

2003 vintage Bass Phillip Offer



The time has finally arrived for the release of the 2003 vintage from Australia's foremost Pinot producer - Bass Phillip. I'm sure you'll remember that last year was a particularly lean year for Phillip Jones, when hail storms destroyed most of Phil's crop, leaving him with approx 10% of his normal production level. Needless to say we were unable to secure any wine under the Bass Phillip label from that vintage.

Fortunately we've moved on quickly and are now in a position to offer you a selection of the 2003 wines. One of the most respected critics in Australian circles - Jeremy Oliver - had this to say about Bass Phillip recently.

"Finding a Bass Phillip wine to drink has become even harder than ever, thanks to the minuscule yields of the 2002 vintage, from which only a restricted number of different labels were released, each in vanishingly small quantities. Some of the 2003 wines I have tasted, such as The Village, suggest that this might become [one] of this maker's best seasons. Like many Australian tall poppies, Bass Phillip receives its share of criticism, yet as a regular drinker of mature examples of its premier pinot noirs, disappointments for me are very few and far between."

Another point worth noting is the distinction between the "Bass Phillip" label and the "Domain Phillip Jones" label. Both are made to the same exacting techniques, but the main difference is that the "Bass Phillip" wines are from 100% Estate grown (Gippsland) fruit, while the "DPJ" wines are from contracted fruit (Mornington Peninsula) blended with Phillips own Gippsland fruit. The contracted fruit must still meet Phillips strict philosophies - namely low cropping, dry grown, no herbicides or pesticides & at least 10 year old vines.) The DPJ wines should not be overlooked either as my recent tasting of the 2001 'Classic' showed me.

Following is the complete list of wines, with my notes or comments.
All wines are packed in cases of 6, and case prices apply to mixed cases.

Cameron Kidd

DOMAIN PHILLIP JONES

Domain Phillip Jones 'Old Cellar' Pinot Noir 2003 [**\$34ea or \$31ea by the case**]

Tasted on 24/2/05 - Comfortably the best Old Cellar I've seen. Ever. Quite deep in colour with the usual opaque tinge. Great depth of fruit and excellent length with minimal but very elegant tannins. Quite impressive at the moment, but another few months should help and it will also be a great drink over the next few years.

Domain Phillip Jones 'Classic' Pinot Noir 2001 - last stocks available [**\$50ea or \$45ea by the case**]

Tasted on 24/2/05 - Subdued cherry colour shows a hint of age as does the earthy, herbal aromas on the nose. It's backed though by a core of dense dark cherry/plum fruit. Palate is rounded and complex with more leathery/earthy characters. Very well integrated, super fine tannins give this terrific length. Great now, but still another 3+ years ahead of it.

BASS PHILLIP

Bass Phillip Rose 2004 [**\$23ea or \$21ea by the case**]

ReTasted on 24/2/05 - This is the third time we've tried this wine since last September and boy has it evolved. Best to forget it even says Rose, as this is extremely complex and only resembles a rose in colour. Perfumed nose is quite also savoury and the palate is cherry/herbs/mineral and finishes long and dry. Only needs a light chill. Believe it or not, it actually benefits from a decant too - or try drinking over three days & see the wine change.

Bass Phillip 'Village' Pinot 2003 [**\$44ea or \$40ea by the case**]

Tasted on 24/2/05 - From a newer vineyard of Phillips on the other side of Leongatha, the Village vineyard Jeremy Oliver says *"Very silky and intensely flavoured pinot with shape and balance. It's smoky, briary and slightly confectionary aromas of plums, dark cherries and vanilla/cedar oak precede a smooth and vibrant palate bursting with intense fruits. It finishes savoury, with meaty undertones. (South Gippsland, 18.6, 2008-2011)"*

Bass Phillip 'Estate' Pinot 2003 [**\$75ea or \$70ea by the case**]

Tasted on 9/3/05 - Sometimes overlooked by people in favour of the following two wines, which is a mistake. This is an excellent Pinot that history will demonstrate has great ageing potential. I've shown past vintages at numerous blind tastings and nearly without fail it is picked as a Burgundy. This vintage is the best I have seen on releases for many years (back to 97 actually). Quite full, complex and up front in it's approach, it has terrific depth and power, very well integrated tannins and is quite a seamless wine for one so young. Excellent.

Bass Phillip 'Premium' Pinot 2003 [**\$150ea or \$140ea by the case**]

This is perhaps my favourite Pinot from Phillip. Obviously not quite as complex and long finishing as the Reserve, but for the money this really defines power in Pinot for me. And not in your face power, but depth, length, texture and of course finesse. The aromatics in the wine always impress me and with age it turns the youthful firmness into a sublime perfumed experience.

Bass Phillip 'Reserve' Pinot 2003 [**\$250ea**]

The pinnacle of Bass Phillip wine. Only made in miniscule quantities from carefully selected portions of Phillips oldest vineyard. Do not open this wine for at least 5 years, and if possible keep it for about 10-12+.

Order Form

March 2005



	Pricing		Bottles Req'd
	<i>single</i>	<i>case</i>	
Domain Phillip Jones			
DPJ 'Old Cellar' Pinot 2003	34	31
DPJ 'Classic' Pinot 2001	50	45
Bass Phillip			
BP Pinot Rose 2004`	23	21
BP 'Village' Pinot 2003	44	40
BP 'Estate' Pinot 2003	75	70
BP 'Estate' Pinot 2003 magnum – limit one per person	175	n/a
BP 'Premium' Pinot 2003 375ml – limit 2 bottles per person	75	70
BP 'Premium' Pinot 2003 – limit 3 per person	150	140
BP 'Premium' Pinot 2003 magnum – limit one per person	300	n/a
BP 'Reserve' Pinot – limit 2 per person	250	n/a

Selected magnums are available upon request.

All stock is available now.

Stock will be assigned on a first come first served basis. We reserve the right to adjust any orders if stock runs out, but will notify you of any changes, prior to charging you.

Please return this order form via post, email or fax – details below – asap to ensure supply of your wine.

Payment terms

Full payment with order.

Name _____
Contact Tel _____
Contact Email _____

Payment Method (<i>Please select</i> <input checked="" type="checkbox"/>)
<input type="checkbox"/> Mastercard <input type="checkbox"/> Visa <input type="checkbox"/> Diners <input type="checkbox"/> AMEX
Number _____
Expiry Date _____
Signature _____