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SUPERIOR WINES BROUGHT TO LIFE

William Downie Pinot Noirs from Victoria, Australia



It's an understatement to say that the utterly exquisite Pinot Noir wines produced by William Downie are remarkable. These boutique, Yarra Valley hand made wines have the attributes usually reserved for the very greatest Burgundy wines. These three individual wines have remarkable flavours, their bottle design and labeling is outstanding and they will age alongside the great wines of Europe. Seriously impressive in every respect, these wines can, and should, grace any tasting or dinner party.

Bill Downie established his own label in 2003 after several years living and working in Burgundy. Such is his passion for Pinot Noir that it is the only wine he makes, one from **Mornington**, one from **Yarra** and one from **Gippsland**. Bill is fanatical about the quality of his fruit and where it comes from, so where possible, sources fruit from vineyards which use **biodynamic** and **organic** viticultural practices. By taking the best elements from the Burgundian producers he most admires and allying these to a more technocratic Australian approach, Bill has been able to develop his own style, making him one of the most sought after producers of Pinot Noir.

William Downie, Gippsland Estate, Pinot Noir, 2008

The fruit is carefully selected from vineyards situated in Lucinda Estate in Leongatha. Soils here are red volcanic clay loam. Organic principles are implemented wherever possible. The vineyards are 120 metres above sea level and were planted in 1990

with a density of 6,500 vines per hectare. MV6 and 777 are the clones planted. The 2008 is the first vintage made of this wine. The grapes were de-stemmed and naturally cold soaked before the fermentation began naturally in open top wooden fermenters. The wine was not plunged until dryness to avoid the extraction of bitter tannins. It was then aged for 12 months in 50% new French oak barrels.

The 2008 is a dense wine with wonderful concentration. The nose shows plum and preserved cherry. There are also hints of fennel, thyme and licorice. The palate has more plum, prune and even a touch of dates. A powerful wine with great length and texture. 14% Abv. Closed with cork. Sealed with wax. Drink 2012 – 2019.

This is most reminiscent of the wines of Gevrey-Chambertin or Nuits-St-George in Burgundy's Cote de Nuits.

Single Bottle Price £39.50

Six Bottle/Mixed Six price @ £222.00

William Downie, Mornington, Pinot Noir, 2008

The fruit for the Mornington wine is carefully selected from vineyards situated near the village of Balnaring, on red volcanic soil on the east side of Red Hill. The vineyard is sheltered, so the grapes ripen a bit earlier. All the clones used are MV6. Organic principles are implemented wherever possible. The vineyards here are 120 metres above sea level and planted in 1996 with a density of 2,222 vines per hectare. The grapes were de-stemmed and naturally cold soaked before the fermentation began naturally in open top wooden fermenters. The wine was not plunged until dryness to avoid the extraction of bitter tannins. It was then aged for 12 months in 45% new French oak barrels.

A more powerful Pinot than Downie's Yarra Valley wine, this has a rich nose showing some oak among the complex aromas, and a satisfying, layered palate with fullish muscular body. Loads of red fruit reminiscent of a summer pudding, followed by pomegranate and juniper on the nose. The palate is complex and long with real intensity. This is a delicious wine. 14% Abv. Closed with cork. Sealed with wax. Drink 2011 – 2018.

The Mornington 08 has more in common with the slightly softer more feminine style of Burgundian red, such as Vosne-Romanee or Chambolle-Musigny.

Single Bottle Price £39.50

Six Bottle/Mixed Six price @ £222.00

William Downie, Yarra Valley, Pinot Noir, 2008

The fruit for this wine is carefully selected from vineyards situated in Denton View Hill in Yarra Glen. Soils here are grey clay loam over granite and it is the only vineyard in Yarra planted on granite. Organic principles are implemented wherever possible. The vines are trained using the vertical shoot positioning system with cane pruning. The vineyards were planted in 1997 and are planted to a density of 6,500 vines. The grapes were de-stemmed and naturally cold soaked for a period of 4 days before fermentation began naturally in open top wooden fermenters. The wine was not plunged until dryness to avoid the extraction of bitter tannins. It was then aged for 12 months in 40% new French oak barrels.

The nose shows plum and raspberry fruit as well as rose, violet and clove. The wine is yet to show the classic game meat and earth aromas we expect from the Yarra. This suggests a long life to come and that some patience will be rewarded. The palate is very tight for the moment but will build in weight and texture with time in the bottle. 13.5% Abv. Closed with cork. Sealed with wax. Drink 2011 – 2018.

The Yarra Valley red reminds me most of fine Pommard or Corton Rouge.

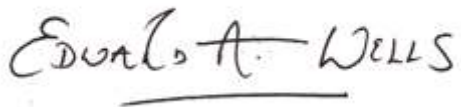
Single Bottle Price £39.50

Six Bottle/Mixed Six price @ £222.00

Please feel free to order any quantity from one bottle upwards and any mixture. I'll be delighted to know our customers are sharing the enjoyment of these excellent new wines.

Delivery remains £7.50 per dispatch.

Best Regards

A handwritten signature in black ink that reads "Edward A. Wells". The signature is written in a cursive style with a horizontal line underneath the name.

Ed Wells

February 2010