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Tax day relief - a few scores on back vintages from Australia

I have been featuring some deals on back vintages of some excellent wines that have surfaced in the market place recently. Back vintages generally sell for a premium, as someone had to invest in paying for the wine as well as proper storage. You get the benefit of drinking something at a much more interesting point of it's evolution without having to wait.

Instant gratification has it's price. Many wineries keep back some of their best wines to be released later as "Library Releases" often at 2 ,3 times or more of the original release price. The only other way to obtain such wines unless you have an established cellar, are from the few restaurants that have decent cellars, or Auctions - again generally a high cost proposition. The other way is to have generous friends who have been collectors who are willing to share. If you are lucky enough to have such friends.

Even with back vintages, many of the best wines will continue to age beautifully and improve for many more years. The real price appreciation generally kicks in at about 10 years from the vintage -of course this is a very wide generalization as this is very dependent on the actual wine. I have always looked for wines that may not be as old -that's where you get the best bang for the \$. Each one of the wines we sold lately has been at a discount to current release prices of the same wines. In many cases the back vintages are from better years. As you can imagine these have been very popular and with very limited quantities these sell out as quantities are limited. That's the big draw back -by the time you crack a bottle and realize how good it is, the inventory is depleted. If you can find them in the market place they are often much more expensive and of course like with any older wine purchase the source and proper cellaring conditions can make all the difference.

I will keep looking for these kind of deals, yet they seem to already be getting harder to find. Today we have 2 selections from Australia. Both from the 2004 vintage. Crazy prices, great wines and very limited. While I find these to be excellent, rather than hype them too much, I am just enclosing the professional write ups from Mr. Parker which speak for themselves. The Colonial Estate is for those looking to drink something tonight yet will easily go for 2-3 more years.

Based on a bottle I had several weeks ago I would think that the Pannell; while already great will continue to develop for several more years and I would not hesitate to say it will drink great for at least 5-8 more years if not more.

\$\$\$ Today's Wine Deals \$\$\$

COLONIAL ESTATE "Envoy" GSM Barossa Valley, South Australia 2004

\$26.50/bottle, or \$25-/ bottle- with our cash discount (checks are ok)

Robert Parker, Wine Advocate # 167 Oct 2006 Release Price \$33 91 Points

'The deep ruby/purple-tinged 2004 Envoy GSM is a blend of 50% Grenache, 30% Shiraz, and 20% Mourvedre. Its elegant, complex perfume of peppery black currant and cherry fruit, loamy soil, resinous pine forest, and meaty aromas is followed by a complex, elegant yet substantial red to consume over the next 5-6 years".

S. C. PANNELL Grenache, McLaren Vale, South Australia, 2004

(NOTE THIS IS NOT THE SHIRAZ /GRENACHE MORE WIDELY AVAILABLE)

\$41/bottle, or \$39-/ bottle- with our cash discount (checks are ok)

Robert Parker, Wine Advocate# 167, Oct 2006. Release Price \$48 93 points

"Pannell appears to have a special touch with Grenache, and his 2004 (fashioned from non-irrigated, 60+-year-old bush vines, and tiny yields of 1.5 tons of fruit per acre) was aged 14 months in 5-year-old French 300 liter barrels. It possesses superb purity in addition to an old style Rayas-like bouquet of black raspberries, kirsch, licorice, earth, and spice. Full-bodied, rich, and dry with substantial flavor intensity supported by a solid, tannic backbone, it should improve over the next 2-4 years, and last for a decade."

Events:

Tonight: ZAP (Zinfandel Associates & Producers) national tour is in Denver this evening at the **Mile High Station** from 6-8.30 Tickets are \$40 at the door. Featuring wines from over 35 producers.

Highly recommended -more info at www.zinfandel.org

Thanks for all your support and referrals.

Tell your friends, share the wine, & spread the good vibe. Cheers!

Paul David, Chief Fermented Grape Taster.

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