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HEY AMIGO

DAVID STEVENS-CASTRO IS A SOMMELIER, AGRICULTURAL SCIENTIST AND WINE EXPERT FROM CHILE WHO GOT STUCK IN BYRON BAY. HE SHARES HIS PASSION FOR WINE THROUGH HIS LATINO CELLAR WEBSITE - WWW.LATINOCELLAR.COM.AU.

Nathan Gogoll

David Stevens-Castro arrived in Australia with a holiday visa and a plan to become a flying winemaker. Instead, he found himself based in Byron Bay, playing for the Byron Rugby Club 'Great Whites' and setting up a wine trade business.

"I came here to have a go, and certainly Australians recognise that attitude in a positive way. My original intention was to become a flying winemaker, working in the wine countries of the southern hemisphere first, and then the Old World," David says.

Before the flying winemaker dream took root he met Hector Munoz, owner of Wines of Chile & Argentina, and joined the Australian wine trade representing the company across the Northern Rivers region of NSW as well as south-east Queensland. His Latino Cellar wine trade business also started out in 2008 with a blog.

"The blog became more serious over time as I expanded my writing interest into other wines, not just South American," he says. "I guess this started because there is so much to get motivated by in the Australian wine scene, plus the influences from the Old World and the multicultural population here seriously changed my views about food, wine and hospitality."

Latino Cellar is an extension of the blog and is the combined effort of two passionate professionals, David and his partner Fran Flynn - a commercial photographer and graphic designer.

"It's our site where we want to interact with people who are just getting into the wine world, as well as seasoned connoisseurs - ultimately to share the beauty of Latin flavours as well as what I have learnt of other wine regions. We are here to have fun, share knowledge and enjoy the flavours of celebration," David says.

The approach is different to many other wine websites because the focus is on quality and education as opposed to clearance deals. The plan is to introduce people to wines they might not have heard of or tried before, and to teach them about interesting varieties and locations, with the intention of creating long-term relationships where they can feel



confident to return for more purchases.

"We only sell wine that I have tried and like. We interact with visitors through the blog, social media, videos that we produce, and our 'ask the expert' section. It's hard to sell wine these days, but we believe that these extras give the consumer a sense of having a personal sommelier - adding to their experience and knowledge in an attractive way," David says.

"It's also very important to us that it feels accessible, so that new enthusiasts can feel comfortable to ask anything they like without any sense of intimidation - which can often be associated with the wine world."

David found that people wanted more than the online interaction - they are also interested in face-to-face contact - so he has introduced wine classes, events and tastings to pick up the slack. Taking up wine writing opportunities has given David access to a wider audience and he is keen to keep developing his profile. He has visited some of Australia's wine regions and is keen to talk to winemakers and get a better understanding of what people are doing behind the scenes. "I am always interested in seeing how the infrastructure of the winery is set up," David says. "The use of technology is key to achieving consistency in the end product. I love to walk the vineyards with the winemakers and to have a look at the soil."

CANBERRA | WINE100

CANBERRA

It seems the Canberra District can do no wrong in the world of wine with an increasing number of quality producers raising eyebrows in the wine press gallery. In the old days when anyone mentioned 'Canberra' we would all switch off because of the hot-air connotation, but now Canberra is a happy word (in the wine industry at least) and it's not just Shiraz and Riesling that are starring in this 'hot' cool climate region.



Lerida Estate
 Shiraz Viognier 2008

A complex and fragrant wine with plenty of spice, a meaty edge, plums, berries, pepper and toasty oak. The palate has fleshy appeal and darker shades of fruit, driving long and supple. Good balance, plenty of weight.



Reviewed by Nick Stock



Lerida Estate
 Cullerin Pinot Noir 2008

An approachable Pinot with brambly strawberry and cherry fruits, leafy nuances and hints of spice. The palate's smooth and crunchy, carrying long cherry flavour amid a web of ripe tannin. One to drink young.



Reviewed by Nick Stock



Lark Hill

Austere Riesling
 375ml 2010

A fragrant, minerally sweet Riesling with fine citrus, limes and green apples. The palate's nailed into place with assertive acid. Flavoursome.

Reviewed by Nick Stock

94/100 \$35.00

Capital Wines

Kyaema Vineyard
 Merlot 2008

Toasty mocha oak and spice, building ripe plum fruits through fresh leaves and foresty bracken. Plenty of ripe berry and plum flavour.

Reviewed by Nick Stock

93/100 \$45.00

Capital Wines

The Ambassador
 Tempranillo 2010

Another ringing endorsement for Canberra and Tempranillo. Shows bright cassis and cherry fruits and gentle spice.

Reviewed by Nick Stock

93/100 \$27.00

Collector

Lamp Lit Marsanne 2010

Sweet floral edge, terrific oak use, some wax and lemon citrus too. Textural and savoury, rolling through all nutty, mealy and honeyed, light stone fruits and great balance.

Reviewed by Nick Stock

93/100 \$32.00

Eden Road

The Long Road RHE 2009

Rhone-inspired white, made from Vignier. Attractive ripe apricot and peach, bright musky perfume and sweet florals. Luscious and textural. Impressive length.

Reviewed by Nick Stock

93/100 \$21.00

Eden Road

The Long Road
 Riesling 2010

Attractive fine citrus aromas. The palate's crisp and lively, with deep and convincing lime-juice flavour.

Reviewed by Nick Stock

93/100 \$21.00

Nick O'Leary

Riesling 2010

This starts out all floral, building lemon and lime citrus aromas. Delivers both flavour and texture, aiming lemon and grapefruit flavours straight down the middle. GOAL!

Reviewed by Nick Stock

93/100 \$25.00

Brindabella Hills

Reserve Shiraz 2008

Sweet and spicy aromas. Nice regional style. The palate's sweetly spiced and sports plenty of plum and mulberry flavour with a long plum stone finish.

Reviewed by Nick Stock

92/100 \$35.00

Helm

Premium Cabernet
 Sauvignon 2008

A ripe berry and chocolate style that has plenty of ripeness. Flavours of berries and leaves roll through on a sweetly-fruited palate.

Reviewed by Nick Stock

92/100 \$52.00

Lark Hill

Methose Champenoise
 Rose 2008

Full of character and nicely styled. The palate's shapely and balanced, making the most of chirpy acidity and juicy Pinot flavour.

Reviewed by Nick Stock

92/100 \$35.00

Mount Majura

TSG 2009

Handy depth and ripeness with cassis and dark cherry fruit. The palate's packed with cassis and plum flavour and offers rustic, youthful and nicely chewy tannin.

Reviewed by Nick Stock

92/100 \$26.00

Capital Wines

The Frontbencher
 Shiraz 2009

Happy-go-lucky. A brightly red-fruited style with a cool temperament, restrained spicy, gamey palate, soft, fine tannins and a lifted rose petal air.

Reviewed by Tyson Stelzer

91/100 \$25.00

The Reviews

Wines are reviewed independently by Nick Stock and Tyson Stelzer. You can submit your wines to:

Nick Stock: Level 1, 811 High Street, Armadale, VIC 3143

Tyson Stelzer: 14 Andrea Street, Tarragindi, QLD 4121

Please include RRP and distributor contact. There is no guarantee that wines submitted will feature in WINE100. Wines sent directly to the WINE100 office will not be reviewed.

Helm

Half Dry Riesling 2010

Half dry yet fully ripe, this has a luscious fruit nose with peachy stone fruits - plenty of smooth and creamy texture. It's well-balanced and high on drinkability.

Reviewed by Nick Stock

91/100 \$20.00

Pankhurst

Dorothy May Cabernet
 Sauvignon 2006

Cedar, cassis and brambly forest aromas; leafy nuances - still fresh. Nicely resolved, glossy and smooth; fine tannins glide out the back.

Reviewed by Nick Stock

91/100 \$30.00

Pankhurst

Sangiovese 2008

A charming, mid-weight Sangiovese that shows bright cherry and berry fruits on the nose. The palate carries plum, chocolate and cherry flavour with juicy tannins.

Reviewed by Nick Stock

91/100 \$30.00

Show

Premium Cabernet
 Sauvignon 2008

Lively cassis and purple-berry fruits on the nose. The palate's mid-weight and carries even-handed ripeness with soft flowing tannins.

Reviewed by Nick Stock

90/100 \$22.00

Yarrh

Sangiovese 2008

Elegant and fragrant. Showing lifted cherries and plums on the nose. The palate's supple, showing bright acid and fine tannins, finishing with gently meaty complexity.

Reviewed by Nick Stock

90/100 \$27.00