

Hi folks,

Welcome to e-GrapeVine – Vintage March 2007.



This month we are setting our sights on aged wines. Yes, they may be oldies but they are goodies. Ever since 1996 when wine drinking gained popularity (and notoriety) in this country, Malaysian wine drinkers have been inundated with young, drink-now wines, mostly from the New World such as Australia and California. Don't get me wrong, there is absolutely nothing wrong with drinking these types of wines. Some varieties such as New World Sauvignon Blanc and Rose should be drunk young and fresh. However as the palate of drinkers mature, we should be demanding for more aged wines which naturally bring more complexity and interesting drinking to the table, and the good news is it is not necessary to shell out tons of mullah just to get your hands on wines where the words "Chateau" or "Grand Cru" appear on the label. Most New World winemakers have been making fantastic wines for many years which are prime candidates for laying down in the cellar and we have many doing just that in our cellar which we would like to share with you. Try some of our oldies but goodies from our Wines of the Month with an added bonus of a 20% discount !

Cheers

The team at Grape Expectations

Wines for the Month of **MARCH** OLDIES BUT GOODIES

**Cape Jaffa
Cabernet Sauvignon 2000
(Mt. Benson, South Aust.)**

*This month RM86.40/btle (Normal RM108)
A 4-star rated winery by James Halliday.
Its peak drinking time for this Cab Sauv.
Smooth smooth smooth.*

**Cape Jaffa Shiraz 2000
(Mt. Benson, South Aust.)**

This month RM86.40/btle (Normal RM108)

**Mitchell "Sevenhills"
Cabernet Sauvignon 1999
(Clare Valley, South Aust.)**

This month RM94.40/btle (Normal RM118)

**Mitchell "Peppertree"
Shiraz 2001
(Clare Valley, South Aust.)**

This month RM94.40/btle (Normal RM118)

**Leconfield Cabernets 1999
(Coonawara, South Aust.)**

*This month RM76.80/btle (Normal RM96)
From the land of legendary Cab Sauvs,
don't miss this one. Its a beauty !*

**Brookland Valley
Cabernet Sauvignon Merlot 1997
(Margaret River, W. Aust.)**

This month RM88.80/btle (Normal RM111)

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FREE DELIVERY

FOR 6 BOTTLES OR MORE WITHIN KLANG VALLEY

TIPS ON DECANTING OLDIES

1. Being an oldie, the cork could be a tad crumbly. Either be VERY careful in uncorking it with your run-of-the-millwaiter's friend or use a 2-prong corkscrew. You will need some skill in removing the cork I can assure you.
2. Should you have failed miserably in removing the cork in one piece i.e. several smaller pieces have fallen into the bottle, don't fret. Being an old wine, you will need to decant it anyway. So get your decanter (if you do not have one, don't fret either. Any good ol' water jug will do the trick - just make sure the jug is washed clean and dried with a cloth and does not have any residual smells.) and a fine sieve (also washed clean and dried and smell-free) and sieve the wine through into the decanter / container.
3. If the pieces of cork are really fine, you may have to resort to using a handkerchief as the sieve - a clean one which is preferably snort-free.
4. There are many myths surrounding the amount of time one should leave the wine to breathe in the decanter - from 'one hour for every year it is aged' to 'there is no need to let it breathe since it had been decanted' - but I prefer to just leave for about 15 minutes and its ready to drink.

Cheers !

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