

Symphony Hill Wines

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Exclusive Wine Partner with QLD Ballet

IN TUNE Symphony Hill Wines Newsletter

In this edition:

- Annual Members Tasting at Museum of Brisbane
- Release of our Mystery Wine - "The Mona"
- Release of our 2023 Amphora Lagrein
- Winter Reserve Red Selection
- Winter Premium Selection
- Introducing our latest innovations in oak barrels
- Meteor explodes near Stanthorpe
- Rob Kennedy - Symphony Hill Wines Artwork

- Winner of last newsletter's QLD Ballet tickets

Thanks for being a Premium member who receives their packs twice per year in spring and autumn! You won't be automatically receiving a delivery for winter. Your next scheduled delivery will be in spring 2025!

If you don't want to miss out on the fabulous winter selection, simply reply to this email with [YES TO RECEIVE ONE-OFF WINTER PREMIUM SELECTION!](#) and we will send one straight to you.

ANNUAL MEMBERS TASTING AT MUSEUM OF BRISBANE

On the 28th of May we held our annual members wine tasting at the Museum of Brisbane. It was such a fun night with everyone seated enjoying deli platters, four brackets of wines, a sensational musical duo, and informative and fun speeches from Abraham and Ewen.

Amongst the wines served on the night was our newly released 2023 Amphora Lagrein and our Mystery Wine "The Mona".

Guests were able to wander through the museum's current exhibition of "Precious" during the evening which displays private collections ranging from fireman axes to parking meters!

If you missed out on this event and would like to attend next year's tasting, please email us and we will prioritise you in our first round of invitations next year!

The wines served on the night were our 2024 Reserve Verdelho (GOLD 95 points Halliday), 2024 Albarino, 2022 Reserve Shiraz (GOLD 95 points Halliday), 2023 Reserve Pinot Noir, 2023 Reserve Grenache, 2023 Amphora Lagrein, Mystery Wine "The Mona" and the 2018 Clos du Clocher imported from Bordeaux.

If you missed out on attending and you wish to order any of the wines served on the night, [click on this link](#) to place an order. Your membership discount of 30% will apply and free delivery applies to orders of 6 bottles or more. \$20 freight cost on orders of less than 6 bottles.



Sensational musical entertainment was provided by Jordan Briton and Stephanie Long. If you need the best musical duo in Brisbane for your next event, they can be contacted at briton.weddings@gmail.com

THE RELEASE OF OUR MYSTERY WINE - "THE MONA"

We are excited to release our first ever Mystery Wine – “The Mona”. On the label you will not find any clues as to the year the grapes were harvested, the grape variety or varieties, nor the region or regions in Australia where the grapes were grown. The answers to these questions are a fun mystery you can try and solve. You get to simply judge what is in the glass. To our knowledge, we believe we are the first winery in Australia to release a wine in this way.

For people who try The Mona, we have set up a page on our website where you can provide your guesses on this wine. After 12 months, the person with the closest guess will win a complimentary bottle of our next mystery wine. To enter your guess, use [this link](#).

We hope you will find yourself wearing Mona Lisa’s smile as you ponder these questions and think about the aromas

and flavours you are enjoying. See how it tastes straight out of the bottle compared to after it has aired. Study how long the flavours linger on your palate after you have finished your glass.



MYSTERY WINE "THE MONA" SPECIAL: To order 6 bottles of our \$95 Mystery Wine The Mona for just \$65 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO MYSTERY WINE SPECIAL!](#) or click on the link.

Below are thoughts from owner Ewen Macpherson as he explores the concept of the mystery wine in the context of his experience in establishing a winery in a relatively new wine region, the Granite Belt, over 20 years ago.

"Everyone loves a mystery wine tasting – its fun to see if you can guess what it is without a frame of reference. As a team at symphony hill, we do this often. We wrap the bottles in paper so that the label is not revealed and pour each wine and try to guess what we are drinking.

Our senior winemaker, Abraham de Klerk, first mentioned this concept to me when he joined our winemaking team in 2019. He told me about a cult wine in South Africa where the wine was sold through a third party and no-one knew who the winemaker was. I loved the concept, and it served as the inspiration for releasing "The Mona".

Australia's labelling laws require us to state that the grapes were grown in Australia and that they were crafted into wine at our winery. I would have loved to simply create this work of art and not have people know where it was made. To get people to simply judge what is in the glass without any preconceived notions.

Don't get us wrong. We are a proud QLD winery and love putting our name to our wines. Our team have achieved so much over the years including national wine show trophies and one of our earlier winemakers awarded Australian Winemaker of the Year while at Symphony Hill. However, there are many people who are not aware that wine is made in QLD and may have low expectations on wine quality as a result. In an ideal world, the wine would simply be known as "The Mona".

It is just human nature for people to develop opinions and not test their pre-conceived notions. Some French may consider Australian wine to be inferior to their own. Some South Australians may consider interstate wines to be inferior, and some NSW wine-lovers may consider wines south of the QLD border to be superior to QLD wines. The truth is that you can get world-class wines anywhere, in the same way you can get wines anywhere that are only good for unblocking your drain.

At Symphony Hill we are our own worst critic. We continually benchmark our wines by doing a blind tasting of each wine with highly rated wines of same variety from around the world.

We are continually striving for excellence, introducing new innovations into the winemaking process as we strive for impossible perfection. Some innovations we are proudest of, and that we have seen great results from, include the use of a grape crusher that pre-sorts the berries, using imported Tuscan Amphorae for wine maturation, and minimising sulphur addition throughout the wine-making process, thanks to Abraham's expert knowledge of the science involved in what makes a good wine.

As mentioned earlier, it is human nature to form opinions, and so I'm confident we all are guilty of occasionally judging a wine prior to trying it. Wine judges and critics are not immune to human nature, and we have unfortunately had our fair-share of experiences over the years that demonstrate the human aspect that comes into wine-tasting and judging. The following are two of many examples where we feel we have been undeservedly judged not on the quality of the wine, but on the pre-conceived opinions formed around QLD wines.

When we released our second vintage of Shiraz (our 2003 Reserve Shiraz), we sent it to a very well-respected wine critic who wrote for the Sydney Morning Herald. We were pleased when he sung high praises over the quality of the wine, but felt disheartened when he ended the article with the following: "But \$45 for a QLD wine!". That wine went on to be awarded the top gold at the Sydney Royal Wine Show. To that author's credit, the next year when rating our \$65 Wild Child Viognier as stunning, they did not blink at the price tag. Another wine critic quite recently, when reviewing one of our wines which had grapes sourced from both the Granite Belt and over the border, wrote: "Surprisingly good

for a blend of regions."

When I read these sort of reviews, I am reminded of a quote from my favourite author Isaac Asimov. He said in reference to literary critics:

"From my close observation of writers, they fall into two groups: 1) those who bleed copiously and visibly at any bad review, and 2) those who bleed copiously and secretly at any bad review."

So who were these critics? You will have to wait for my book, "Burn it all to the ground" to be released. Yeah, yeah nah. No time soon.

Now I don't want to throw critics and reviewers under the bus. They have hard earned expertise and I absolutely respect their significant contribution to the Australian wine industry. Prejudice or unconscious bias is just part of the human experience and best avoided by blind tastings. So if a wine reviewer was to taste The Mona – they will really get to test their palate!

I would like to take the time to praise two amazing Australian wine reviewers, Len Evans and James Halliday, whose exceptional palates and their contributions and influence to the Australian wine industry can not be overstated. I had the privilege of meeting the great Len Evans when promoting our wines on Hamilton Island. My signed copy of James Halliday's Wine Companion is treasured as is my photo of James presenting me with a trophy at the National Wine Show. What can I say – when a wine reviewer gets it right - he gets it right!

Prejudice and bias (unconscious or not) is why we don't enter our Shiraz into national wine shows anymore. In the good ol' days, all Shiraz entries were tasted blind but that is no longer the case. Now, all entries are divided into their regions of origin, meaning that the judges are told when they are tasting Barossa Shiraz, McLaren Vale Shiraz and QLD Shiraz. So crazy! I fully believe that the wines should be presented at random so that what is in the glass speaks for itself, and therefore judged accordingly.

There is an excellent fictional drama series revolving around expert wine tasters on Apple TV+ called, "Drops of God". Where with just a sniff of a wine, they are able to name the winery, the year, and the blend of varieties. I love it. The idea that you can train your palate to such a high level is fabulous. And as a team at Symphony Hill we are continually benchmarking our wines with other producers from around the world and tasting them blind. The most fun tax deduction ever! I do have one gripe with 'Drops of God'. The writers let the plot down a bit when these tasters with an absolutely incredible palate were struggling to work out whether a mystery wine was either Unico from Spain or

Cheval Blanc from France. I mean – sorry! How can you be all that and not pick the difference between a Tempranillo and a Merlot/Cabernet Franc blend??

This brings me to wines of prestige such as Unico and Cheval Blanc. Wines that are world famous and seen to be the world's best examples of their varieties. For the last thirty years I have tried to sample as many of these as I could and see what can be learned from them. Over this time I have experienced wines that live up to this reputation and they will always be a special memory for me. These include labels like Chateau Palmer, Pingus, Sassicaia and Massetto. The best vintages of these wines have totally enthralled me and taught me so much, inspiring me to include new innovations in our winery. Our most recent innovation being our brand new large format 1000L French oak fermentation and maturation vessel used for our 2025 home block Pinot Noir.

For me there is nothing more exciting than when a wine of prestige lives up to its billing. It not just excites me, it motivates and inspires me as a winery owner. And then if you are lucky enough to compare two prestigious labels against each other you can make a call for yourself as to which you prefer. I was fortunate to taste Chateau Petrus (French) next to Massetto (Italian). Both Merlot, both fabulous and for that vintage, I found that Massetto was the superior wine for a quarter of the price. Perhaps French prestige commands a bigger price than Italian prestige when it comes to wine. Certainly not for cars!

It should be noted, however, that I have found that inferior vintages of these labels have significantly lower quality than when they are at their best. And that is to be expected as it is part of the whole fascinating story of wine. Some years are simply going to be far superior than others. And to add to the mystery of wine, each vintage will have its best years to be opened. For some labels this can vary wildly. I have had a 2013 Massetto that should have been opened in first 5 years and the great 2016 vintage of Massetto which is still too young to be opened after 9 years. These prestigious wines often increase dramatically in value over time to the point where you are best not to look it up or you may never open it!

A wine is the sum of years of effort that has so many variables before you get to try it. Weather is the biggest factor. There are good years where the wine basically makes itself with minimal intervention, and bad years where the winemaker has to work extremely hard to realise the maximum potential from the grapes. Weather can be too hot, too cold, too much rain, too much humidity. On top of that, there is one day each year where it is the best day to pick the fruit. Any days earlier or later and the grapes will not be as good.

And I have also had the experience where a very expensive, prestigious wine has been extremely disappointing.

Absolutely not worth the elevated price their label can command. To quote "Drops of God", "They seem to be resting on the laurels of their past glory."

In "Drops of God", one of the characters (when sharing his opinion on some prestigious Bordeaux wines) remarks that each year, it is always the most expensive brands that are acclaimed by reviewers. That, unlike athletes who are judged for every race in which they compete, these wines are always given gold regardless of performance. I can't say that I blame prestigious wine brands for deciding to not enter wine competitions in which they are tasted blind - it would be too much of a risk, regardless of how good they are.

And so, I am torn. I love having prestigious wines of real quality in my cellar, they give me pleasure every single time I reach for a bottle, even though I usually decide 'no, not tonight, I'll save it for another night'. In return for their nobility status they seemingly get to enjoy for life, I just have one wish: that they make the world's best wine.

All wines are a mystery to be solved. Each new vintage you discover what is inside. I hope you enjoy unravelling our first mystery wine 'The Mona', as well as embarking on this new concept and journey of discovery with us."

THE RELEASE OF OUR 2023 AMPHORA LAGREIN

Also released at our members' tasting was our next release of our Amphora wine series, our 2023 Amphora Lagrein. When you place an order for this wine you receive a \$300 Xennox Diamonds gift voucher you can use at their boutique on Queen St, Brisbane.

This wine demonstrates what's possible when ancient winemaking techniques meet senior winemaker Abraham de Klerk's cutting edge craftsmanship.

Aromas of blackberry, blackcurrant, black pepper, black cherry with hints of vanilla bean and dark savoury chocolate arise from this elegant beauty. The deliciously rich palate has integrated acidity creating length and structure combined with soft velvety tannins. Your senses will be overwhelmed with lingering blackcurrant, black pepper and dark chocolate savoury tones.



\$250 - 2023 Amphora Lagrein

The Amphora Range represents the very best of Symphony Hill. At the start of each vintage, our highest quality red wines are selected to be 100% matured in our Terracotta Amphorae imported from Tuscany. The wines are in constant contact with the clay surface as they age, allowing us to capture the purity of the fruit and amplifying the flavours and aromas magnificently. The results are stunning new expressions of varieties that radically departs from the mainstream as we embrace the most ancient and purest form of winemaking.

Our members are offered a complimentary tasting of our Amphora wines at our cellar door. Enjoy the wines on our mid-century lounge facing the Amphora and street art depicting the three beautiful European women who inspired the names of our Amphora: Sophia, Penelope and Gina. (The lounge space is subject to availability during wine making periods).



2023 AMPHORA LAGREIN SPECIAL: To order our \$250 2023 Amphora Lagrein for just \$175.50 per bottle, a \$300 Xennox Diamonds gift voucher and free delivery just reply to this email with [YES TO AMPHORA LAGREIN SPECIAL!](#) or click on the link.

WINTER RESERVE RED WINE CLUB DELIVERY

We send out the Reserve Red Selection twice a year, every summer and winter, where we always include \$95 and \$65 Reserve Red wines for just \$40 per bottle (for a total cost of \$240 plus \$15 delivery anywhere in Australia). In this selection, it is worth mentioning we have included our \$95 2022 Reserve Shiraz recently awarded GOLD and 95 points by James Halliday Wine Companion.

As you are a member who receives our Premium selection, you won't be receiving the reserve red selection. However, if you are suffering from FOMO after reading the details, simply reply to this email with [YES TO RECEIVE ONE OFF WINTER RESERVE RED SELECTION!](#) and we will get it sent to you!

As a member, you are most welcome to take advantage of the specials listed below.



The tasting notes for this stunning selection can be viewed [here](#).

Our 2025 Winter Reserve Reds Selection includes varieties originating from Italy, Spain, and France. These top tier reds will keep you all warm and snug during the depths of winter. At just \$40 per bottle, these tasting care packages are designed for you to enjoy straight away. Your member's 30% discount can then be used to order more of your favourites for both ageing and more immediate pleasure!

We have included the 2022 Reserve Shiraz in the Reserve Reds pack again, which you may remember from your 2024 Summer Selection. In February it was rated GOLD by the James Halliday Wine Companion so we have decided that our Reserve Red members should get a second chance at acquiring this wine before it runs out of stock!

As usual, we have paired each wine with a fabulous meal, your six-course winter feast could be as below...

2021 Reserve Lagrein



Food pairing: Boeuf bourguignon.

Dark blueberry, mulberry and satsuma plum aromas arise from this elegant beauty. The deliciously rich palate overwhelms your senses with chocolate, coffee, black and red berry fruits, and earthy, peppery notes.

Lagrein originates in the far north of Italy in a region called Alto Adige, bordering Switzerland and Austria. Half the region speaks Italian, the other half German, and after a full bottle, fluent in a mixture of the two called gibberish.

RESERVE LAGREIN SPECIAL: To order 6 bottles of our \$95 2021 Reserve Lagrein for just \$65 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE LAGREIN SPECIAL!](#) or click on the link.

2022 Reserve Grenache



Food pairing: Seared kangaroo with raspberry glaze.

We sourced the fruit for this wine from a vineyard over 100 years old. This exceptional Grenache delivers a complex palate with beautiful acidity and elegant tannins. Prepare for stewed strawberries dipped in dark chocolate and dusted with cinnamon, along with flavours of grilled plums, vanilla and caramel.

Pair with turkey and other game meats such as duck. If you're pescatarian, opt for a meaty style of fish such as a tuna steak. Having a BBQ? Then bring out the grenache, as it goes well with a grill.

RESERVE GRENACHE SPECIAL: To order 6 bottles of our \$95 2022 Reserve Grenache for just \$65 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE GRENACHE SPECIAL!](#) or click on the link.

2022 Reserve Tempranillo



Food Pairing: Chicken and chorizo paella.

Beautiful, dark, rich modern expression of Tempranillo that will re-awaken the passion of your youth. With your first taste, you will hear faint sounds of Flamenco music stirring in your mind, as your nostrils flair to aromas of dried fig, cherry, mint, cedar, and tobacco.

With each sip, you are drawn further into the dance, as the beauty and passion gains pace as it swirls and swirls around your mouth caressing your taste buds with rich, velvety tannins. Upon completion, you will declare the wine a beautiful, fiery, sensual and passionate art form. Ole!

RESERVE TEMPRANILLO SPECIAL: To order 6 bottles of our \$95 2022 Reserve Tempranillo for just \$65 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE TEMPRANILLO SPECIAL!](#) or click on the link.

2022 Reserve Nero d'Avola



Food Pairing: Traditional margherita pizza.

The wine captivates with an earth-inspired bouquet that blends chilli pepper with sage and black plum before giving way to crushed wild blueberries. It's silky and refined, with a sleek wave of ripe red and blue fruits carried across a core of zesty acidity. A saline tinge adds a savory edge toward the close. It finishes lightly structured, long and with immaculate balance, leaving a coating of black cherry, hints of citrus and vanilla.

This wine originates from the island of Sicily where it was planted by Ancient Greeks as they sailed past. Nero d'Avola translates to The Black Grape of Avola, which is a town on the island. This is an elegant wine best served in a Pinot Noir glass. The high acidity that characterises Nero d'Avola means it will pair well with any of your favourite tomato-based recipes, as well as grilled fish and light meals in Mediterranean-style dishes.

RESERVE NERO D'AVOLA SPECIAL: To order 6 bottles of our \$65 2022 Reserve Nero d'Avola for just \$40 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO RESERVE NERO D'AVOLA SPECIAL!](#) or click on the link.

2022 Reserve Shiraz



Food Pairing: Pan seared wagyu steak.

This wine will take you to a place that isn't human, and you may actually meow! In addition, you may also experience other side effects like proposing marriage, changing careers, retiring to travel the world, dreaming dreams, and smelling colours.

You are about to experience a wine that will make love to your taste buds while bringing all your senses to a heightened level. First your sense of smell will come alive to opulent aromas of rich plum, dark cherry, cassis, and coffee beans ground upon dark Belgian chocolate with a lover's exhale of fragrant vanilla gently caressing your mind. Next your mouth will embrace the wine and just as your mind is about to explode, you will experience even more complexity of mocha and savoury delights, and a texture of deer horn soft velvety tannins.

GOLD 95 points James Halliday Wine Companion

RESERVE SHIRAZ SPECIAL: To order 6 bottles of our \$95 2022 Reserve Shiraz for just \$65.00 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE SHIRAZ SPECIAL!](#) or click on the link.

2023 Reserve Pinot Noir



Food Pairing: Honey glazed pork roast.

Our Pinot Noir blocks are Australia's highest elevated, producing dark cherry, raspberry, portobello mushroom, soft vanilla bean, rose petals and ripe Von Trapp alpine strawberry aromas that yodel louder and more sweetly than a lonely goat herder. Exquisite mouth-filling savoury and spicy flavours tantalize the taste buds before the pirouette of elegant tannin and delicious fruit combined with Crème Brûlée dance harmoniously across the palate.

Your taste bud hills will become alive as the wine engulfs your mouth and your palate will dance and spin around a gazebo in Salzburg as the stunning flavours overwhelm you.

RESERVE PINOT NOIR SPECIAL: To order 6 bottles of our \$95 2023 Reserve Pinot Noir for just \$65.00 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE PINOT NOIR SPECIAL!](#) or click on the link.

WINTER PREMIUM WINE CLUB DELIVERY

As you are currently receiving six monthly deliveries in spring and autumn, you won't be automatically receiving this Premium delivery. However, if you don't want to miss out on this fabulous selection, simply reply to this email with [YES TO RECEIVE ONE-OFF WINTER PREMIUM SELECTION!](#) and we will send one straight to you.

As you read about each wine below in the delivery, you will find some great specials on offer!



The tasting notes for this stunning selection can be viewed [here](#).

Grab a woolly jumper and settle in by the fire to enjoy this year's Winter Premium Selection. Each wine has been carefully chosen to provide you with a broad range of whites and reds to suit any occasion this season. If you'd like to stock your cellar with your favourite wine from this pack, be sure to take advantage of the specials we've provided below.

The following wines find their origins all across Europe, so prepare for your palate to be taken on an exciting journey through Portugal, Spain, France, Italy and Croatia. For the whites, we have chosen the bright and complex 2023 Grillo, the textured and tropical 2023 Reserve Verdelho and the cuddle in a glass that is our 2023 Wild Child Viognier. To note, the Wild Child recently received a GOLD rating from the James Halliday Wine Companion. For the reds, we have included our velvety 2022 Tempranillo, the smooth and savory 2022 Reserve Sangiovese and the elegant 2022 Reserve Grenache. Along with our tasting notes, we have prepared our suggestions for a six-course feast to be paired with your selection of wines below.

2023 Grillo



Food Pairing: Sicilian seafood pizza.

A Grillo (Pronounced GREE-lo) is a Sicilian white grape variety. The wine is complex and loaded with flavours of citrus blossom, butterscotch, rosewater, nougat, and vanilla. With its bright lemony citrus characteristics and nutty undertones, it has a natural affinity with seafood. Try it with mild white fish like grilled whiting or flathead, clean, crisp salads, and fresh cheeses such as feta or mozzarella.

RESERVE GRILLO SPECIAL: To order 6 bottles of our \$30 2023 Reserve Grillo for just \$21.00 per bottle and free delivery (Total: \$126.00), simply reply to this email with [YES TO GRILLO SPECIAL!](#) or click on the link.

2023 Reserve Verdelho



Food Pairing: Creamy garlic prawns.

Every sip of this wine is a sensuous experience. Prepare to be seduced with aromas of gooseberry, pineapple, ginger, honeydew melon and peach causing a quickening of your pulse just before your taste buds swoon in ecstasy as these flavours fill your mouth, ending with lingering lemon fresh acidity. Our 2023 Reserve Verdelho is a 50/50 blend of concrete Oeuf de Beaune and stainless-steel maturation. Best enjoyed in a hammock while being served prawns by your lover.

RESERVE VERDELHO SPECIAL: To order 6 bottles of our \$45 2023 Reserve Verdelho for just \$30.00 per bottle and free delivery (Total: \$180.00) just reply to this email with [YES TO RESERVE VERDELHO SPECIAL!](#) or click on the link.

2023 Wild Child Viognier



Food Pairing: Slow-roasted oregano chicken with buttered tomato.

This wine is named 'Wild Child' in honour of our youngest child who has a wonderfully adventurous spirit. May this Viognier bring out the wild child in you! *"Complex, intense, serious white wine. It opens with salvos of dried apricot dusted with coconut, pickled Japanese ginger, nectarine, dried, mixed citrus peel, aniseed, and spearmint. The palate and perfume are reflections of these descriptors, with waxy texture, medium-weight intensity and a slippery, spicy finish. A lot going on here, and spot on for the variety, one could say."*

GOLD 95 points Halliday Wine Companion

WILD CHILD VIOGNIER SPECIAL: To order 6 bottles of our \$65 2023 Wild Child Viognier for just \$40.00 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO WILD CHILD VIOGNIER SPECIAL!](#) or click on the link.

2022 Tempranillo

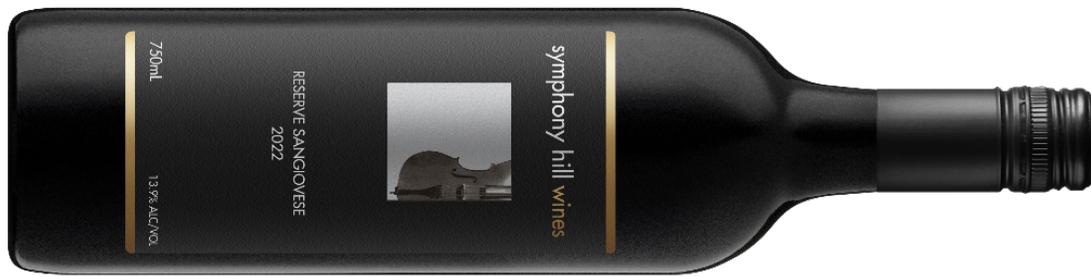


Food Pairing: Slow cooked braised steak and onions.

Tempranillo is Spain's most widely planted grape; with evidence it has been cultivated there as early as 800 BC! Today it has found new life in the new world wine regions, most notably in Australia and South Africa. Sensual aromas of cherry, dried fig, cedar, dark chocolate and dill tease the senses into submission. Robust flavours of black olive, dark chocolate, mocha, cedar and vanilla highlight the well-structured velvet-like texture, all seamlessly wrapped in smooth, robust tannins.

TEMPRANILLO SPECIAL: To order 6 bottles of our \$45 2022 Tempranillo for just \$30 per bottle and free delivery (Total: \$180.00) just reply to this email with [YES TO TEMPRANILLO SPECIAL!](#) or click on the link.

2022 Reserve Sangiovese



Food Pairing: Beef and thyme ragu gnocchi.

Sangiovese is an ancient variety originating from Tuscany. It is thought to have first been used for wine by either the Etruscans or the Romans. Its name supposedly comes from the Latin phrase sanguis jovis: "blood of Jupiter". This lovely, delicious red races out of the gate with enticing scents of perfumed berries, blue flowers, oregano and balsamic. Smooth and savory, the juicy palate features ripe Morello cherry, crushed raspberry, strawberries, toffee and espresso alongside polished tannins.

RESERVE SANGIOVESE SPECIAL: To order 6 bottles of our \$65 2022 Reserve Sangiovese for just \$40.00 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO RESERVE SANGIOVESE SPECIAL!](#) or click on the link.

2022 Reserve Grenache



Food Pairing: Crème de la Caviar Turkey.

We sourced the fruit for this wine from a vineyard over 120 years old. This exceptional Grenache delivers a complex palate with beautiful acidity and elegant tannins. Prepare for stewed strawberries dipped in dark chocolate and dusted with cinnamon, along with flavours of grilled plums, vanilla and caramel, tobacco and balsamic. Pair with turkey and other game meats such as duck. If you're a pescatarian, opt for a meaty style of fish such as a tuna steak.

RESERVE GRENACHE SPECIAL: To order 6 bottles of our \$95 2022 Reserve Grenache for just \$65 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE GRENACHE SPECIAL!](#) or click on the link.

INTRODUCING OUR LATEST INNOVATIONS IN OAK BARRELS

Abraham is excited by our latest acquisition, the 1000L French oak Foudrier! This is a large format oak barrel used for both fermentation and maturation, and has been christened with our 2025 vintage of Pinot Noir. Most barrels are 225L (barriques) or 300L (hogsheads). This large vessel changes the ratio of wood to juice creating some really magnificent wine.

In a world first, and as a request from Abraham, the French cooper Taransaud applied their special patented *Pure T* toasting technology to this barrel which they normally only use on their smaller barrels. *Pure T* toasting protects against oxidation during ageing and is particularly well suited for relatively long maturation. *Pure T* toasting will assist us in producing wines with long lasting fresh characters.



When this image was posted on our Facebook page, one person commented that it is as shiny as our winemaker's head! Love it!

Our 2025 Pinot Noir is also maturing in a barrel that is made from oak that is over 300 years old!



The oak from this barrel began its life in 1695!

In 1669, Louis XIV asked his prime minister, Colbert, to carry out a survey of the best oak trees in the kingdom to provide wood for sailing ship frames. The most beautiful trees were not felled in order to produce acorns, thereby ensuring a steady supply of high quality oak trees. Dating back to the beginning of forestry in France, a few rare oaks from this period still survive in state-owned forests.

Now over 350 years old, these trees are being cut down before becoming diseased. The ONF (National Forestry Commission) is selling these remarkable oaks every year from special plots one at a time. The French cooper Tonnellerie Sylvain purchases these trees to make the most remarkable oak barrels destined for QLD! What a fun example of globalisation.

Oak trees used for wine barrels are typically harvested around 160 to 200 years old. A tree over 300 years old provides the best quality oak available. Our wine matured in this barrel will develop superior subtle and sophisticated flavours, and their richness and elegance will be enhanced, without overpowering the wine's fruit character.

It is an absolute joy to stand next to something that has been witness to so much life and history, and we encourage you to do the same when visiting the winery and viewing the barrel.

Our 2025 Reserve Pinot Noir will be a result of blending both these barrels and we can not wait! Set your alarm to June 2027!

METEOR EXPLODES NEAR STANTHORPE

At 7:30pm on April 21, we were at home unwinding with a glass of wine (classic) when the sky suddenly lit up like it was day, followed by a BOOM that shook the whole farmhouse. At first we thought it might've been thunder but there was no rain and the experience was just too dissimilar to that of a storm. Through social media we learnt that we had just experienced a close meteor encounter, exploding just before reaching the ground. What a thrill!!!!

Below are two of the best videos we could find.



Click on this image to view a video of a meteor flying over Brisbane as it heads for Stanthorpe



Click on this image to view a video of meteor falling and exploding

ROB KENNEDY - SYMPHONY HILL WINES ARTWORK

NSW-based artist Rob Kennedy visited our cellar door this season and after a wine tasting, asked if we'd be ok if he used our 2022 Shiraz as the subject of his next painting. We readily agreed and a month or so later, he sent us images of the finished piece. We love the level of detail captured in the colour of the wine, the tablecloth and the condensation in the decanter. What a delight to be an inspiration for such a lovely work of art!

The painting is available for purchase for \$2,000 (plus shipping). Email Rob at robk@robkennedy.art for more information.





WINNER OF LAST NEWSLETTER'S QLD BALLET TICKETS

Congratulations to Susan Bower, the winner of our QLD Ballet ticket competition! We hope you enjoyed Romeo and Juliet, and thanks for supporting our winery and QLD Ballet.

Have a cozy and comfortable winter. Thank you so much for your support - it means the world!
Ewen, Elissa, Abraham, James, Hamish and Bec

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