

# SMIDGE

SMIDGE  
WINES



## RED FIVE STAR WINERY

Winery Awarded 5 Red Stars by  
James Halliday Wine Companion

“Outstanding Winery Regularly Producing Wines  
Of Exemplary Quality And Typicity.

Will Have At Least 2 Wines Rated At 95 Points Or Above,  
And Had A Five – Star Rating For The Previous 2 Years.



# SMIDGE

McLAREN VALE SOUTH AUSTRALIA

## ST BRIOC SERIES



James Halliday Winery Rating

\*\*\*\*\* RED 5 STAR WINERY \*\*\*\*\*

**COLOUR** = Pale straw in colour.

**AROMA** = Aromas of pears, light citrus, minerals, white blossom and bath salts.

**PALATE** = On the palate, the citrus notes dominate, with bright acidity, a subtle saline edge and a long fine oatmeal texture.

**CELLARING** = Drink now, or until 2028, with careful cellaring.

**GRAPES** = 100% Fiano

Best Private Label Producer Melbourne International Wine Competition 2014

2024 St Brioc Fiano 12.8% Alc

# SMIDGE

McLAREN VALE SOUTH AUSTRALIA

## ST BRIOC SERIES



James Halliday Winery Rating

\*\*\*\*\* RED 5 STAR WINERY \*\*\*\*\*

**COLOUR** = Bright dark red.

**AROMA** = Othe nose is all red berries and sour cherries with a hint of blackberries and tobacco and subtle charcuterie and cedar notes.

**PALATE** = The aromas above continue to flow seamlessly onto the palate balanced with fine tannins and savoury tobacco and fruit rounding out a long finish.

**CELLARING** = Drink now, or until 2027, with careful cellaring.

**GRAPES** = 100% Cabernet Sauvignon.

Best Private Label Producer Melbourne International Wine Competition 2014

2018 St Brioc Cabernet Sauvignon 14.8% Alc

# SMIDGE

McLAREN VALE SOUTH AUSTRALIA

## ST BRIOC SERIES



James Halliday Winery Rating

\*\*\*\*\* RED 5 STAR WINERY \*\*\*\*\*

**COLOUR** = In the glass, this wine is an inviting deep red colour with a magenta rim.

**AROMA** = The nose is full of red and black fruits, subtle violets, grilled meats, cedar and spice.

**PALATE** = The red fruits flow onto the palate, in particular raspberry with tight acidity and gravelly, yet fine tannins, contributing to the fleshy, savoury balance through to the long finish.

**CELLARING** = Drink now, or until 2030, with careful cellaring.

**GRAPES** = 100% Montepulciano.

Best Private Label Producer Melbourne International Wine Competition 2014

2020

St Brioc Montepulciano

13.5% Alc

# SMIDGE

McLAREN VALE SOUTH AUSTRALIA

## WHITE LABEL SERIES



[James Halliday Winery Rating](#)  
\*\*\*\*\* RED 5 STAR WINERY \*\*\*\*\*

**AROMA** = As soon as this wine is poured the colour is black to the core with a magenta rim. The aromas are deep, with dark cherries and chocolate, rich blackcurrants, subtle ash, licorice and a hint of spice and tobacco.

**PALATE** = The palate continues the dark cherries and chocolate with a dense juiciness and ripe tannins delivering a long and structured finish.

**CELLARING** = Drink now and until 2028 with careful cellaring.

[Best Private Label Producer Melbourne International Wine Competition 2014](#)

2021 La Grenouille Cabernet Sauvignon 14.3% Alc

# SMIDGE

BAROSSA VALLEY SOUTH AUSTRALIA

## WHITE LABEL SERIES



James Halliday Winery Rating  
\*\*\*\*\* RED 5 STAR WINERY \*\*\*\*\*

**AROMA** = Upon pouring, this Adamo, it is black to the core with a magenta rim. Aromas of blackberry and dark cherry jump from the glass with subtle violets, chocolate and spice.

**PALATE** = First up on the palate there is plenty of dark fruit and spice with a vein of delicious chocolate. The wine is soft and tight with a wonderful balance of acidity and fine tannins giving the palate great length and complexity.

**CELLARING** = This wine can be drunk now or with careful cellaring can be enjoyed until 2033.

Best Private Label Producer Melbourne International Wine Competition 2014

93 Points Aaron Brasher The Real Review

**Comments** = Aromas of blackberries, licorice, dried herbs, plums and spice. Flavours are full and rich, certainly in the dark fruit spectrum, but there is also a minty coolness to the palate as well as quite grippy and textured tannins and lively acidity that keep the flavours fresh and focused. Drink from 2021 till 2036.

2020 Adamo Shiraz 14.5% Alc

# SMIDGE

McLAREN VALE SOUTH AUSTRALIA

## WHITE LABEL SERIES



James Halliday Winery Rating  
**\*\*\*\*\* RED 5 STAR WINERY \*\*\*\*\***

**AROMA** = It was relatively dry and mild in McLaren Vale with some well – timed rain events resulting in what will be considered a very solid vintage. In the glass the Ging has a black core with a deep red / magenta rim. The aromas are complex and evolving, with lifted fresh notes of mocha, vanilla and dark chocolate supported by attractive plums, spice, chary cedar, anise and grilled meats.

**PALATE** = On the palate this wine is full of juicy soft plums, which run through the palate, mocha, graphite, cedar and spice and finishes long and balanced with fine tannins and subtle meaty tones.

**CELLARING** = Drink now until 2032 with careful cellaring.

Best Private Label Producer Melbourne International Wine Competition 2014

2018 The Ging Shiraz 15.0% Alc

# SMIDGE

ADELAIDE HILLS SOUTH AUSTRALIA

## WHITE LABEL SERIES



James Halliday Winery Rating  
\*\*\*\*\* RED 5 STAR WINERY \*\*\*\*\*

**AROMA** = In the glass the Gruner Veltliner, (or GruVe as we like to call it) is very pale straw with fine green hue. The nose is lifted with a flinty minerality and a loaf of citrus (more fresh limes than lemons) with a subtle herby peppery and floral notes.

**PALATE** = Again the citrus is prevalent on the palate followed by a fine peppery note. The mouth watering acidity combines with the fruit and peppery notes to deliver a long and fresh finish.

**CELLARING** = Drink now or until 2025 with careful cellaring.

Best Private Label Producer Melbourne International Wine Competition 2014

93 Points James Halliday Wine Companion

Trophy Adelaide Wine Show 2017

2016 The GruVe Gruner Veltliner 12.5% Alc

# SMIDGE

ADELAIDE HILLS SOUTH AUSTRALIA

## PEDRA BRANCA SERIES



James Halliday Winery Rating  
\*\*\*\*\* RED 5 STAR WINERY \*\*\*\*\*

**ABOUT PEDRA BRANCA** = Pedra Branca is Portuguese for white rock and is a rocky outcrop ~ 25 km south of Tasmania. Here the forces of nature create a unique environment with amazing surf. We used this as the inspiration for our project series to celebrate nature and her capacity to create something remarkable.

**COLOUR** = In the glass the Pedra Branca Sauvignon Blanc is pale straw in colour with a slight green hue.

**AROMA** = The nose has subtle pineapple notes, with baked apple and custard balanced with straw, a brioche yeastiness, minerals and oyster shell. This interesting array of characters combine giving a complex yet clean nose.

**PALATE** = The palate is initially quite tropical, then ripples of subtle straw and herbal tones build. Coupled with a gunflint mentality and a tight acidity, the palate is long, vibrant and textural.

**CELLARING** = Drink now or until 2025 if well cellared.

**VITICULTURE** = A great vintage with generally warm dry conditions and cool nights. As a result the juice and resultant wine had great flavour and acidity. The Sauvignon blanc was picked from the Christmas Hill Vineyard in Kuitpo in immaculate condition, and is arguably one of the best Sauvignon blanc vineyards in the region.

**VINIFICATION & MATURATION** = This wine results from juice with fine solids (fluffy lees) being fermented with wild yeast in 100% new fine grained French barriques. Usually this wine spends about 10 months in oak with regular lees stirring (battonage)...it spent approximately 20 months in oak as the acidity was laser like and as a result the wine needed some more time in oak to help integrate it. After bottling, the wine spent 9 months in bottle before release.

Best Private Label Producer Melbourne International Wine Competition 2014

2014 Pedra Branca Sauvignon Blanc 12.8% Alc

# SMIDGE

BAROSSA VALLEY SOUTH AUSTRALIA

## FLAGSHIP PREMIUM



James Halliday Winery Rating  
\*\*\*\*\* RED 5 STAR WINERY \*\*\*\*\*

**AROMA** = In the glass the “S” has a black core with a deep red rim. There are elegant aromas of red black fruits, and spicy earthy notes with a hint of grilled meats, graphite and controlled oak.

**PALATE** = On the palate the fruit continues with rich plums, and blueberries and delicate spice and chocolate which all roll on to a juicy palate with fine tannins that go on ... and on.

**CELLARING** = Smidge recommends drinking this wine from now and up until 2040.

Best Private Label Producer Melbourne International Wine Competition 2014

2017 S Smitch Shiraz 14.5% Alc

# SMIDGE

BAROSSA VALLEY SOUTH AUSTRALIA

## FORTIFIED



James Halliday Winery Rating  
**\*\*\*\*\* RED 5 STAR WINERY \*\*\*\*\***

**AROMA** = In the glass this Rutherglen Grand Muscat is deep walnut in colour with some subtle red to amber hues and a hint of olive in the rim. The aroma's start with deep raisons, fruit cake and subtle fresh rancio notes all balanced with a sweet spirit.

**PALATE** = The palate is soft, nutty and sweet. The spirit is fine, and beautiful rancio notes meld with the volume of sweetness, all the while being refined with vibrant yet soft acid, resulting in a balanced classical style.

**CELLARING** = Smidge recommends drinking this wine between 2014 to 2030.

Best Private Label Producer Melbourne International Wine Competition 2014

95 Points James Halliday Wine Companion

96 Points Huon Hooke The Real Review

**Comments** = Incredibly dense, glass-staining, dark amber/tawny colour. Enormously concentrated muscat fruit with toffee, dried fig and molasses. Thick, oily and unctuous with massive sweetness and lusciousness. A sipping wine. A meditation wine. Just a few drops last forever on the tongue.



N/V Blend 1. Rutherglen Grand Muscat 17.0% Alc