



FINALE NOBLE SEMILLON 2011

MICHAEL COOPER'S NZ WINE BUYER'S GUIDE 2017

Michael Cooper, November 2016

5 Stars

Currently on sale, the 2011 vintage is a striking Waipara, North Canterbury dessert wine, given lengthy barrel aging. Deep amber, with notable complexity on the nose and palate, it has substantial body (14.5 per cent alcohol), with super-rich peach and apricot flavours, an oily texture and a lush, raisiny, superbly sustained finish. A wine to ponder over.

OTAGO DAILY TIMES

Mark Henderson, June 2016

Excellent

Orange, musky botrytis, honeycomb and a balsamic note. A flavour explosion in the mouth with a "rancio" (sherry like) element that is rather appealing. Darker, savoury aspects then super-intense sweetness with honey, orange and then toffee. A lick of acidity on the close keeps it fresh. Very interesting wine, showing a different expression.

CANVAS MAGAZINE - NZ HERALD

Yvonne Lorkin, January 2016

Wow! I love the amber-topaz colour of this glossy dessert wine. It smells like honey drizzled over oatcakes and there's an exotic toffee note cloaking baked stonefruit and an intense sweetness encasing a monster 14.5 per cent alcohol. Wild yeast fermented and ageing for two years in barrel has created an un-put-downably delicious wine with a squeak of apricot and caramelised cinnamon sugar on crumpets. Dangerously good.

WWW.RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, December 2015

5 Stars & 19.5 / 20 Points

A second bottling of 'Finale' 2011, with 90% Semillon and 10% Sauvignon Blanc, fully botrytised and picked at 50° Brix, fully barrel-fermented with indigenous yeasts to 14.5% alc. and 182 g/L RS, and TA 7.9 g/L, the wine aged 4 years in new and seasoned French oak barriques. Deep golden yellow colour with orange hues and lighter green-gold tints on the edge. The bouquet is full, bold and solidly concentrated with rich and ripe aromas of oranges and tropical fruits complexed by layers of marmalade, toffee, caramel and crystallised fruits. Nutty oak, 'fly-tox' and volatile acidity add to the interest and density of aromatics. Very, very sweet, the palate is full-bodied, rich and unctuously packed with decadent flavours of ripe citrus and tropical fruits, toffee and caramel. Layers of sweet, nutty oak and a little volatility are integral. The mouthfeel is smooth, rounded and unctuous with a dense, soft-textured core, the soft acidity adding to the opulence. The wine oozes to a long, lingering complex, hedonistic finish. This is a very rich, complex-layered decadent dessert wine with tropical fruit, toffee, caramel and nutty flavours. Serve with steamed puddings or instead of a liqueur, over the next 6-8 years.

CAMERONDOUGLASMS.BLOGSPOT.CO.NZ

Cameron Douglas MS, November 2015

94 Points

Deep golden hues and star bright appearance. Aromas of spice, beeswax and honeycomb; preserved apricots and peaches with citrus peel, very distinctive and packed with energy. On the palate - fantastic! Delicious, honeyed, oozing flavour and texture with huge sweetness equaled by acidity and richness; oak spices, citrus and stone fruit flavours, long finish.

WWW.RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, August 2014

5 Stars & 18.5 / 20 Points

Hand-picked nobly rotted Semillon fruit indigenous yeast fermented in French oak barriques to 14.5% alc. and 178 g/L RS, the wine aged 2 years in oak. Full, deep, light orange-hearted golden-yellow colour. The bouquet is very full and densely packed with complex and decadent aromas of ripe apricots and tropical fruits, crystallised stonefruits, orange marmalade, beeswax and burnished toffee, lifted with a little volatility. Very sweet to taste, deep and firmly concentrated flavours of stonefruits, caramelised fruits, orange marmalade, wild honey and toffee show the fruit ripeness and botrytis infection. The palate is weighty with power and unctuous textures, carried by alcohol drive. The acidity is discreet, but provides good balance and a suggestion of cut to the palate line which carries the wine to a long, lingering finish that combines bitter orange marmalade, toffee and nutty oak notes. This is a powerful and weighty, fully-botrytised Semillon dessert wine with orange marmalade, honey and toffee flavours. Serve instead of a liqueur and with caramel desserts and puddings over the next 6-8+ years.

DISH MAGAZINE

December 2015 / January 2016

4.5 Stars

This is an 'out there' style, with our judges loving the crazy, toasty complexity – but it was so different we asked winemaker Mat Donaldson to explain how he'd made it. "2011 was the easiest ever year to make noble wine." He says. "A warm summer, a long dry autumn and three consecutive cycles of rain meant a clean and even botrytis infection took hold. The ensuing norwest winds ensured that the berries shrivelled perfectly. After two years in barrel the Semillon came into balance nicely so we bottled some as a straight Semillon FINALE before taking the rest out of the barrel into stainless steel, blending it with 10 per cent sauvignon blanc." The blend is an unusual biscuit style with preserved citrus, dried tropical fruit and a Madeira-esque character. Barrel aging gives the wine walnut-like astringency.