



## Rotary Club of Sumner Park Wine Project (in conjunction with Jindalee)

### Tasting Notes – 2008 Wines

#### Standard Range

These are all from the top end of Hardy's customer own label range and are frequently sold as 'up market' house wines by hotels, clubs and restaurants.

**Sparkling Pinot Noir Chardonnay.** This is the highest quality clean skin champagne type wine sold by Hardy's, the quality coming from the pinot. It is described as 'a soft and flavoursome wine with good persistence of character. Regarded by the club as the best sparkling we have promoted.

**Cabernet Merlot.** An excellent red for drinking now or holding. Soft, firm fruit tannins which compliment the rich berry flavours. Showing good palate structure and flavour persistence with cleansing acidity on the finish. An excellent drop!

**Semillon Chardonnay.** A good, light white wine. The fresh lime and citrus characters of Semillon are superbly complimented by the peachy richness of the chardonnay. Subtle oak is evident on the palate, which is balanced perfectly by the fresh fruit flavours.

#### Premium Range

The premium wines are from Hardy's Amberley and Goundrey selections and have the commercial label along with your personalised label added. These wines are from the Margaret River area of WA, a great wine growing area and is renowned for its quality wines. These are excellent wines, highly rated by the critics.

**Goundrey G Sauvignon Blanc Semillon.** Fresh, lively peach, lime and passionfruit aromas with a finish of lingering peach flavours. An excellent wine dominated by the popular sav blanc grape.

**Amberley Cabernet Merlot.** A rich and complex red wine with flavours of raspberry jam and plums. A full bodied wine supported by a fine tannin structure; drink it now or cellar up to 5 years.