cabernet

franc and cabernet sauvignon from the best fruit of the season. It comes from small berries with thick skins that lend power and structure to our most famous wine. Finally, the late ripening petit verdot that is a small but important part of our assemblage was harvested last.

Stoney Vineyard is founded on European principles geared towards the highest quality. Vines are low to the ground and closely spaced to deliver the highest quality grapes. Everything must be picked by hand and we believe firmly that we should intervene only when necessary. We return by the way of organic compost, the equivalent of what we have cropped during harvest. Over the past five years we

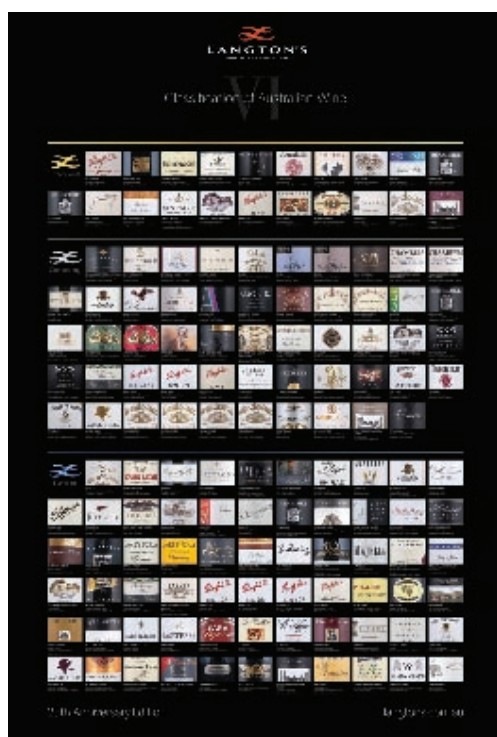
have adopted a rigorous pruning regime adapted to the age, location and variety of individual vines throughout the vineyard. Combined with our canopy management program, the meticulous attention to detail is now showing results in our wine. While the latest vintage rests and evolves in our cellars, we are now well into the new growing season and look forward to 2015.

H. Peter Althaus

LANGTON'S CLASSIFICATION VI

We are pleased to announce Domaine A Cabernet Sauvignon has ascended to the 'outstanding' ranking in Langton's Classification of Australian Wine VI.

Langton's Classification is the 'Honour Roll' of Australia's finest wines. Revised every five years, the classification documents evolving winemaking culture at the forefront of innovation and excellence. Entry into the Classification is based on a wine's reputation over a minimum of 10 vintages and its auction pedigree over time. The release of Langton's sixth classification confirms Australia's wine tradition remains strong. The latest classification reflects growing momentum for cool-climate wines and indicates single vineyards and regional expression will define the fine wine scene of the future. It maintains a strong emphasis on red wine, particularly those such as Domaine A that are renowned for longevity and cellaring potential. langtons.com.au



Bright Idea



The POURVIN Light is the latest gadget and great tool when serving your magnum and museum vintages of Domaine A. It fits over the neck of the bottle to shine a light on sediment and take the guesswork out of decanting. pourvin.com



Visit us in Tasmania

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Australia 7026
T: + 61 (0)3 6260 4174
althaus@domaine-a.com.au
Cellar Door
Open: Mon-Fri 10am-4pm
Closed: Public Holidays



Harvest Team Profile



Each year, the small team at Domaine A welcomes extra hands into the fold to see through another busy harvest. Young Christian Schmitz from Germany joined the crew this season. His experience in the renowned Rheingau and Baden regions did much to enrich the skill and culture of the team. Prost!

The Taste of Tasmania

28 December 2014 - 3 January 2015



Get a taste of Tassie this Summer at Hobart's waterfront festival. The annual TASTE of Tasmania is a celebration of fantastic regional food and wine. Join the party atmosphere at Princes Wharf to watch the Sydney to Hobart yachts roll in and welcome the New Year. As part of this year's festival, Domaine A founder and vigneron, H. Peter Althaus will present a masterclass on cool climate cabernet styles (2 January). Book online at thetasteoftasmania.com.au

Magnum Envy

The status symbol appeal of walking into a room with a magnum has irresistible cachet. In this case, bigger is certainly better and it's not all for show. Magnums serve a very practical purpose for patient collectors of fine wine. They really are the ideal format for ageing long-lived reds like Bordeaux and cabernet styles. Since magnums have almost twice as much wine to air as regular sized bottles, they slow the natural oxidation process that occurs as wine ages. When cellared correctly, magnums tend to develop at a steadier pace and mature more gracefully over time. The 'magnum effect' means on average wines under magnum keep younger, look fresher, taste better and last twice as long. So what will you serve at your next party? Magnums, naturally.



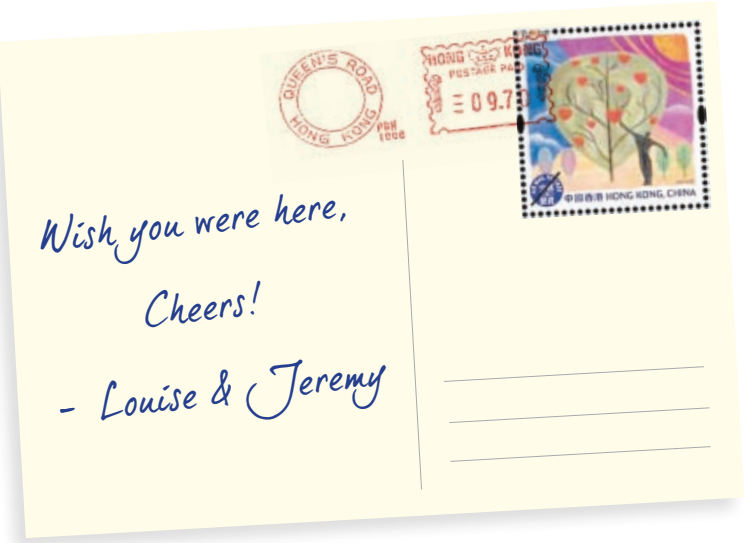
CELLAR OFFER

Domaine A Museum Magnums

1999 Cabernet Sauvignon en magnum **\$350**
1997 Cabernet Sauvignon en magnum **\$299**

Postcard from Hong Kong

Louise Radman and Jeremy Harris recently hosted an exclusive luncheon to showcase Domaine A at Hong Kong’s newest restaurant, Vasco. The Spanish inspired fine dining hot spot at PMQ is an impressive destination. With Michelin-honoured chefs Paolo Casagrande and Martin Berasategui of Lasarte restaurant in Barcelona at the helm,



it was a memorable experience. A superb tasting menu brought the flavours of the Basque country and modern technique together with futuristic flair that complemented Domaine A wines perfectly. Don’t miss this great epicurean experience if you are heading to Hong Kong.

King Kong!

Paul Henry and Lucy Anderson, Wine Hero

To call Hong Kong dynamic is a bit like calling New York culturally diverse. It is undeniably true, but it doesn’t really convey the scale of the statement! Since eliminating taxes and duties for wine in 2008, Hong Kong has overtaken both London and New York as the international focus for fine wine trading, prompting institutions as historically conservative as Christie’s to acknowledge that this bustling and densely-inhabited island is now the centre of the wine world. Add over 60,000 Australian ex-pats and Michelin-starred restaurants that print 100-point scores on their wine lists and you should have a ready-made opportunity for leading Australian fine wine producers...

But for all of its unique features and opportunities, Hong Kong also shares many commonalities with other great wine capitals of the world: a highly-informed and over-serviced wine trade community; a vertiginous rental and lease market that means stock control and storage is paramount; and a tightly-protected gatekeeper mentality that means that only the best connected distributors get ‘access’. From this point of view, Hong Kong must be viewed as intensely competitive, expensive to

service, and highly demanding in its requirements for quality, reputation and value. In short, a tough challenge that only the credible and ambitious can meet.

Like all tough markets, the answers are simple, but hard to achieve: wine quality is a minimum requirement, not an exception or a stand-out attribute; reputation and third-party recognition is the only currency; and an elusive ‘food-friendly’ style is desirable (this is perhaps the most gastronomically sophisticated restaurant market in the world, where - irrespective of defining cuisine: Cantonese to Mediterranean, and everything in between - Cabernet must be noted for structure and balance, and Pinot for elegance and texture).

Ultimately, definitive styles like Domaine A Cabernet Sauvignon and Pinot Noir certainly have a bright opportunity - highly-prized internationally; domestically respected and established; independently recognised by influential third-parties like Langton’s and driven by scarcity. But, just like every other great wine market in the world, one attribute is prized above all others: the ability to visit the market and add value to your customers. winehero.com

Restaurant Australia



We have an appetite for all things epicurean at Domaine A and believe food and wine are one of our greatest assets. Tasmania will welcome the world to dinner this November as our beautiful state hosts the gala dinner for Tourism Australia’s Restaurant Australia campaign. We extend an invitation to you to share outstanding gastronomic experiences at restaurant.australia.com

Friends of Stoney Vineyard — Father Terry Rush

If there is one thing that will drive my brothers insane with jealousy, it’s to say that I am going to dinner at Stoney Vineyard. I have been the parish priest at St John’s Richmond for nearly seventeen years, but Peter and Ruth Althaus have been friends long before that. As our friendship has grown,

Peter has taken me on as a personal project, to teach me about all things vinous. The wonderfully generous array of vintage wines from around the world is an experienced to be believed. All correctly decanted and paired, as you would expect with a superbly prepared meal, of course. Peter and Ruth have always been great supporters of our annual concert, donating cases of wine for the occasion.

While the orchestral music is a great draw card, I think the expectation of sipping Domaine A wine after the show in the old school house is a big part of the attraction! While writing this little tribute, I’ve thought back to conversations we have shared over beautiful wines and I think of the toast that is emblazoned on the side of every Stoney Vineyard wine box:

*“to the quiet conversations
in distant lands,
to the lonely,
to the beautiful
to the kind.”*

My toast to you Peter and Ruth — my great friends!

SUPERSTAR SOMMELIERS

Franck Moreau MS
Best Sommelier of Australia 2011-2014
Group Sommelier — Merivale Sydney
“Domaine A is the best the example of how good cabernet sauvignon in Tasmania can be. They make wine with structure and real ageing potential.”



Michael Fisher
Sommelier — Me Wah Hobart
“Domaine A Lady A is the only Australian sauvignon blanc I like to drink. The wine has great complexity, amazing texture and incredibly long finish. I have a few in the cellar and they just get better with age!”

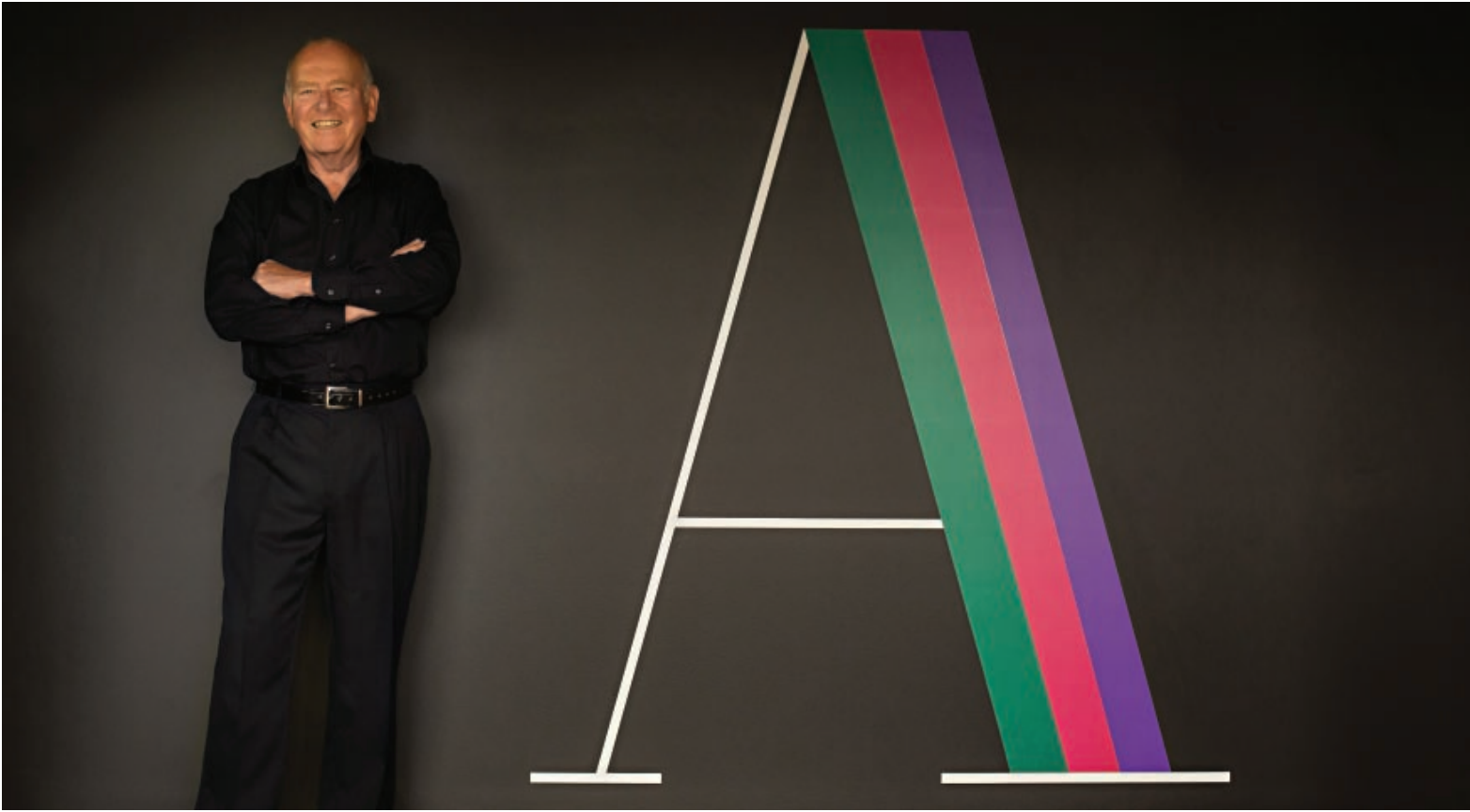


Sarah Limacher
Group Sommelier — Keystone Sydney
“I love the intricacies and depth of Domaine A wines that truly express purpose and place. They are beguiling, complex and a joy to drink. One of my favourites is Lady A. Inspired by the great whites of Bordeaux, it is a wine of incredible balance and poise. Stunning.”



Luca Montebelli
Sommelier — Gg Restaurant Melbourne
“Domaine A is one of my Favourite vineyards in Australia”





DOMAINE A CAMPANIAC — *Tasmania’s 1st Fine Wine Brandy*

Almost a decade in the making, Peter’s patience has finally been realised in the premier release of Domaine A Campaniac. Tasmania’s first fine wine brandy is made in the tradition of fine brandy craftsmanship employing age-old techniques of the grand cellar masters. Taking its name from the nearby village of Campania, the first batch comprised just 200 bottles from a single cask bottling. Originating from sauvignon blanc grapes in our historic Stoney Vineyard, the elegant eau-de-vie was drawn from the hearts of the distillation and matured for eight years in a French oak barrique previously seasoned with Domaine A Cabernet Sauvignon. Over time, glorious golden colour and uniquely Tasmanian personality have emerged.

Domaine A Campaniac is ultra smooth and luxurious, a pure indulgence to savour long into the night. HPA likes to nurse it in a balloon glass with his favourite Upmann cigar. A fragrant bouquet of orange blossom and exotic spice is woven with flavours of toasted hazelnut, fig, cocoa and whispers of oolong.



Cooking Local with The Agrarian Kitchen

The Agrarian Kitchen is Tasmania’s first hands-on, sustainable farm-based cooking school.

Established by former chef and food editor for Australian Gourmet Traveller magazine, Rodney Dunn and Séverine Demanet, it offers paddock-to-plate experiences that re-connect people with the land.

Set on five acres in a 19th century schoolhouse at Lachlan in Tasmania’s Derwent Valley, The Agrarian Kitchen is a working farm. It incorporates an organic vegetable and herb garden, orchard and berry patch. In residence are rare-breed Wessex saddleback and Berkshire pigs, Barnevelder chickens, British Alpine and Toggenburg goats, a flock of geese and honeybees. Heirloom produce and rare breed animals grown on the farm are supplemented with ingredients from local farmers and fishermen for use in cooking classes paired with fine Tasmanian wine. Think The Whole Hog, All Beefed Up, Smoking, Handmade pasta, Preserving Summer’s Bounty, Gateaux and Tortes, Cooking with Fire, Craft Brewing and our favourite, The Truffle Experience. Each class culminates in a luncheon feast that often includes our Stoney Vineyard Cabernet Sauvignon and Sauvignon Blanc.

Discover the simple pleasures of gathering and cooking with truly local produce at theagrariankitchen.com

RECIPE

Poached Robbins Island wagyu beef short-rib with chimichurri sauce
2010 Stoney Vineyard Cabernet Sauvignon

Ingredients (serves 8)

- 8 x 220 gm pieces of wagyu beef short-rib
- 2 tbsp olive oil
- 2 brown onions, coarsely chopped
- 2 carrots, coarsely chopped
- 4 stalks celery, coarsely chopped
- 1 clove garlic, halved crossways
- 3 fresh bay leaves
- 2 star anise
- 1 tbsp fennel seeds
- 1 tbsp black peppercorns

Chimichurri sauce

- 1 cup olive oil
- ½ cup red wine vinegar
- 1 onion, finely chopped
- 2 vine-ripened tomatoes, peeled, seeded and finely chopped
- 1 long green chilli, finely chopped
- 2 cloves of garlic, finely chopped
- ¼ cup finely chopped flat-leaf parsley
- ¼ cup finely chopped coriander
- 1 tsp dried oregano
- 1 tsp chilli powder
- 1 tsp paprika
- ½ tsp ground cumin
- 1 bay leaf, crumbled

Heat olive oil in a large heavy based pot over high heat, add beef and brown on all sides. Remove and drain most of the fat.

Add vegetables, herbs and spices and sauté until fragrant, return beef and cover with cold water. Bring to the boil, season with salt, then reduce heat to a simmer and cook, covered until meat falls apart, about 2½-3 hours.

For chimichurri sauce, whisk oil and vinegar together in a bowl. Add remaining ingredients, season to taste and mix well, then stand for at least 2 hours before serving. Sauce will keep refrigerated for up to 5 days.

Serve beef in large bowls with a little of the broth and a spoon of sauce.



RAVE REVIEWS

2006 Domaine A Cabernet Sauvignon
96 pts Tyson Stelzer
95 pts James Halliday
GOLD China Wine & Spirits Awards

‘Tasmanian winemakers refer to Domaine A as the only true chateau of the island state, and its the sheer Bordeaux-like longevity of this remarkable cabernet blend that confirms it. Even the earliest vintages of this label from the early 1990s are still but half way through their life. The 2006 has a similar future before it, powerfully structured with a wall of firm, finely structured tannins that scream out for a very long time to soften and integrate. Even at eight years of age on release, it’s only slowly developing secondary roast capsicum and toasty notes amidst its powerful, meaty, savoury nuances of tomato leaf, tobacco, berry fruits and game. It holds its balance in the midst of its tannin onslaught, with lively Tasmanian acidity keeping things fresh.’

TYSON STELZER

Top Cabernets (6 Pack)

\$460
2 x 2001 Domaine A Cabernet Sauvignon
2 x 2005 Domaine A Cabernet Sauvignon
2 x 2010 Domaine A Petit ‘α’ Cabernets

Order now or online domaine-a.com.au

2010 Domaine A Petit ‘α’ Cabernets
94 pts James Halliday
DOUBLE GOLD China Wine & Spirits Awards

‘The high percentage of merlot is intended to make this a quick-developing wine, although matured in older French barriques for 2 years, plus further time in the cellar. Judged by normal standards, extremely full-bodied, but by those of Domaine A, less so. And it must be said the palate borders on outright juicy, with cassis, redcurrant, mulberry and spice.’

JAMES HALLIDAY, AUSTRALIAN WINE COMPANION

2009 Domaine A Pinot Noir
93 pts James Halliday

‘Full colour, holding its hue very well; 18 months in French oak in the usual bold, full-bodied style of Domaine A, fine-grained tannins and savoury / foresty flavours are coupled with the dark plum core of fruit. Will be very long lived.’

JAMES HALLIDAY, AUSTRALIAN WINE COMPANION

2011 Domaine A Lady A
96 pts James Halliday

Made in small batches from a 1ha block of the oldest sauvignon blanc vines on the vineyard. It stands in stark relief to every other Tasmanian sauvignon blanc, and, indeed, to all but a couple on the mainland. Gleaming green-gold, its intense bouquet and mouthfilling palate have grapefruit to the fore, backed by lots of creamy flavour and texture ex the long period in oak.

JAMES HALLIDAY, AUSTRALIAN WINE COMPANION



Domaine A Stoney Vineyard

*‘These wines must be judged
amongst the very top in the world.’*
ANTHONY FOSTER MW

THE OLDEST VINEYARD IN COAL RIVER VALLEY

