

# WINE #1

## RIESLING

Seppeltsfield - Australia - South Australia - Clare Valley

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is pale lemon (straw) in color, with green hues. The wine appears youthful.

#### NOSE

This wine has moderate intensity on the nose. The prominent fruit notes include citrus and orchard. Lemon (curd), lime, and orange, along with tart white peach, and zesty green apple. Along with intense citrus fruit, there is a bit of orange blossom, and fresh wet stone. Slight smoke and slight petrol notes as well!

#### PALATE

This wine is bone dry.  
It has similar tasting notes as on the nose. The citrus notes are intense.  
The body of the wine is light to medium.  
Alcohol is low to medium.  
Acid is high. Insanely mouthwatering!

#### CONCLUSION

This wine is bright and lengthy. The finish is long. The acid is high and the fruit is intense.

Varieties could include Riesling, Sauvignon Blanc, and Grüner Veltliner.

This wine is not Grüner Veltliner. There are no earthy/vegetal notes that Grüner shows (peppery, spice, root vegetable) nor the phenolic "grippy" quality I typically get with Grüner.

This wine is not Sauvignon Blanc. Sauvignon Blanc typically has more intense pyrazine notes, as well as riper fruit flavors, fuller body and higher alcohol.

This wine is a more typical Riesling from Australia, from Clare Valley.

# WINE #2

## RIESLING

Stargazer - Australia - Tasmania

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is medium lemon in color.

#### NOSE

This wine has moderate plus intensity on the nose. The prominent fruit notes include citrus and orchard. Citrus is dominant with lemon, orange, and grapefruit. There is a bit of stone fruit (apricot), red apple, and spiced pear.

There are notes of white flowers, chamomile, tea leaves, spice, and earthy savory notes. The wine ends with a chalky mineral grip, similar to lemon heads, or candied sweet tarts.

#### PALATE

This wine is bordering off-dry.

It has similar tasting notes as on the nose. Lots of citrus but balanced with fleshy fruit.

The body of the wine is medium.

Alcohol is low to medium.

Acid is medium (+) to high.

#### CONCLUSION

This wine is bright and lengthy. The finish is long. The acid is high and the fruit and floral notes are very noticeable.

Varieties could include Riesling, Chenin Blanc, and Pinot Gris.

This wine is not Chenin Blanc. Chenin typically has a more funky or over-ripe fruit character (almost cider-like) - this fruit is fresh. Also, even though Chenin has high acid, it builds more. In this wine, the acid is way more straightforward.

This wine is not Pinot Gris. Pinot Gris often shows more body and alcohol as well as more intense stone fruit flavors. There is also more complexity in structure with this wine vs Pinot Gris.

This wine is an atypical Riesling from Australia, from Tasmania.

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# WINE #3

## SHIRAZ

Ngeringa - Australia - South Australia - Adelaide Hills

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is medium ruby (bordering purple) in color.

#### NOSE

This wine has medium (+) to pronounced intensity on the nose. Fruit notes are black, blue, and red (black cherry, blackberry, raspberry, plum, blueberry). The fruit is fresh and brambly. The wine has floral notes (violets), slight licorice, medicinal, and clove/baking spice. There is a tangy olive brine and bit of smoke on the end.

#### PALATE

This wine is dry.  
It has similar tasting notes as on the nose, showcasing more fresh fruit of all kinds. The wine is juicy overall.  
The body of the wine is medium.  
The alcohol is medium.  
The acid is medium (+).  
Tannin is medium.

#### CONCLUSION

This wine is rustic and savory, but juicy as well.

Varieties could include Zinfandel, Gamay, and a Grenache/Syrah blend;

This wine is not Zinfandel, which would typically be lighter in color and tannin as well as slightly higher in alcohol. There is also more red fruit in Zinfandel and it's inconsistent in quality (both tart, ripe, and jammy!)

This wine is not Gamay. Gamay would show more red fruit. It would be slightly lighter in body and be less savory.

This wine is an atypical Shiraz from Adelaide Hills, Australia.

# WINE #4

## SHIRAZ

Seppeltsfield - Australia - South Australia - Barossa

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is deep purple in color.

#### NOSE

This wine has medium intensity on the nose.

Fruit notes are mostly black and a touch blue (black cherry, black plum, blackberry, blueberry). The fruit is ripe and concentrated. The wine has floral notes (violets), green herbs (mint), and oak indicators like cedar and vanilla. The wine ends with a bit of black pepper and smoke.

#### PALATE

This wine is dry.

It has similar tasting notes as on the nose, showcasing ripe black and blue fruit. The fruit stays ripe on the palate.

The body of the wine is full.

The alcohol is high.

The acid is medium (+).

Tannin is medium (+).

#### CONCLUSION

This wine is rustic, but also rich and fruity. Due to its ripe fruit condition and use of oak, I would put this in a moderate to warm climate in the USA, Argentina, or Australia!

Varieties could include Malbec, Zinfandel, or Syrah;

This wine is not Zinfandel, which would typically be lighter in color and tannin as well as slightly higher in alcohol. There is also more red fruit in Zinfandel and it's inconsistent in quality (tart, ripe, and jammy).

This wine is not Malbec. Malbec would be more fruit-forward and less savory. It would also show more red fruit. Malbec also tends to have a revealing magenta rim.

This wine is a more typical Shiraz from Barossa, Australia.