



STANTHORPE SHOWCASE

QUENSLAND'S premier wine show for consumer participation is undoubtedly the Australian Small Winemakers Wine Show (ASWS) held annually in Stanthorpe. Recently, after the 2013 event last October, I spoke with ASWS president Andy Williams.

"We now have to cap our public attendance at 500 people," Andy said.

"It has proved an excellent attraction for visitors to the town, for its value, Italian-influenced antipasti and wine entertainment."

He added that their 'winemaker for a day' initiative – where the crowd auction off a day of tasting and judging for the lucky bidder – reached \$925 this year.

In keeping with the ASWS's desire to provide a training ground for young industry wine judges, five Queensland resident winemakers, trade and

sommeliers participated as associate judges.

The next challenge for the ASWS is to locate a chief judge from their state to lead their show.

Regional Queensland wineries excel at growing and making wine from the Spanish-origin grape tempranillo.

As the summers have warmed this grape has come to the fore for providing early-drinking, accessible, chillable and attractive medium textured wines.

The show judges agree with Queensland tempranillos faring well at the ASWS this year.

Here are a couple of some current good drinking examples – look for the aroma and flavour of blackberry pips, common in young 'temps'. They are good summer drinks, too.

Moonrise Estate Tempranillo 2012

95 (13.7%)

Granite Belt (\$35)

A QUIET achiever here, making delicious tempranillo in the 'joven' style, sufficiently telling us upfront the wine is unwooded.

Made this way in stainless steel, it is a vibrant colour, bright tasting with all the juiciness and caressing softness expected of this grape. Try some chorizo while you drink it. It has high medals in other shows.



www.moonriseesta.com.au

Ravenscroft Tempranillo 2013

93 (12.5%)

Granite Belt (\$30)

THIS is a lovely, early-released tempranillo from vines growing west of Stanthorpe.

It has lots of juicy red fruits and blackberry to taste, a classic style that the Spanish would call 'joven' (meaning young), and where the use of oak barrels is underplayed.

Medium texture, no chewiness, ASWS Silver.



www.ravenscroftwines.com.au