

WINE WILL EAT ITSELF

THE MAIN COURSE

2011 Abbotts & Delaunay Alto Stratus Carignan

95

The soil for the 105 year-old vineyard is "all rocks, very dry. Almost nothing can grow except Carignan and Muscat." Apparently they had to use explosives to create holes for the original plantings...

The region can't be mentioned on the label under AOC laws as it isn't a blend. "That's typically French," Laurent says as he shrugs. Crushed rocks, dried herbs, grilled meat and plums with lighter cherry/berry flavours. Slightly stalky but ripe tannin, perhaps due to the incorporation of 60% whole bunches. Sweet and savoury interplay in a wine of tremendous depth, complexity and character.



2011 Abbotts & Delaunay Reserve Côtes du Roussillon Syrah Carignan Grenache

94

Smells fantastic. Black brambly fruit with a subtle raspberry lining, potpourri, licorice root and bouquet garni. Sits just above medium bodied. Juicy but structured with tannin you can sink your teeth into. Schisty minerality with oak (20% new) in the wings.



2011 Abbotts & Delaunay Reserve Corbières Syrah Grenache Mourvèdre

93

There's only about 25% Mourvèdre in the blend but it makes its presence known. Meaty, masculine, muscular dimensions slowly take their place. Raspberry and redcurrants with darker subterranean notes. Earthy with something that smells a bit like a mushroom and thyme risotto. Complex spice, firmly structured and more than a bit wild.



2011 Abbotts & Delaunay Reserve Minervois Syrah Grenache Carignan

91

Dark cherry, concentrated redcurrants, kirsch and custard oak on a smooth, thick and sweet palate. Doesn't possess the freshness of the other wines but drinks well in a hearty sense.

