

News

Diner Viner Professional Edition (Sweden), Issue 72

Coates McLaren Vale Shiraz 2004

Ranked 31 in their Top 50 wines

DofTEN är rik med solmogen frukt, söta bär, blommor, kryddor och nya fat. Smaken är rund, rik och bussig med silkig, aromatisk och generös frukt, bra balans och inslag av björnbär, hallon, boysenbär, cassis, violer, choklad, lakrits, kryddor och nya fat. Ett djupt, rikt och fylligt vin med aromatisk frukt, bra syra, silkighet och lång, bärig eftersmak. Ett (+++) superfynd! Drick 08-14. 94 points.

December 1-7 2007 – The Independent Weekly by wine writer Philip White

Coates Organically grown McLaren Vale Shiraz 2005

14.5%; Diam cork

Duane Coates' third release from the organic Strachan vineyard on the Willunga escarpment proves the provenance of the wisely sensitive minds and some very special soil. Made with wild yeast and zilch intervention, filtering or fining, it smells earth and wholesome with the mossy, truffly forest floor aromas you'll find in great Rhone Hermitage, like the 1978. Judicious oak - some Russian - has given it a fine layer of old spice box. Its lush, but not too syrupy, with the sorts of velvety tannin and natural acidity that can't help but make you hungry. Uncommonly fine wine. Pork cutlets, lots of crackling. 93 +++ points

September/October 2007 edition of Stephen Tanzer's International Wine Cellar

by Josh Reynolds

2005 Coates Wines Shiraz McLaren Vale

Ruby-red. Spicy red berry and cherry aromas lifted by energetic cracked pepper and mineral accents. Bright, precise and sweet, with elegant strawberry and raspberry flavors gently supported by fine-grained tannins. Very pretty for a shiraz, with suave floral pastille flavors building on the long, sweet finish. I really like this style. (The Australian Premium Wine Collection, www.tapwc.com.au). 92 points

March 2007 Australian Gourmet Traveller by Max Allen

2005 Coates Fortified Shiraz, McLaren Vale, SA, 500mL

Winemaker Duane Coates has applied experience working in Portugal's Duoro Valley to some powerfully flavoursome organically grown shiraz grapes to make this brilliantly vibrant, intense, port-style wine. Drink with Stilton.

Robert Parker's #167 Oct 06 issue of The Wine Advocate

2004 Coates Shiraz 91 points McLaren Vale, South Australia, Australia Drink 2006-2014 Estimated Cost \$37 This impressive Shiraz was aged in both old French and new Russian oak barrels. In addition to its well-integrated wood component, it exhibits a deep ruby/purple color along with notes of melted asphalt, pepper, coffee, blackberries, and cassis. Voluptuous with superb intensity, low acidity, and a layered mouthfeel, it is a hedonistic Shiraz to drink over the next 7-8 years.

James Halliday Australian Wine Companion 2007 Edition

Coates Wines 4 ½ Stars

Organically Grown McLaren Vale Shiraz 2004 "Very powerful, savoury, earthy style with the usual McLaren Vale chocolate and plenty of oak; long finish, needs time. Cork. 14.5% alc. " Rating 92 Drink 2015"

Organically Grown McLaren Vale Shiraz 2003 "Impressive wine, highly focused and intense; a long palate flooded with black fruits; well-integrated oak. Great outcome for the vintage. Cork. 14.5% alc. " Rating 94 Drink 2013"

Coates Wines

McLaren Vale Fortified Shiraz 2005 □ "Classic Australian/McLaren Vale style; super-intense; when to drink? Now, 5, 10 or 20 years? Cork. 20% alc. " Rating 89 Drink 2030"

July/August 2006 edition of Stephen Tanzer's International Wine Cellar

2004 Coates Wines Shiraz McLaren Vale 91/100 □ "Dark ruby. Explosive aromas of raspberry preserves, wild strawberry and candied cherry. A lush but juicy shiraz, with a huge, expansive, sweet red fruit character and virtually no apparent tannins. Complicating notes of baking spices and tangy minerals come up on the finish, where the luscious, almost confectionery strawberry flavor deepens and shows excellent persistence. This has impressive concentration and is flat-out delicious. (The Australian Premium Wine Collection,)"

January 6-8 2006 – The Australian Financial Review wine writer Tim White reviews the 2003 Coates Organically grown Shiraz and writes " Tarry blackberry pips with nutmeg spice and prosciutto too. This smells rich and complex. Lush and slippery strawberry blueberry fruit – deep conserve flavours – with gentle pepper and toasty oak. The tannin is soft and easy and there's lipsmacking blackcurrant to finish. A great debut. 93/100"

September 14th 2005 – The Advertiser wine writer **Philip White** scores the 2003 Organically Grown Shiraz 94 points and writes " Duane Coates. Thinker. Methodical. More letters after his name than any winemaker I know. Makes this organic glory. Willunga foothills, local yeasts, no finings, no filtering – no interference. Punched me in the nose. Mouth, not palate: balanced, sassy and fruity: Muhammad Ali at his tip-toe butterfly best: Dash of Nureyev, too. Fresh; stropy; intense. Too good for food.

August 2005 – The first wine show entry for the Coates Organically Grown Shiraz and a bronze medal is awarded in Class 6 (Shiraz) of the Australian / NZ Organic Wine Show.