



Jubilee Vineyard Estate: Tasting Notes

Vintage	Wine	Tasting Notes
08	White Chambourcin	<p>Hand picked and selected bunches were pressed and free-flowing juice collected to produce the soft pink rose colour of this wine. Clean fresh fruity aromas of strawberry, raspberry & lemon with a palate of raspberries and lingering citrus. Sweetness: Off-dry (25 g/l residual). 11.5% ALC/VOL.</p> <p>Food: Ideal summer wine that goes well with cold style luncheons.</p>
08	Chambourcin Rose	<p>Hand picked and selected bunches were pressed and free-flowing juice was collected to produce this purple red rose. The wine has fresh fruity aromas of raspberry, cranberry & cherry with a clean fruit driven palate. Sweetness: Medium (41 g/l residual). 11.5% ALC/VOL</p> <p>Food: An ideal companion to mildly spicy Asian dishes.</p>
08	Sauvignon Blanc	<p>This fruit was sourced and hand picked from a single vineyard in Orange, NSW, and cold fermented in stainless steel using an aromatic yeast strain. This wine shows clean fresh green grass and capsicum aromas with a beautifully passionfruit and kiwifruit palate. 13% ALC/VOL</p> <p>Food: This wine complements a wide variety of seafood dishes, both hot and cold.</p>
06	Chambourcin Rose	<p>2006 was a dry year and this has resulted in lower yields, with concentrated fruit flavours. As a result the Chambourcin grapes have delivered a softer and fruitier wine. Vibrant in colour, this Rosé has raspberries, strawberries, and spice aromas, with a crisp refreshing palate, and a touch of sweetness. 12.5%ALC/VOL</p> <p>Food: An ideal companion to spicy Asian dishes and white meat.</p>
05	Chambourcin Rose	<p>Drought conditions have intensified the flavours and sugar levels in our 2005 Vintage. Whole berries were pressed and the free run juice was cold fermented. The resulting wine is a fresh, youthful, sweet mix of berry flavours with a crisp lingering finish. The nose offers lifted raspberry and strawberry jam characteristics, with a hint of spicy cinnamon. 13.8%ALC/VOL</p> <p>Food: Compliments spicy food, white meat and especially duck.</p>
04	Chambourcin Red	<p>A delicate, fresh, medium bodied wine with typical Chambourcin characteristics of spice and lingering raspberry fruit, enhanced with a touch of old American oak. Enjoy now or with additional cellaring. 12%ALC/VOL</p> <p>Food: Compliments are wide range of red meat dishes especially lamb.</p>
04	Chambourcin Vintage Port	<p>This limited release Estate vintage port was made from late picked and hand selected bunches of Chambourcin grapes with high residual sugars. This port has a deep ruby red colour, with hints of blackberries and mulberries, matured on new American oak. This is a sweet, fruit driven fortified wine. 18.5%ALC/VOL</p> <p>Food: A great companion to cheese and Fruit platters.</p>