

DUDLEY

## KANGAROO ISLAND'S PIONEER WINERY

*Established 1997*

### TASTING NOTES

Dudley Wines is a Pioneer of Kangaroo Island's rapidly expanding wine industry, established in 1994 by three local identities who have been working the soils of Kangaroo Island for generations.

Believing the best quality wine can only be achieved with total hands-on control, Dudley wines have established a fully operational Winery amongst vineyards, allowing every facet of winemaking from the vine to bottle to happen right here on the Island.

From humble beginnings, Dudley Wines now encompasses three vineyards spread across the stunning Dudley Peninsula on the eastern end of Kangaroo Island, producing nine different wine styles.

Each of the Dudley varietals stands as an exemplary offering of premium wine from one of Australia's newest cool-climate viticultural regions.



#### **2010 MARY'S BLUSH SPARKLING ROSE**

Our new Sparkling Rose makes every day a special occasion.

Named in honour of Mary Seymour, the Dudley Peninsula Pioneer, Mary's Blush follows in the tradition of our very popular Pink Bay Rose. A gorgeous salmon pink colour with lively effervescence in the glass. Fresh raspberries & strawberries prevail on the nose, with a hint of confectionary. Followed by a clean palette showing a residual sweetness before ending with a crisp acid finish. Enjoy this wine well-chilled, any time at all. It makes its own occasion!



#### **2009 GRASSY FLAT SAUVIGNON BLANC -**

This refreshing white is from our maturing Sauvignon Blanc vineyard planted in 2002.

This Sauvignon Blanc shows the great potential the variety has in Kangaroo Island's cool climate.

It has a pale straw green colour and with grassy herbaceous aromatics, grapefruits and lime zest. On the palate there is a hint of passion fruit, and has a stalky slightly lean palate.

It has concentrated fruit flavours with true varietal style and a long clean finish.



#### **2009 ISLAND CHARDONNAY**

A fine example of a lightly wooded Chardonnay from Kangaroo Island, displaying a distinctive elegance and complexity.

It is pale straw green in colour, with aromas of Granny Smith apples, hints of confectionary and bananas.

It has a leesy characters with bright acidity and some vibrancy.

The palate displays light tropical fruits and finishes with crisp acidity.

A beautifully structured Chardonnay showing the subtleties of cool-climate fruit. It is refined & elegant, but in no way lacks flavour.

Enjoy it best in the next 12 - 18 months.

#### **2010 'THE SAVVY SAUVY'**

Some literary references define 'savvy' as canny or shrewd and that is precisely what our winemakers were when concocting this unusual blend of Sauvignon Blanc, Viognier, and a touch of Chardonnay. Distinctly herbaceous as a good Sauvignon Blanc should be. There are also lemony, peachy fruit salad flavours and aromas contributed by the other varieties. This is indeed a 'savvy' and most appealing blend that is at once complex yet refreshing, finishing with a crisp and delicate acidity.



#### **2008 HOW SWEET IT IS VIOGNIER**

This sweetened Viognier offers a medium straw colour with perfumed aromas of dried apricot, peach and sweet tropical fruits. The palate follows directly from the nose with a hint of confectionary and citrus followed by well balanced acidity. The flavours are generous and long lasting with refined tannins. An exceptional wine for its first vintage which shows the great potential the variety has on Kangaroo Island. Enjoy with your favourite desert or sweet treat.

#### **2010 DUDLEY BUBBLY**

Dudley Bubbly sparkling white wine is an enticing blend of Chardonnay and Sauvignon Blanc grapes that were harvested at their peak, then quickly processed to retain their natural fresh fruit characters. The predominant chardonnay component provides back bone and depth to the palate, while the judicious use of a small amount of Sauvignon Blanc has contributed delicate floral tones and a subtle fruitiness to the finish. Fresh, flavoursome and complex with a delightfully effervescent mousse, the Dudley Bubbly is best served

TASTING NOTES

**2008 MACDONNELL MERLOT**

Launched in 2004 this is a soft and flavoursome red designed to enjoy while it is in its youth.

Medium dark Crimson in colour gives over to aromas of dark sweet fruits, leather and spice while vanilla oak characters sit in the background.

The palate is mid-weight and continues to show the dark sweet vibrant fruits with the oak becoming a little more apparent. This fruit/oak balance will soften and meld together as the wine spends more time in the bottle.

Fresh & vibrant, with long-lasting flavour, it serves as a terrific partner to Roast Duck or Kangaroo. A great 'drink anytime' red.



**2005 SHEARING SHED RED BLEND**

A contemporary blend of Cabernet, Shiraz & Merlot, this blend presents medium dark brick red colour and leads to aromas of dark ripe fruit with earthy leathery over-tones and a hint of truffle and cooked beetroot.

On the palate there are juicy blackcurrant and raspberry flavours, complexed by subtle peppery notes. The palate is of medium weight & has a firm tannin finish.

This is a full-flavoured wine of good balance and long lasting flavour. It will soften further over time but makes an outstanding drink right now.

You'll love this wine with the best red meat dishes available and its price allows you to take it to the great Aussie Barbeque.



**2007 HOG BAY RIVER CABERNET SAUVIGNON**

Silver Medal Australian Boutique wine awards 2009

Red in colour this Cabernet has spent time in both American and French Oak offering up a bouquet of coffee and spice with hints of leather and cigar box rounded out with earthy notes.

The palate has a bright savoury texture with a hint of dried herbs. The front, mid and back palates meld together seamlessly in a rich and generous style with fine lingering tannins. The flavours are quite long lasting and the overall impression is one of smooth complexity. It makes excellent drinking now and will improve with cellaring.



**2007 PORKY FLAT SHIRAZ**

A Shiraz that offers exceptional drinking now, & will reward those that are able to cellar it for a few more years.

It offers a deep dark red colour with perfumed elegant aromas of sweet juicy cherries and a hint of spicy barrel ferment.

On the palate - rich characters of blackcurrant & blackberry jam, with delicate oak flavours derived from the extended barrel maturation. The palate is long-lasting, with toasted oak characters & smooth, fine-grained tannins all contributing to its complexity.

This is a full-flavoured, mouth-filling cool-climate red wine experience.

Try it with spicy Mediterranean lamb dishes or the humble Aussie barbecue.



**2009 PINK BAY ROSE**

This 100% Shiraz Rosé displays a bright and vibrant crimson colour which leads to sweet aromatics of fairy floss, berries and toffee apples.

The palate follows the nose with fresh raspberries and confectionary and good balanced acidity.

With good depth and structure this is definitely no light-weight. Best served slightly chilled, to be enjoyed on its own, or as a perfect accompaniment to Mediterranean or Asian foods.



**2006 GLOSSY BLACK SWEET RED**

The colour of this sweet Shiraz is an intense, inky purple/black, yet with a brightness and clarity evident. It is rich and viscous as it pours from the bottle and then clings to the side of the glass in an almost cordial-like fashion.

Rich fruit scents of blackberries and mulberries greet the nose with sweet floral undertones also present. Abundant Shiraz berry fruit flavours lead the palate which is mouth-filling and sweet. Underneath all that is a touch of oak, which provides a little tannic grip and adds to the complexity. The flavours are quite long-lasting and finish quite clean without any hint of cloyingness.

Enjoy chilled with cheese or antipasto for a memorable sweet red experience.

