

THE DECODED WINE AWARDS

ву DanMurphy's

THE WINE AWARDS FOR LOVERS NOT EXPERTS

We reveal this year's top drops

Behind the scenes with our expert judges

Confusing wine jargon, busted!





WELCOME TO DAN MURPHY'S INAUGURAL DECODED WINE AWARDS

For wine lovers, not experts

The aim is in the name: we're decoding wine by stripping it back to basics and giving you permission to simply enjoy it.

The 73 winning wines in this issue were found to be the best (or the best value) of their category styles during the judging process, which saw our expert panel (see right) blind-taste more than 1000 wines over several days.

Every single wine, including the honourable mentions, is beautifully balanced but you won't hear about it from us. Unlike other wine awards, we won't talk about acidity or appellations or whether the wine went through malolactic fermentation.

Instead, we'll talk about why you'll love these wines, when you should drink them (spoiler alert: now!) and what you should drink them with. Enjoy!

OUR AWARDS EXPLAINED

These badges are your key to navigating the following pages.



THE WINE THE JUDGING PANEL UNANIMOUSLY AGREED WAS THE BEST IN ITS CATEGORY.



BEST IN ITS CATEGORY FOR THE PRICE. THESE WINES PUNCH WELL ABOVE THEIR WEIGHT.



WINES THE JUDGES LOVED BUT JUST MISSED OUT ON THE TOP SPOTS. LOOK FOR THIS BADGE IN-STORE.



RECEIVE 10% OFF WHEN YOU BUY 6
OR MORE DECODED WINES AND USE
YOUR MY DAN'S CARD.^

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MEET THE JUDGES

We brought together our top experts from the Wine Panel, who make sure the wines we stock stay in peak condition – Wine Buyers, who get our wines from vineyards into stores, and Wine Merchants, who are our in-store sommeliers. Each category was judged by all 12 experts with different captains taking the lead, as listed below.





Wine Merchant, Dan Murphy's Norwood SA

Kathy joined the Dan Murphy's team as a Wine Merchant in 2018 off the back of more than 15 years in the wine industry, which included running her own business.

@ @danmurphys_kathy



Wine Merchant, Dan Murphy's Carine WA

Malisa joined Dan Murphy's from a career as a twice Emmy nominated Hollywood producer, where she worked on TV programs including *Bob's Burgers* and *King of the Hill.* While living in LA, she hosted a Women in Business wine group for 10 years.

LIGHTER RED

ANDREW SHEDDEN

Head of Dan Murphy's Fine Wine Buying Team

Andrew is the Head of Fine Wine and a recent graduate of the prestigious WSET Level 4 program. Just over 10,000 wine professionals in the world have passed the examination since the diploma commenced in 1969, so it's a huge achievement.

FULLER RED

IAN WOLFE

Dan Murphy's Wine Buyer, Western Region

lan has been with Dan Murphy's since 2002, working as Fine Wine Manager across multiple stores, including managing Prahran's impressive cellar. Currently, he's part of the Fine Wine buying team.



Dan Murphy's Wine Buyer, Eastern Region

Nick has held many roles within Dan Murphy's, including Fine Wine Manager, wine trainer, wine judge and on the Wine Panel. Currently he is part of the Fine Wine buying team.

FULLER WHITE

NICK ROSE

TAMARA GRISCHY

Dan Murphy's Wine Panel Member

Tamara is Head of Auctions at Langton's. A highlight during her 20 years with the business would be two record-breaking sales of 1951 Penfolds Grange Hermitage that she sold for more than \$80,000 a bottle. She was also awarded Woman of Inspiration at the 2018 Women in Wine Awards.

LIGHTER RED

PETER NIXON

Head of Dan Murphy's Wine Panel

As Head of the Dan Murphy's Wine Panel, Peter assesses between 50 and 100 wines during each weekly meeting. Part of the Dan Murphy's team since 2008, he has judged numerous wine shows and has over 30 years experience in the industry.

FULLER RED

GARY BRAIDNER

Dan Murphy's Wine Panel Member

Gary joined Dan Murphy's in 1993. Currently he's the Wine Panel Coordinator, as well as a WSET (Wine & Spirit Education Trust) accredited trainer and wine judge. He has also worked vintages at some of the world's best wineries in Australia and Europe.



ROSÉ

MARK SAMAHA

Dan Murphy's Wine Buyer, Western Region

Mark's career in wine has taken him everywhere from the United Kingdom to Japan. He spent five years with Langton's, has spent more than 10 years with Dan Murphy's, and has been a regular associate judge at the Royal Melbourne Wine Show.



NICK VEANES

Wine Merchant, Dan Murphy's Ascot Vale VIC

Nick joined the Dan Murphy's team as a Wine Merchant a year ago. His long career in hospitality has seen him head up the beverage program at Port Melbourne's Railway Club Hotel, among others.

@danmurphys_nick

FORTIFIED

CHRIS GOLLOGLY

Wine Merchant, Dan Murphy's Hobart TAS

After 10 years with Dan Murphy's, in both fine wine and customer experience roles, Chris is now a Wine Merchant in our Hobart store. His Dan Murphy's career comes off the back of 14 years in hospitality.

@danmurphys_chris

PRESERVATIVE-FREE

BEN MORONEY

Wine Merchant, Dan Murphy's Hornsby NSW

For more than eight years, Ben worked in communications for Wine Australia, earning his WSET Level 3 within that time. He joined the Dan Murphy's Hornsby team as a Wine Merchant a year ago, bringing a wealth of industry knowledge to the role.

@danmurphys_ben



1000+ WINES - BLIND TASTED



UNDER \$20 AWARD WINNERS

LIGHTER WHITE

MORE ON PAGE 6

Grand Winner: KNAPPSTEIN RIESLING

FULLER WHITE

Grand Winner: DEVIL'S LAIR THE HIDDEN CAVE CHARDONNAY

MORE ON PAGE 8

LIGHTER RED

Grand Winner: Z WINE RUSTICA GRENACHE

MORE ON PAGE 10

FULLER RED

Grand Winner: LANGMEIL THREE GARDENS **GRENACHE** SHIRAZ MATARO

MORE ON PAGE 12

AWARD WINNER ROSE

Grand Winner: BLUE PYRENEES BONE DRY ROSÉ

WINNER

Grand Winner: JANSZ TASMANIA VINTAGE CUVÉE

2014



MINIERS - 73 FINALISTS - 12 JUDGES



OVER \$20 AWARD WINNERS

LIGHTER WHITE

Grand Winner: CRAGGY RANGE SAUVIGNON **BLANC 2019**

MORE ON PAGE 16

FULLER WHITE

Grand Winner: XANADU ESTATE CHARDONNAY 2018

MORE ON PAGE 18

LIGHTER RED

Grand Winner: SEPPELT DRUMBORG VINEYARD PINOT MEUNIER 2018

MORE ON PAGE 20

FULLER RED

Grand Winner: XANADU ESTATE **CABERNET SAUVIGNON** 2018

MORE ON PAGE 22

WINNER **FORTIFIED**

Grand Winner: MORRIS OLD RARE LIQUEUR TOPAQUE

MORE ON PAGE 24

HONOURABLE MENTIONS

PRESERVATIVE-FREE WINE

MORE ON PAGE 25

YOUR LOCAL HEROES

MORE ON PAGE 26

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LIGHTER WHITE under \$20

Wine Merchant Kathy Gertau looks at the refreshing, food-friendly styles that came out on top in this category.

This was one of the most diverse categories in the Decoded Wine Awards, which challenged our palates during the blind tasting!

In the end we were unanimous about our preferred styles because we were looking for wines that were fresh and approachable without being overly sweet or fruity. As a Wine Merchant, I find that when customers are shopping for white wines under \$20, they're looking for styles that are vibrant enough to go with a meal, and I think our seven finalists are perfect examples of that.

The fact that we tasted so many different styles also reflects what I see in store every day - people are interested in exploring less familiar European varieties like grüner veltliner, and Australian winemakers are happy to meet that demand. It was lovely to see a riesling and a pinot gris take out the two top spots because I've noticed people are starting to come back to these old favourites. It really is amazing how many different light white styles you can try for under \$20.

Kathy Gertau, Wine Merchant, Dan Murphy's Norwood SA





WE SAW SOME LOVELY PREMIUM LIGHT WINES. THEY SHOWED IGIDITY. THEY WILL GO GREAT WITH SPICY FOODS.

-DECODED BY KATHY











THE FINALISTS

VALUE PICK

Noble Fellows Baron Betsy

Pinot Gris, Marlborough NZ

JUICY DRY

GREAT VALUE

13.90 each

Brokenwood

Semillon, Hunter Valley NSW

CLASSIC HUNTER SEMILLON AGE FOR RICHNESS PEAR AND LEMON

17.90 each

Sit Stay Society Violet's

Grüner Veltliner, Clare Valley SA 375mL

AROMATIC MOUTH-WATERING GOES WITH THAI FOOD

7.90 each

Franklin Tate **Estates TATE**

Sauvignon Blanc Semillon, Margaret River WA

CLASSIC MARGARET RIVER BLEND REFRESHING **GREAT WITH SEAFOOD**

12.90 each

Tar & Roses

Pinot Grigio, Central VIC

CRISP MEDIUM-BODIED DRINK WITH FISH AND CHIPS

18.90 each

Yealands

Sauvignon Blanc, Marlborough NZ

ZINGY **CRISP ENJOY WITH** CHEESE

FULLER WHITE under \$20

As a chardy girl who worked in Margaret River for years, Malisa Caroselli might be biased, but her fellow judges had to agree — Margaret River chardonnay was the hero in this category.





WE'VE HAD SOME EXCEPTIONAL QUALITY IN THIS YEAR'S BRACKET.

REALLY TEXTURED, REALLY APPROACHABLE. THAT'S ALL BRIVEN BY THAT MALSLASTIC MID-WEEK TIPPLE.

-DECODED BY MALISA



THE FINALISTS

VALUE PICK

Fowles Wine Farm to Table

Chardonnay, Victoria

GENEROUS HINT OF OAK CROWD-PLEASER

13.90 each

Devil's Corner

Chardonnay, Tasmania

CRISP ZESTY MADE FOR ROAST

CHICKEN

15.90 each

Robert Oatley Signature Series

Chardonnay, Margaret River WA

PREMIUM ELEGANT GREAT VALUE

18.90 each

Xanadu Fusion Chardonnay,

Chardonnay, Margaret River WA

MEDIUM-BODIED CREAMY MOUTHFEEL DELICIOUS WITH SHELLFISH

17.90 each

Franklin Tate Estates

Chardonnay, Margaret River WA

BUTTERY OAKED FOR A COOL SUMMER NIGHT

17.90 each

Innocent BystanderPinot Gris,

Pinot Gris Victoria

CRISP
PEAR AND APPLE
PERFECT FOR
PICNICS

LIGHTER RED under \$20

Wine Buyer **Andrew Shedden** reveals the lighter red wines that sparked joy in the judging panel.

There were two interesting things we noticed when we were judging the lighter reds under \$20 category. The first was how diverse the range was in that price bracket. The breadth of varieties was awesome. Where once Australia focused much more on big, ballsy styles of red wine, the availability of these lighter, fresher styles points to our changing tastes, which I think is really exciting.

There's a real versatility to these lighter styles (you can even serve them chilled) and they're made to drink now and just enjoy. That's what we were looking for during the judging – is this wine fresh, vibrant, delicious and, to borrow from Marie Kondo, does it spark joy? If a wine is under \$20, it's not supposed to make you think about it too hard. It's designed to drink now, when it's warm outside, with your friends... that's what we were looking for.

The other thing we noticed was that although pinot noir is still the leading light-bodied red varietal in the over \$20 bracket, if you want to spend less, you'll get more value exploring varietals like touriga, tempranillo or grenache. The exception, of course, is the Tasmanian Hill Pinot Noir, which was our value winner.

Andrew Shedden, Head of Dan Murphy's Fine Wine Buying Team



THE FINALISTS

VALUE PICK

Tasmanian HillPinot Noir, Tasmania

MEDIUM-BODIED AFFORDABLE PINOT PERFECT FOR A DINNER PARTY

14.90 each

De Bortoli Villages

Tempranillo Touriga, Heathcote VIC

JUICY Savoury Pair with Paella

17.90 each

Château Tanunda Dahlitz

Single Vineyard Merlot, Barossa Valley SA

FOR MERLOT LOVERS FRUIT AND VANILLA DELICIOUS WITH ROAST PORK

18.90 each

Mix Tape

Tempranillo, Limestone Coast SA

FRESH SPICY PAIRS WELL

WITH LAMB 10.00 each Red Knot by Shingleback

Grenache Shiraz Mourvèdre, McLaren Vale SA

BRIGHT RED FRUIT CHILL IN THE WARMER MONTHS

17.90 each

Paxton AAA

Shiraz Grenache, McLaren Vale SA

BRIGHT SILKY WILL MAKE YOU LOVE GRENACHE

18.90 each













OVERALL, WE HAD SOME EXCELLENT LIGHT RED WINES UNDER \$20 THIS YEAR, ALL ON THE RED DERRY OPECTRUM. CLEAN, BRIGHT, FRUIT FORWARD. CAN DRINK THEM ALL YEAR ROUND.

-DECODED BY ANDREW

FULLER RED under \$20

While straight shiraz will always be popular, blending is a trend Wine Buyer **Ian Wolfe** can get behind.

Full-bodied red wines have come a long way in Australia in the past 10 years. While cabernet sauvignon and shiraz are still being made with lots of weight and flavour, they're a bit brighter and fresher than they used to be, as we discovered during judging.

Often, it's the addition of grenache that brings that smoothness and extra drinkability to a wine - this was backed up by how well the grenache blends performed. Cabernet and malbec, particularly from the Clare Valley, is another magic combination - like getting John Lennon and Paul McCartney together. It just sings. When done well, combining two or more grape varieties can produce a wine that's better than the sum of its parts. Although, it's hard to go past straight shiraz in Australia - we do it so well, as this category also shows.

You'll love these wines, and if you put them on the table at a dinner party, or bring them to a mate's backyard barbecue, everyone will love them just as much.

lan Wolfe, Dan Murphy's Wine Buyer, Western Region



THE FINALISTS

VALUE PICK

Kirrihill Regional Selection

Shiraz, Clare Valley SA

LIVELY RICH **GENEROUS**

13.90 each

Château Tanunda Chorus

Grenache Mourvèdre Shiraz. Barossa Valley SA

DARK BOLD SMOOTH

16.90 each

Smith & Hooper

Cabernet Sauvignon Merlot, Wrattonbully SA

RICH SMOOTH PAIR WITH BEEF

15.90 each

Red Knot by Shingleback

Shiraz, McLaren Vale SA

GREAT VALUE SPICY A SHIRAZ LOVER'S DELIGHT

11.90 each

Sit Stay Society Max's

Cabernet Malbec, Clare Valley SA 375ml

HANDY HALF-**BOTTLE SIZE** PERFECT WITH SAUSAGES **CLASSIC BLEND**

7.90 each

De Bortoli Woodfired

Shiraz, Heathcote VIC

BIG **POWERFUL** FOR ROASTS AND BARBECUES

18.90 each

















I LOVE THESE WINES. THEY FOR ENTERTAINING AROUND THE FIRE.

-DECODED BY IAN



ROSÉ

Pale, dry styles are all the rage in Australian rosé this year, as judge Mark Samaha discovered.

Blue Pyrenees Estate Bone Dry Rosé, Pyrenees VIC

THIS SALMON-PINK ROSÉ
HAS DELICIOUS FLAVOURS OF
STRAWBERRIES AND CREAM. DRY AND
CRISP, IT'S THE PERFECT PICNIC DROP.

16.90 each

These five bottles are a great snapshot of the styles of rosé Australians love to drink right now: they're all pale and very dry, really refreshing with lots of summer fruit flavours.

It's interesting to note how rosé has changed in just a short period of time. Only five years ago it was common to see a rosé made from grenache or shiraz that was rich in colour and body. Now, as you'll see here, lighter, drier pinot noir is by far the most popular option, and we're seeing more Italian varieties coming through, particularly sangiovese.

One of my favourite things about rosé is its versatility. It's great for picnics and dinner parties and just about everyone will enjoy it: white wine drinkers will be drawn to the chilled serving temperature and refreshing nature, while red wine lovers will appreciate its dryness.

Mark Samaha, Dan Murphy's Wine Buyer, Western Region









VALUE PICK

De Bortoli Wines

Pale & Dry Rosé, King Valley VIC

DRY FRESH Great Value

14.90 each

Marlborough Sounds

Pinot Rosé, Marlborough NZ

BRIGHT ORANGE-PINK COLOUR CREAMING SODA

13.90 each

De Bortoli Wines La Bohème Act Two

Pinot Noir Rosé, Yarra Valley VIC

VIBRANT REFRESHING GENEROUS

17.90 each

Chapel Hill

Sangiovese Rosé, Adelaide Hills SA

TEXTURED DRY SOUR CHERRY FLAVOURS

14.90 each



WE HAD SOME REALLY REFRESHING WINES THIS YEAR. Energetic, Pale In Colour, Cavoury in Style, Lean and perfect for a Picnic.

-DECODED BY MARK

SPARKLING

There's plenty to celebrate when it comes to Aussie sparkling, says Wine Merchant **Nick Veanes**.

It's fitting that there's so much to celebrate about a category that's designed for celebration.

Tasmania was a standout region, with both the Jansz and Clover Hill performing brilliantly. It's got a really cool climate, which is essential for making sparkling wines that are fresh and vibrant, as the lower temperatures stop the grapes from ripening too quickly and developing too much sweetness. Tassie winemakers tend to pick their fruit a bit earlier too, which is another way to keep sugar in check. This shift towards drier styles of sparkling is in line with what we're seeing around the world.

You'll notice there's no prosecco on this list. That's not a reflection on the quality of Australian prosecco, it just shows we were naturally drawn to more complex styles during the blind tasting – styles that are perfect for celebrating something special. If you're after prosecco, visit me or another of our Wine Merchants or knowledgeable in-store staff and we'll help you out.

Nick Veanes,

Wine Merchant, Dan Murphy's Ascot Vale VIC

WHAT A FUN CATEGORY
THIS YEAR, SPARKLING
WINE. WE LOVE THE
BRIGOHE NOTEO, THE
DELICATE MOUSSE AND THE
PERSISTENT PALATE LENSTH
AGROSS THE BRACKET.
PERFECT FOR CELEBRATING.

-DECODED BY NICK



VALUE PICK

Brown Brothers

Méthode Traditionelle NV, VIC

CITRUS NOTES FINE BUBBLE REFRESHING

18.90 each

Howard Park Blanc de Blanc

NV, WA

RICH
FULLFLAVOURED
100%
CHARDONNAY

26.90 each

Clover Hill

Méthode Traditionnelle NV, Tasmania

APPLES AND CITRUS FRESH COOL-CLIMATE

31.90 each

Brown Brothers

Sparkling Brut Rosé NV, VIC

SALMON-PINK STRAWBERRIES AND GREAM GREAT FOR A PARTY

18.90 each

De Bortoli Wines La Bohème

Cuvée Blanc NV, VIC

APERITIF-STYLE TANGY GREAT WITH OYSTERS

LIGHTER WHITE over \$20

Classic, food-friendly varietals were the winners in this category, as judge **Nick Rose** reveals.

Despite the vast range of varietals and regions here, these wines have a lot in common: they are light in body with plenty of freshness and flavours that jump out of the glass.

The real star is New Zealand. If you think Marlborough sauvignon blanc is old news, then think again – we're in agreement the Craggy Range is as good as it gets. If you put it in the context of the best chardonnay, which can go for hundreds of dollars, it's an absolute bargain.

In Australia, the classics came out on top – region/varietal pairings like Clare Valley riesling and Hunter Valley semillon are so great because they're fully established and there's a wealth of expertise to draw on. We also saw an emergence of alternative varietals, like the Serafino Fiano, which suits McLaren Vale's climate because the conditions are similar to its native Campania, Italy.

There's a lot of fun to be had with these wines, particularly when matched to Japanese, Korean and Thai cuisines – they enhance dishes with lots of flavour and lots of spices, so feel free to

Nick Rose, *Dan Murphy's Wine Buyer, Eastern Region*

have some fun with it.





WE SAW SOME LOVELY PREMIUM LIGHT WINES. THEY SHOWED DEAUTHFUL PURITY OF FRUIT. LOVELY TEXTURE AND MOUTHFEEL. DRIGHT ASIBITY. THEY WILL GO GREAT WITH SPICY FOODS.

-DECODED BY NICK



THE FINALISTS

VALUE PICK

Jim Barry Jim's Garden

Riesling 2019, Clare Valley SA

MOUTH-PUCKERING LEMON AND LIME GENEROUS FLAVOUR

20.90 each

Tyrrell's Vat 1

Semillon 2014, Hunter Valley NSW

JUICY CITRUS POWERFUL EVEN BETTER WITH AGE

69.90 each

Serafino

Fiano 2019, McLaren Vale SA

CRISP CITRUS AND FLORAL GREAT WITH SHELLFISH

20.90 each

Kumeu River

Pinot Gris 2018, Auckland NZ

REFRESHING RICH TROPICAL FRUITS PAIR IT WITH CHILLI

22.90 each

Hardys HRB

Riesling 2018, Clare Valley SA

JUICY FLAVOURS
PINK GRAPEFRUIT
AND LIME
PALATE CLEANSING

29.90 each

Lark Hill

Riesling 2019, Canberra NSW

INTENSE AROMAS GREEN APPLE NOTES DELICIOUS AND DRY

FULLER WHITE over \$20

Find out why chardonnay was the champion in this category with **Tamara Grischy** from the Dan Murphy's Wine Panel.

And the winner is... chardonnay! The varietal took out six of seven spots in this category. During our blind judging it was obvious that Aussie winemakers are really understanding what people like to drink and the quality was terrific.

Across the board we found exceptional balance and the idea of "less is more" as a trend for 2020, particularly with chardonnay, which can be lean and restrained, or buttery and oaky (which is the case with our under \$20 winners on page 8).

This category also represents what's ready to drink now, which is why you'll find a riesling on this list. Peter Lehmann releases its Wigan riesling five years after bottling, and the extra maturation time gives it a fuller body and more flavour development than a younger release.

Whichever style you choose, you don't need a special meal or event as an excuse to open one of these bottles. White wine at this price point is an occasion in itself.

Tamara Grischy, Dan Murphy's Wine Panel Member





THE FULL-BODIED WHITE SECTION WAS DELICIOUS. INTENSE, BALANGED

AND LOTE OF WELL INTEGRATED TOACTY SAK. THESE WINES ARE FOR A SPECIAL OCCASION.

-DECODED BY TAMARA



THE FINALISTS

VALUE PICK

Franklin Tate Estates Alexanders Vineyard

Chardonnay 2018, Margaret River WA

RICH TEXTURE SUBTLE CITRUS TASTES LIKE A PREMIUM WINE

20.90 each

Peter Lehmann Wigan

Riesling 2013, Eden Valley SA

LIME AND FLORAL Aromas Crisp and Dry

CRISP AND DRY
INCREDIBLE WHEN
CELLARED

37.90 each

Kooyong Estate

Chardonnay 2018, Mornington Peninsula VIC

LIGHTER BODIED LEMON AND GRAPEFRUIT ENJOY WITH RISOTTO

35.90 each

Hardys Eileen Hardy

Chardonnay 2017, Tasmania & Yarra Valley VIC

FIG AND TOASTED HAZELNUT RICH TEXTURE WORLD CLASS

74.90 each

Penfolds Bin 311

Chardonnay 2018, Adelaide Hills SA, Tumbarumba NSW & Tasmania

CREAMY AND GENEROUS CITRUS AND WHITE PEACH DREAMY CHARDONNAY

38.90 each

Coldstream Hills

Chardonnay 2018, Yarra Valley VIC

CITRUS AND QUINCE STONE FRUIT GREAT WITH CHEESE

LIGHTER RED over \$20

Our judges explored the changing world of light red varietals. Peter Nixon shares his report.

Lighter red is an interesting category to define: "light" could mean light in tannins, or light in colour, but shouldn't mean light in flavour, so it's also helpful to describe these wines as "elegant" or "subtle".

It was great to find pinot meunier on top, especially as the Seppelt Drumborg was the only one in the competition. Pinot meunier, which is generally blended in sparkling wines, is underrated on its own. It's so deliciously different, incredibly light in colour but with an unexpected level of aroma and concentration.

Pinot noir has long been the go-to for lighter-style reds, and you'll find plenty here, but the presence of shiraz is an exciting development. These days winemakers are pulling back on the oak and growing fruit in cooler climates to produce more restrained. fresh wines, which reflects what we want to drink.

One of the things I love about these wines is how varied they are across the spectrum of "light" red wine. Whether that's a richer-style pinot from Central Otago or a Barossa GSM (grenache, shiraz, and mourvèdre) we think you'll find something to enjoy.

Peter Nixon, Head of the Dan Murphy's Wine Panel



THE FINALISTS

VALUE PICK

De Bortoli The Estate Vineyard

Pinot Noir 2018, Yarra Valley VIC

FRUITY AND SPICY Juicy A Rare Find

21.90 each

Devil's Corner Resolution

Pinot Noir 2018, Tasmania

FULLER BODIED
CRISP AND
SAVOURY
BLACKBERRY AND
SOUR CHERRY

32.90 each

Hancock & Hancock Home Vineyard

Shiraz Grenache 2017, McLaren Vale SA

DARK PLUM Pepper and spice

23.90 each

Teusner Joshua

Grenache Shiraz Mourvèdre 2019, Barossa Valley SA

SUMMERY FRUITS SPICY NOTES EXCELLENT WITH LAMB STEW

28.90 each

Rockburn

Pinot Noir 2017, Central Otago NZ

RIPE FRUITS
PERFECT FOR
DATE NIGHT
SILKY TEXTURE

37.90 each

Mt Difficulty Roaring Meg

Pinot Noir 2018, Central Otago NZ

SWEET BERRY HINT OF SPICE RICHER STYLE





FULLER RED over \$20

Though big and oaky wines are traditionally popular in this category, **Gary Braidner** and his fellow judges found themselves leaning towards juicier styles.



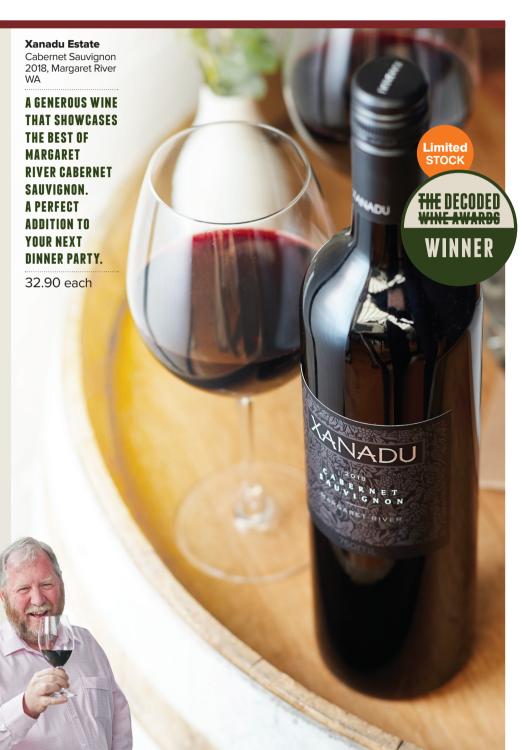
A lot of wine experts are saying that 2018 was the best Margaret River vintage in 25 years, so it's no surprise that Xanadu is the winner here – our score sheets read: "youthful, exciting, vibrant, intensely flavoured."

The Ringbolt Cabernet Sauvignon is also worth stocking up on. We've had it in our range for at least 10 years now; I remember the early versions being just as terrific, and it has always offered a lot of sophisticated flavour for your dollar.

While big reds like these are ideal for cellaring (letting them sit in the bottle for a few years allows the tannins to soften and the flavours to mellow), the purity of the fruit means they will also drink beautifully now.

Gary Braidner,

Dan Murphy's Wine Panel Member



THE FINALISTS

VALUE PICK

Ringbolt

Cabernet Sauvignon 2018, Margaret River

RICH FRUIT SUBTLE OAK THE PERFECT PRICE

20.90 each

Chapel Hill

Shiraz 2018, McLaren Vale SA

FRAGRANT AND SPICY PLUSH DARK FRUITS PAIR IT WITH A RACK OF LAMB

26.90 each

Kellermeister Wild Witch

Shiraz 2016, Barossa SA

AWARD-WINNING CONCENTRATED A POWERHOUSE

70.90 each

Cat Amongst the Pigeons Fat Cat

Shiraz 2018, Barossa SA

CLASSIC BAROSSA INTENSE SOFT TANNINS

22.90 each

Stonyfell The Baton

Shiraz Cabernet 2018, Langhorne Creek SA

ULTIMATE BLEND MADE FOR BEEFY STEWS RICH AND CHOCOLATEY

22.90 each

Leeuwin Estate Art Series

Shiraz 2017, Margaret River WA

BLACKBERRIES AND MULBERRIES TOASTED SPICES FOR A SPECIAL OCCASION

36.90 each

Wynns Black Label

Cabernet 2017, Coonawarra SA

OPULENT DARK CHERRIES ICONIC A TRUE COLLECTABLE

31.90 each





THIS BRACKET PRODUCED SOME AUSTRALIAN CLASSICS. PLUCH; OPULENT, DEAUTIFUL, VARIETAL PURITY: THESE ARE THE WINES THAT YOU CELLAR FOR YOUR SPECIAL OCCASIONS.

FORTIFIED

This diverse category included everything from muscat to aged tawny, but as judge Chris Gollogly discovered, one region - and winery - rose above the rest.

Morris Old Premium Rare Liqueur Topaque, Rutherglen VIC 500mL

HEADY AND CONCENTRATED. IT'S A GREAT WINE WITH CHEESE OR DESSERT.

74 90 each

We weren't surprised when it was revealed we had voted for two Rutherglen wines as our winners in this category. The region is world-famous for its fortified wine styles, especially muscat, a rich style known for its raisin flavours, and tawny, a deep red style generally made from shiraz and cabernet sauvignon. The same families have been the winemakers in the region since the 1850s, and the Morris family's experience shone through in our ultimate winner, the Morris Old Rare Liqueur Topaque, which takes rich and vibrant to another level.

When blind tasting these wines, we scored them based on their texture, depth of colour and how dense the flavours were. We were also looking for wines that can be served over ice, in cocktails or with mixers, which is a really popular way to enjoy fortified wines. Give them a try; they really do represent the best of this style in Australia.

Chris Gollogly, Wine Merchant, Dan Murphy's Hobart TAS







Online 500

Morris Classic

Muscat, Rutherglen VIC 500mL

VALUE PICK

DRIER THAN EXPECTED RICH SPICY

20.90 each

Penfolds Father Grand

Tawny, South Australia

SMOKE AND LEATHER DRY FINISH COMPLEX

32.90 each

Saltram Wine Estate Mr Pickwick's Particular

Tawny, South Australia

CLASSIC TAWNY NUTS AND DRIED FRUIT OVER 20 YEARS OLD

55.90 each

Kalleske JMK

Shiraz VP. Barossa Valley SA 375mL

SYRUPY RIPE SHIRAZ FRUIT **BRIGHT PURPLE**

24.90 each



THIS YEAR'S FORTIFIED WINES WERE AMAZING. THEY WERE DENSE. ABSOLUTELY PERFECT WITH CHEESE.

-DECODED BY CHRIS

PRESERVATIVE-FREE

Wine Merchant Ben Moroney on what preservative-free really means.

As people become more conscious about what they're consuming, we're seeing more customers ask for wines that are preservative-free.

Wines that are described as preservative-free have no added sulphur dioxide (so2). This is sometimes labelled as preservative 220, or just sulphites.

It's almost impossible for a wine to be 100% sulphite-free as trace amounts are produced during fermentation, but some winemakers argue that adding more stops a wine from developing new and interesting flavours. Others believe that, because of their antimicrobial properties, adding sulphites is necessary to defend a wine against bad bacteria and keep it stable for longer.

Despite popular opinion, unless you are allergic to or intolerant of sulphites, consuming them in wine won't cause you any harm, and they definitely won't cause

headaches! In fact, you'll find there is much more of them in certain foods including canned tuna, sausages and dried fruit.

also tend to focus less on making sure

Take Woods Crampton Shiraz – it's from the Barossa, but unlike the big, ripe wines we often see from this region, this one is a bit brighter and more fun.

These wines are generally with flavour.

Dan Murphy's Hornsby NSW



THEY ARE PERFECTLY SUITED TO OUR LIFESTYLE.

-DECODED BY BEN



Paxton The Pollinator Shiraz, McLaren Vale SA

ORGANIC PRESERVATIVE -FREE

22.90 each



Yangarra PF Grenache, McLaren Vale SA

BIODYNAMIC PRESERVATIVE -FREE

24.90 each



Temple Bruer Cabernet Merlot, Langhorne Creek SA

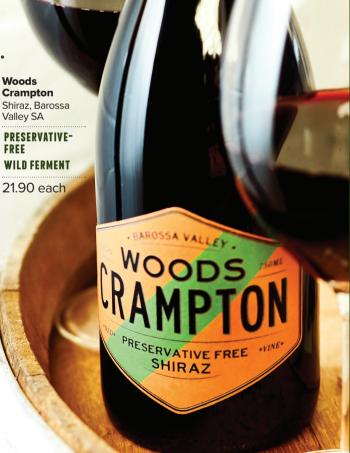
ORGANIC **PRESERVATIVE** -FREE

18.90 each



The Natural Wine Co Shiraz, Orange **NSW**

ORGANIC **PRESERVATIVE** -FREE



HEROES OF NSW WINE

Wine Merchant **Ben Moroney** explores the icons of his home state.

If you need proof that New South Wales is full of passionate, innovative winemakers, look at Philip Shaw. At just 12 years old, the two-time Winemaker of the Year was already playing around with winemaking by mixing raisins, water and baker's veast in old lemonade bottles.

Then, in 1988, he spotted Orange from the windows of a plane and rightly assumed the abundance of apple and cherry trees meant it had potential as a wine region. Since Shaw planted in Orange, a lot of other winemakers have done the same.

Then, there's David Hook, who has been making wine at Pokolbin in the Hunter Valley since 1984. Hook's wines absolutely overdeliver for their price. His pinot grigio, which he has been making for over 20 vintages now, is juicy and citrusy and it's delightful with food. Like all Hook's wines, it's really accessible.

And of course, there's Andrew Margan. Margan also made wine at Tyrrell's before setting up his own label with his wife Lisa in 1996. All the wines Margan produces are made from single vineyards, and although they're all delicious, being a Hunter Valley specialty, the semillon is a must-try.

As well as winemaking, Margan has a degree in Environmental Health, and is incredibly concerned with sustainability and climate change. He's leading the charge not just in New South Wales, but in all of Australia, by planting varieties like albariño and barbera that do well in a warmer climate.

Because of winemakers like Shaw, Hook and Margan, people are starting to pay a lot more attention to New South Wales wine, which is exciting for the state and the regions, too.



Philip Shaw No 8 Pinot Noir.

Orange NSW

DINNER PARTY FAVOURITE DARK CHERRY **SAVOURY**

35.90 each

David Hook Pinot Griaio.

Hunter Valley NSW BALANCED

FOR FOOD LOVERS GREAT WITH SEAFOOD



JARGON BUSTER

WE DECODE **COME COMMON** WINEMAKING AND TASTING NOTE TERMINOLOGY.

ACIDITY

A wine that tastes tart or zesty or that leaves the inside of your mouth tingly and watering has high acidity. Other words for acidity include bright, crisp, crunchy and racy.

AGE

How long a wine has been in its bottle for. When a wine is described as young, it means it's only been in its bottle for a year or so. Old wine, on the other hand, can mean anything from five to 50 years in bottle.

AROMA/BOUQUET

Pour a bit of wine into a glass, stick your nose in and give it a good, long sniff. In wine terms, **those smells you're getting are known as either "aromas"** (if the wine is young) or the "bouquet" (if the wine has been aged).

BODY

Imagine your tongue is a set of scales, then take a sip of wine. How heavy does it feel in your mouth? When we talk body, we're talking about a wine's weight and fullness. Shiraz is an example of a full-bodied red, and chardonnay is an example of a full-bodied white.

COMPLEXITY

Like people, wines can be complex. An easy way to tell is to monitor whether your wine changes in aroma and flavour the more you sniff and sip it. The more it changes, the more complex it is.

DRY/SWEET

In the wine world, sweet, not wet, is the opposite of dry. If a wine is

dry, it means all the grape sugar was converted into alcohol during fermentation. If it's sweet, it means there was some grape sugar left over. This is why sweet wines are often lower in alcohol.

FRUIT

Fruit is sometimes used as another word for grapes, but it's also used to describe the flavours in a wine. "Fruit-forward" wines smell and taste like sweet fruits, and "savoury" wines smell like bitter or tart fruits, herbs or veggies like oregano or capsicum.

MINERALITY

If you imagine what it would taste and feel like to lick wet stones, you get an idea of what it means when a wine is described as minerally. Other words might be chalk, flint, slate, gunpowder or oyster shells.

MOUTHFEEL

Mouthfeel is, perhaps obviously, how a wine feels in your mouth. If you're left with a furry sensation, then that wine's mouthfeel could be described as furry. Other descriptors could be rough, smooth or velvety.

OAK

Wine that is aged in oak barrels absorbs the flavours and aromas of the oak barrel itself. Depending on the age and the type of oak, the flavours can be toasty, vanilla, baking spices, caramel or woody.

SKIN CONTACT

The process where **grape juice** is left to steep in grape skins to absorb their colour and flavours.

STRUCTURE

A super vague term that implies the fruit, alcohol, acidity and tannins in a wine are nice and balanced.

SULPHITES

Also called preservative 220, sulphites (or sulphur dioxide) are what's **added to a wine to keep it fresh.** Check out Ben Moroney's article on page 25 for a deep dive on what preservatives mean to wine.

TANNINS

If you've ever let a black teabag steep for too long, you'll have an idea of what tannins taste like.

Tannins are bitter-tasting compounds that come from grape skins, seeds and stems.

Red wines generally have more tannins because of their extended contact with skins and seeds during maceration.

TERROIR

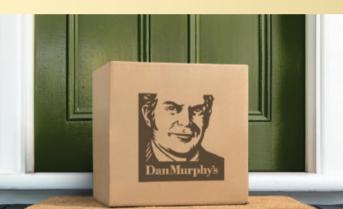
A pompous French term that refers to the characteristics of a vineyard site and how they affect the development and flavour of grapes. This includes climate, soil types, the direction of the sun, whether there's a sea breeze, and so on.

VINTAGE

The **year grapes were grown** to make a wine. Wines that are made with a blend of grapes from different seasons are called non-vintage wines. Vintage can also refer to a winemaking season.



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