

Savaterre 2004



Vintage

"2004 was a vigneron's vintage! A beautifully mild and gentle year produced grapes of the highest possible quality. Rain fell when instructed, the sun obliged at all the right times and after the hard slog of 2003 it was a welcome year.

The 2004 wines all have an added dimension to them. Every aspect of the wines just seem that more focused, deeper and pure. I am not sure if this is simply the result of a stunning growing season or possibly, the years of biodynamic farming, the close planting, the increasing vine age or all of the above. Lets save some time pondering the indeterminable and just conclude the results speak for themselves. The wonderful thing about wine is that no matter how much spin or hype you encounter, the ultimate truth about a wine is in the glass. I feel very proud of the 2004 offerings."

The Wines

"Close planted vines (7000vines/Ha) cropped at very low levels (less than a bottle of wine per vine!) combined with a wonderful growing season produced the most intense balanced and focused Savaterre wines to date. As usual the wines are made in an unhurried manner with wild yeasts, 100% natural malolactic, 17 months slow cool elevelage in the very best French tight grain barriques and finally bottled without filtration. This attention to detail allows the wine to express its terroir without the winemaker's fingerprints being obvious."

Chardonnay 2004

\$64ea, \$60ea per dozen

"Brilliant straw colour with a chartreuse tinge framing the wine. The bouquet is at first restrained crisp and shy, offering only a restrained white peach citrus blossom note. Swirl it around in your glass and the full picture begins to appear, not all at once but in revealing phases that adds to the enjoyment of this wine.

It opens up to a powerful concentrated minerally aroma of nectarines, pears, spice, smoky grilled hazelnuts, praline, mealiness and citrus blossom. There is a hint of burnt matchstick on the finish which I feel will develop into a beautiful complex characteristic in the next 5-10 years."

"It is on the palate that all this promise is rewarded. Aromas combine to deliver an amazingly focused concentration and intensity of flavours that continues to evolve and amplify as you swirl. Complexity, concentration combines with a beautifully integrated texture and minerality. The wine has a wonderfully long, textured and focused finish. Length, balance, complexity and power. It's all there waiting to go forward and evolve slowly to a wine I believe will be magnificent in 5-15 years time."

Pinot noir 2004

\$64ea, \$60ea per dozen

"Brilliant deep crimson. Powerful, brooding, ethereal and exotic aromas of morello cherry, violets, dark fruits, dewy rose petals, all spice, clove, and hints of white truffle. But give it time; this wine slowly reveals itself only after several hours. If you drink it less than 5 years old please decant for at least one hour. Perfectly ripened flavours of pinot noir are balance by wonderful natural acidity and fine, silky tannins. All the aromas are confirmed when you have your first sip. So many facets to this wine compete for your attention in a subtle, understated way. Power and elegance, subtle pure pinot fruit finishing with fine silky long tannins. Your experience constantly changes as the wine opens up and reveals its many layers during the course of a meal. This wine needs food.

"This is the best Pinot Noir I have ever made. This is the iron fist in the velvet glove. Power and beauty. Wonderfully structured, highly aromatic, complex, textural, minerally, elegant, focused and long. Fermented in open fermenters, wild yeast and bacteria. Wine made in the simple, slow traditional way. This is the only way to make wine of terroir."

'Les Enfant' pinot noir 2004 \$49ea, \$45ea per dozen

"Brilliant deep crimson. Beautiful aromas of rose petals, morello cherry, violets, plum, sur bois, and gamey smoked meats. On the palate the flavours all comes together with a very food friendly savoury, minerally texture. It finishes with an interesting (good) long fine tannin finish that is balance by fruit power and a little sappiness from the whole bunches."

"Normally fruit from my young vines (less than 5 years) is either not picked or is made into house wine for various select restaurants. In 2004 the fruit looked too good to just leave for the birds so I picked it and fermented it in a very traditional Burgundian way. 100% whole bunch wild fermentation, stalks and all! I'd always wanted to give this a try and since the destemming machine was playing up and I was completely exhausted I thought this was the opportunity I needed to take a few more risks. If it was an unsuccessful experiment I could always just throw it away. Well what a lesson it has been. By far the best young vine wine to date, so much so I labeled it under the Savaterre label and distinguished it with the "Les Enfants" tag. Fermentation was by wild yeast and malolactic bacteria. Older oak was used. 17 months in barrel then bottled unfiltered. I thought this would be a drink now wine but I am inclined to think it will age well into the next 5-8 years."

All notes supplied by Keppell Smith owner/winemaker of Savaterre.

Order Form

All stock is available now. Orders can be placed via phone, email, fax, post or in person. If required, freight is free to Melbourne Metro area or charged at cost to other areas. Please contact us for a quote.

Wine	Price each	Dozen Price	Qty in bottles	Total
2004 Savaterre chardonnay	64	60		
2004 Savaterre pinot noir	64	60		
2004 Savaterre 'Les Enfants' pinot noir	49	45		
			Sub Total	
			TOTAL	

Name _____ Contact Phone Number _____

Address _____

Credit Card _____ Expiry Date _____