



2007 SHOOFLY AUSSIE SALUTE SHIRAZ GRENACHE VIOGNIER

Review Summary



88 pts “The 2007 Shoofly Aussie Salute, a blend of 48% Grenache, 47% Shiraz, and 5% Viognier, is fresh and lively, yielding mulberry and black cherry like fruits, plenty of spice, subtle peach pit, and violet like characteristics on the nose. Solid on the palate as well, the wine has a medium bodied, smooth, and polished texture, good acidity, sweet fruit, and an overall drink me now personality that is perfect for mid-week drinking. It should continue to drink well for another 2-4 years.”

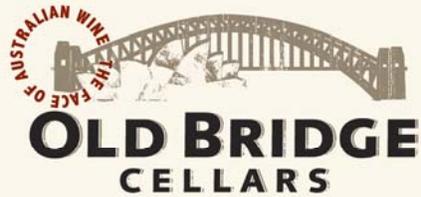
Jeb Dunnuck
The Rhone Report
June 2011

88 pts “On the lighter side, with refreshing plum, cherry and white pepper flavors in modest proportions, finishing with a silky feel.”

Harvey Steiman
Wine Spectator
June 30, 2010

88 pts “Ruby-red. Ripe cherry and blackberry aromas are complicated by subtle baking spice and smoky minerality. Pliant and sweet, with straightforward dark fruit flavors, no obvious tannins and gentle mineral lift. Very easy to drink, with good finishing sweetness and length.”

Josh Reynolds
Stephen Tanzer’s International Wine Cellar
Jul/Aug 2008



3.5 corks popped! “The Aussie Salute is bright ruby in color with a big, bold aroma of ripe red cherries and blackberries as well as some black pepper and baking spice. On the palate, there’s an interesting, almost tart acidity, which I imagine comes from the Viognier. J noted a bit of “bacon,” which I hadn’t really picked up on until he said it, but there are some understated savory notes there. The tannins are almost non-existent, making this a remarkably easy-drinking wine from a mouthfeel perspective, and the finish is long. With its lack of tannins, this is actually a really food-friendly wine that would easily pair with a wide variety of dishes. J and I ordered Indian (chicken tikka masala and lamb vindaloo) last night, and it paired remarkably well.* A better pairing, however, would be some slow-cooked barbeque pork ribs, especially if you use some wine in the sauce. At \$14/bottle from Old Bridge Cellars, this is a solid summer-evening-on-the-porch red that will probably please most palates.”

Laurel
www.CorkPopper.com
May 23, 2010

CRITICS SILVER

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