

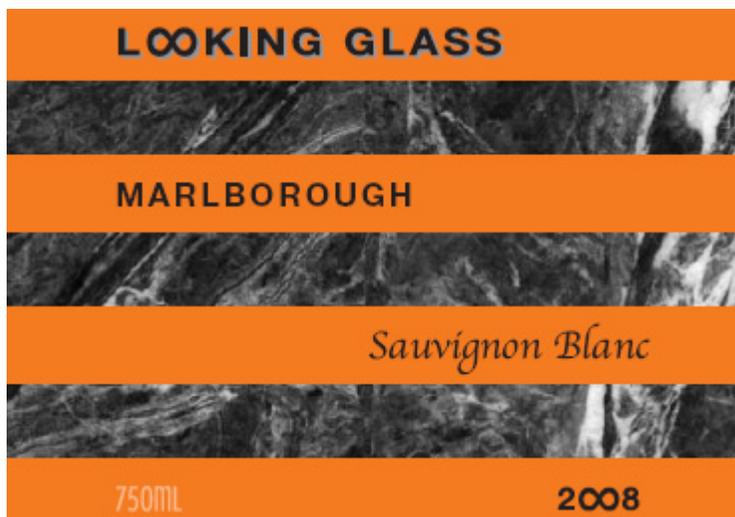
LOOKING GLASS WINES - TASTING NOTES



Looking Glass Wines in their first vintage chose premium fruit from the world renowned Clare Valley to produce the 2008 Watervale Riesling.

Hand picked from 40 year old spur pruned vines before the heat of the 2008 vintage, this fresh, fragrant, typically lifted Clare Valley Riesling is full of lime and apple aromas and flavours with a lingering minerality and great finesse. A wonderful wine to drink now or alternatively will reward careful cellaring for 5 to 8 years.

alc. 12%



Sourced from three distinct Marlborough regions, the Waihopai and Awatere Valley's, and Wratt's Road, the final blend is an exciting example of the vintage, truly representative of the variety and region.

Beautiful intensity of flavour, whilst maintaining lively acidity and length.

Some of the grapes were picked early on in the vintage, the remainder towards the end of April.

The nose is lifted with aromas of nettles, greengages and passionfruit, with these flavours through to the palate along with tropical and gooseberry notes.

The wine finishes crisp and clean, with lovely length and lingering Sauvignon Blanc fruit characters. A terrific wine.

2.9gm/l sugar alc. 13%



The 2007 vintage produced quality, and consistent grapes in McLaren Vale with good colour and fruit density.

The Grenache provides ripe bright perfumed berry fruit notes, especially raspberry, with a rich spiciness. The Shiraz contributing a concentrated sweet blackberry nose, with the Mourvèdre giving the wine backbone and tannin structure. The subtle use of oak is important for the balance, and control, of the vibrant McLaren Vale fruit.

The Looking Glass 2007 GSM is dark plumb in colour, with a sweet berry, spicy and savoury nose, fine grained tannins supporting the fruity, and slightly gamey palate and finish.

A really delicious wine, refined, but with great drinkability.

Grenache 65%, Shiraz 30%, Mourvedre 5%
Fruit sourced from Kuitpo Hills (cooler McLaren Vale) & McLaren Flat. 30% new oak for 10 months. alc. 14%