

RATING

96

Mistletoe Grand Reserve Hunter Valley Shiraz 2014

Variety: Shiraz

Drink by: 2049

Region: Hunter Valley

Date tasted: 1/3/2016

Alcohol:13.8%

Hand-picked, destemmed and crushed, 30% whole bunches, small batch open-fermented, 15 days on skins, matured in French puncheons for 15 months. Undoubtedly the most savoury and complex Mistletoe wine from the vintage; there is a combination of black, purple and red fruits (blackberry, plum and cherry) flowing through to the long finish.

RATING

96

Mistletoe Reserve Hunter Valley Shiraz 2014

Variety: Shiraz

Drink by: 2054

Region: Hunter Valley

Date tasted: 1/3/2016

Alcohol:13.8%

Hand-picked, 70% destemmed, 30% whole bunches, small batch open-fermented, matured in French oak for 15 months. Has all the complexity and depth of its siblings, but is exceptionally supple and elegant; well and truly into blackberry territory, with exceptional length and balance.

RATING

95

**Mistletoe Reserve Hunter Valley Shiraz
2005**

Variety: Shiraz
Region: Hunter Valley

Drink by: 2025
Date tasted: 1/3/2016
Alcohol:13%

The third release (the first two '07 and '10) from one of the best vintages of the first decade of the new millennium, and still mooching along quietly. The colour is good, the bouquet a complex offering of black fruits, earth and leather faithfully reproduced by the medium-bodied palate. Gets an extra point to celebrate its age.

RATING

95

Mistletoe Hilltops Shiraz Viognier 2014

Variety: Shiraz Viognier
Region: Hunter Valley

Drink by: 2029
Date tasted: 1/3/2016
Alcohol:13.8%

97/3%, machine-harvested, destemmed and crushed, small batch open fermenters, whole bunch viognier co-fermented, 15 days on skins, matured for 14 months in French (70%) and American oak. A prime example of the generosity and balance of Hilltops shiraz, the rich flavours cruising along and through the medium-bodied palate; tannins and oak are also part of the impressive picture. A seriously attractive wine, seriously attractive price.

RATING

95

**Mistletoe Reserve Hunter Valley Semillon
2015**

Variety: Semillon
Region: Hunter Valley

Drink by: 2027
Date tasted: 1/3/2016
Alcohol:10.7%

Hand-picked, whole bunch-pressed, extended post-ferment on cold gross lees. Impressive flavour and intensity; how much is due to the lees contact we'll never know, and it really doesn't matter at the end of the day. Lemongrass, citrus and crisp acidity run through to the finish of a long palate.

RATING

95

Mistletoe Home Vineyard Hunter Valley Shiraz 2014

Variety: Shiraz
Region: Hunter Valley

Drink by: 2040
Date tasted: 1/3/2016
Alcohol:13.5%

Hand-picked, 70% destemmed, 30% whole bunches, small batch open-fermented, matured in French oak for 16 months. Attractive medium-bodied wine, perfect ripeness; plum dominant, allied with blackberry, earthy notes merely a background whisper; the tannins are exceptionally good, giving the wine a velvety texture.

RATING

93

Mistletoe Hunter Shiraz 2014

Variety: Shiraz
Region: Hunter Valley

Drink by: 2034
Date tasted: 1/3/2016
Alcohol:13.5%

Hand-picked, 70% destemmed, 30% whole bunches, small batch open-fermented, matured in French (70%) and American oak (30%) for 15 months. Complex and attractive, predominantly red fruits with a Hunter substrate of earthy, tangy spices; good length and balance.

RATING

93

Mistletoe Home Vineyard Hunter Valley Semillon 2015

Variety: Off Dry White
Region: Hunter Valley

Drink by: 2025
Date tasted: 1/3/2016
Alcohol:9.9%

Hand-picked, whole bunch-pressed, extended post-ferment on cold gross lees. Works very well indeed, the 6g/l of residual sugar virtually hidden under the veil of acidity. Mistletoe is one of the best practitioners of this dark (in the eyes of some) art.

RATING

90

**Mistletoe Barrel Fermented Hunter Valley
Rose 2015**

Variety: Rose
Region: Hunter Valley

Drink by: 2020
Date tasted: 1/3/2016
Alcohol:13.5%

Shiraz picked and used solely for this wine, not saignee (juice run-off) method. Barrel fermentation followed by 9 months maturation in French puncheons has left the wine in no man's land, halfway between conventional rose and dry red shiraz. It is fermented bone dry, and is a dead set food wine, able to deal with antipasto/Chinese food all the way to barbecued sausages.