



bright light

IN THESE DAYS OF DOOM AND GLOOM in the wine industry, it's good to see the light switched on as a new producer enters. And after tasting the first from the Swan Valley-based Mandoon, I'd have to say that light is positively glowing white hot.

Mandoon Estate was established by the Erceg and Ilijovski families in 2009. They bought the Roe family property in Caversham with the aim of preserving the cultural and historical heritage of the site as well as capturing the full potential of traditional Swan Valley wines, using old vine fruit.

The wines are being made by Ryan Sudano and Mark Brown with a focus on producing a boutique range of premium wines from well-preserved, low-yielding vineyards using traditional methods that clearly demonstrate both varietal and regional characteristics.

The verdelho, which is a stunner, comes from the oldest commercial verdelho vines remaining in the Swan Valley, and the shiraz and grenache are off dry-grown vines planted in the 1950s.

This is an exciting new venture and I look forward to future releases. At the time of writing the cellar door was due to open this week. I'd be heading out there to check them out.



PICK OF THE WEEK

Mandoon verdelho 2011 (\$18)

Believe it or not, the fruit for this beautiful little Swan verdelho was sourced from vines more than 100 years old. It's a perfect example of the fresh, fruity Swan style, with that fine, crisp acid holding a long palate together. Fresh and grassy with just a hint of tropical flavour. You'll knock a bottle of this off before you know it. Classic Swan Valley verdelho. 94/100

Perfect with freshly shucked oysters



Mandoon Old Vine shiraz 2010 (\$22)

Lovely wine from old Swan Valley vines. Shows what can be done with good fruit and clever, basic winemaking. Traditional open fermenters and gentle pressing into French oak creates a silky smooth and generous Swan style. The tannins are soft and supple and the fruit flavoursome. Excellent. 92/100

Perfect with steak and kidney pie



Mandoon Old Vine grenache 2010 (\$22)

Fragrant mix of earth and roses on the nose, which is your classic grenache opening. This is not a big wine but rather one which gently massages the palate with delicious soft and generous fruit flavours. Supple, soft tannins, a little older oak and old vine influence come together perfectly. 90/100

Perfect with scaloppini



Mandoon cabernet merlot 2010 (\$24)

No mistaking this pedigree. There's pure essence of Margaret River cabernet and merlot in here. Those fleshy ripe plum and fruitcake flavours of the merlot marry perfectly with the firmer blackcurrant power of the cabernet. Well balanced, with nice subtle oak treatment. It's an excellent wine for drinking over the next few years. 91/100

Perfect with lamb kebabs



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