



CELLARING & VINTAGE GUIDE



2025 EDITION



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About This Guide



There is a certain irony to writing this guide that I need to cover from the outset. Given the choice I will typically go for the young, lively, primary fruited red, over the aged option. That's the flavour profile I enjoy most and that's OK; the heart wants what it wants. History though is a great teacher and with more than forty years in the winemaking saddle, I know that my wines can be incredibly long lived and reward a year or ten in bottle.

Our wine club members remind us at least weekly, with letters and emails about aged Warrabilla wines they have enjoyed, often with many more years under their belt than I would have thought likely.

And therein lies the mystery of wine. For all the technological advances, winemaking remains a fairly inexact science. There are countless variables that impact how a wine tastes and how it develops in bottle, and these variables don't stop once the wine has left the winery.

So this guide has been produced with two thoughts in mind.

First and foremost to give you our honest take on how our wines are performing over time by way of an exhaustive back vintage tasting. We tasted everything we have made as far back as practical, and have given our unfiltered thoughts. Of course Amy and some other trusted palates were involved in the process as well.

And secondly to serve as a guide to cellaring wine at home. We know we have all manner of wine lovers in our wine club from the casual to the certifiable, and we have included some practical cellaring advice with the devious intention of encouraging you to buy more wine!

We would of course love to hear of your experiences with aged Warrabilla wines.

Cheers,

Smithy

Why Cellar Wine?



Of course the only reason to cellar wine is because you prefer the flavour and complexity that additional time in bottle offers - otherwise why go to the trouble or expense?

So it is important to understand the ageing process. Beginning with red wines, we think of ageing in primary, secondary and tertiary stages. As the name suggests, primary means the primary fruit characters are the predominant feature, tannins remains firm, acid may present as a little raw and unresolved. This is typical of a new release Warrabilla red.

The secondary stage is when a wine begins to soften and integrate. Colour may lighten particularly at the rim, firm tannins begin to yield and offer more texture, flavours may be less vibrant but begin to integrate and develop complexity, acidity resolves into the wine, oak becomes less apparent.

The tertiary stage is where aged characters are holding sway. Instead of bright fruit you may find soft and supple characters, turned earth, leather and dark spices such as anise and licorice root. The palate is likely seamless as fruit, tannin, acid and oak have melded together, hopefully for the better.

Most white wines are enjoyed in their youth, as that is when they are at their best. Many simply don't have the necessary components to develop well in bottle.

There are of course noted exceptions. Australian Riesling and Semillon are renowned star performers in the cellar, that can age beyond ten and even twenty years. The relatively rare Marsanne is another age worthy white, and some Chardonnay can develop well over the medium term.

Good quality Australian Sparkling Wine and Champagne is another option, developing great complexity with time.

Fortified wines generally do all of their ageing in barrel prior to bottling. The typical Rutherglen Muscat, Muscadelle, Apera or Tawny will not improve in bottle, and in fact will begin to go bottle stale after a period. There is no benefit to cellaring these wines and be sure to enjoy within 1-2 months once open.

The exception of course is Vintage Port/Vintage Fortified. These wines are built for the cellar. Think of them as a powerfully structured red wine - they age beautifully, often twenty years and more, but must be enjoyed over a night or two once opened.

Cellaring Advice



DECANTING

Decanting is an important though much misunderstood part of wine appreciation.

A well aged wine has been exchanging oxygen through the cork or cap (yes, they have a semi-permeable membrane) from bottling and as such generally doesn't require a long time in decanter to 'breathe'. In fact a gentle double decant (from bottle to decanter and back) or 5-10 minutes in glass is often enough for an aged wine (10 years plus) to begin to open up.

Younger red wines that are still bound with tannin and more prominent acidity can benefit from a longer exposure to oxygen. Generally 1-2 hours in decanter would be sufficient, though this can vary from wine to wine.

The other reason to decant would be to gently draw the wine off sediment (polymerised tannin chains) that have fallen out of suspension). This is less of a factor with modern winemaking, but is still required for many older Warrabilla reds and Vintage Ports.

STORAGE

Temperature is an important factor, and not always easy to counter in Australia. A steady 14-18 degrees Celsius with a minimum of sudden variation is ideal for a home cellar.

Light and vibration are two other factors to consider. Avoid the temptation to have your best wines on display under bright lights (like many retailers!). You can also dispel the myth that cellared wines need a regular turn - just leave them in a cool, dark space and let them do their thing.

TRANSPORT

Your temperature considerations need to extend to purchasing your wine also. Most reputable wineries won't send wine in extreme weather, but many freight companies aren't so thoughtful. Consider the entire journey.

And along with dogs and children, wine has no place in a hot car. An hour or two in a hot car will quickly cook your prized wines.



YOUR CELLAR

Once the wine bug bites those first few bottles of a wine collection can start to grow quickly. Before you know it you have the beginnings of a cellar and need to think of how to store your rapidly multiplying collection. All wine lovers dream of a cool, dark underground cellar with shelves full of classics but sadly price and practicality often get in the way.

The best advice is to do what you can. If some insulated boxes in a dark, central cupboard is the best you can muster, have at it. If you are a little handy and can line a space with some foilboard panel or similar, even better.

At some point you may have to think about a temperature controlled wine fridge. You get what you pay for here - buy the biggest and best you can afford. The top end models monitor light and humidity as well as temperature, and are manufactured to produce no vibration.

WINE FAULTS

There are a few common wine faults to be aware of, some of which can be exacerbated with time.

TCA or tri-chloro-anisole is an organic compound present in natural cork. At increased levels it can lead to what is known as *cork taint* and presents as an unpleasant musty or mouldy character. It can present more prominently with time (as other characters diminish).

Random oxidation is the more sinister cork related issue, where poor quality corks allow the ingress of too much oxygen, and a wine develops broadly and prematurely. Yay for screwcaps!

Brettanomyces or *brett* is a rogue yeast strain that can lead to wine spoilage when present in sufficient levels. Terms like band aid, medicinal and farmyard are often associated with *brett*. It has the potential to 'bloom' in bottle with time.

Bottle stink is an industry term for older wines that are simply a little musty for being cooped up in bottle for so long. Be sure to give old wines a chance to open up before prematurely consigning them to the sink!

Ten Quick Tips

A lot of Australian wine is made for early consumption, so be discriminating about the wines you commit to long term. Choose from regions and wineries that have pedigree on their side.

A poor young wine will never become a great old wine. Look for 'good bones' in a young wine - fruit concentration, balanced tannin and acidity are key for long term cellaring.

Price and quality aren't always on the same page. Great cellaring wines can still be found at reasonable prices, and a high price tag is not always a guarantee of longevity.

Variety is the spice of life. Personal tastes can and do change over time, so be sure to spread the love in your cellar across varieties, regions and producers.

Good wine is never in a hurry. Well made wines don't peak at a certain point and fall away immediately thereafter. It's best to think in terms of an ideal drinking window rather than a specific peak year.

How much is enough? You ideally want enough of a wine to appraise and enjoy over time, but not so much that it becomes a bore. 6-12 bottles of any one wine is typically a good amount.

Bigger is not better. Avoid the increasingly homogenised national retailers and build relationships with your favourite wineries and independent retailers. They are genuine wine lovers too and will give the best advice.

Beware the bargain! Online retailers are quick to offer incredible discounts on highly rated mystery wines. If it sounds too good to be true, there is likely a reason.

Don't forget the whites! Riesling, Semillon and Marsanne can do great things with time in bottle, and good cellaring options can still be found under \$30.

Avoid the temptation of holding on to a much loved wine too long. It's always better to appreciate potential than lament demise!

Vintage Guide

VINTAGE	SUMMARY	RATING
2009	The last of a trio of drought years. Super concentrated, high alcohol reds (even for us!)	8
2010	A fine and mild year. No heavyweights, but fragrant, supple wines with good potential.	7
2011	A write off. Unrelenting rain through ripening and vintage. No wines (of note) made.	0
2012	Never fully recovered from a mild spring, and compounded by late vintage rain. Earlier drinking.	3
2013	A great year. Long, even ripening. Wines of balance, concentration and class.	9
2014	A hit and miss year with variable ripening. Frost impacted crop levels. Reserve Durif a particular highlight.	6
2015	A variable ripening period. Some vintage heat spikes. Ripe wines with some highlights - Parola's Durif and SV Shiraz.	7
2016	A typically dry and warm growing season, some rain events to navigate during vintage. Shiraz and Durif solid.	5
2017	A solid year all round, though atypically mild resulting in more medium bodied reds. SV Shiraz a highlight.	7
2018	An ideal vintage all round. Ripe fruit and tannin profiles, inherent balance and freshness	10
2019	A drought year. High temperatures and low rainfall resulting in ripe, dark, concentrated wines.	7
2020	Considerable bushfire activity. No wines made on account of smoke taint.	0
2021	Great year all round. Long and unhurried ripening. Wines of scale and complexity.	9
2022	An indifferent year. Fine and mild, some disease issues through vintage. Strong Reserve Shiraz & Durif.	7
2023	Record spring rainfall, and remained wet into summer. Few wines made, great Riesling and some high class Shiraz.	6
2024	Early signs are incredibly exciting. Cool ripening into a warm vintage. Perfectly ripe, intensely flavoured reds.	10

Rutherglen



Rutherglen is one of Australia's most historic and iconic wine regions, with the region's first vineyards planted in the mid 1850s.

The region is home to 19 family owned wineries and renowned for having the longest vintage in Australia, often commencing in early February and stretching into late May

Climate: Strongly continental with large diurnal variances. A warm summer, long mild autumn and very cold winter.

Altitude: The majority of the region's vineyards are planted between 175m and 200m above sea level.

Rainfall: 525mm annually, the majority falling in late winter and spring.

Our Vineyards



Our grapes comes from three vineyard sources - our own two vineyards west of Rutherglen and the Gehrig Gooramadda vineyard to the far east of Rutherglen.

The distinctly different soil types gives us different flavour profiles and blending options to work with from each block, and being spread across almost forty kilometres helps to spread the risk of adverse weather.

Home Block: 6 ha planted in 1994 to regional staples Durif, Shiraz, Cabernet & Muscat. Free draining, sandy soil over loam.

Parola's: 21 ha planted to Durif, Shiraz, Cabernet, Grenache, Malbec & Riesling. Deep red loam over clay.

Gooramadda: We source Shiraz, Durif and Cabernet annually. Ferrous red loam over stony shale.



Tasting Notes

The guide to follow is fairly self explanatory - the vintage, followed by a brief summary and cellaring recommendation. Much like a product disclosure statement, the advice is general in nature - outcomes will vary with storage conditions and personal preferences. Note previous vintages to those listed may still drink well, though we would generally expect them to be drink now or in decline.



RESERVE RIESLING

A heritage variety in Rutherglen and somewhat of a hidden gem. Clean citrus line in its youth, with delicious toast, honey and preserved lemon notes developing over time. Typically performs better in the milder vintages.

Vintage	Tasting Note	Best Drinking
2012	Developed, beeswax, lanolin, straw and lemon myrtle. Quite secondary/tertiary in character, though holding together well. Drink over the short term.	Now-2028
2013	Full and rounded, ginger, candied peel. A touch of botrytis influence. Complex preserved lemon and wet stone characters provide a nice contrast. Not a classic example, but a compelling drink.	Now-2028
2014	A perfumed talc lift, with pulpy lemon and lime fruit underneath. Mouth perfume, spicy acidity, a touch of toast and honey with chamomile and ginger notes. A sublime aged example.	Now-2030
2015	Lemon zest, old school lemonade, bright tangy acidity with balancing peel and pith tartness. Attractive developed notes of lemon curd and creamy nougat. So well balanced - a ripping wine.	2028-2032
2016	Showing some development on the nose, lemon and honey with some riper tropical character. Nice flavours, but lacks the finesses of the better years.	Drink now
2017	A contrasting wine. Green and grassy herbal tones, acid has integrated beautifully, rounder citrus peel and pith flavours in the mouth. Classical - should continue to develop well.	2028-2031
2018	Bright lemony fruit, briny/saline character, zesty acidity, chamomile tea, a little forward in line with the season. a lovely drink now and over the short term.	2027-2029
2021	A lean, slatey style. Lemon pith and rind, tart citrus notes, stony, mineral character. Clean, linear style. A good food wine.	2027-2029
2022	An earlier pick. Lean and austere, spicy lemon peel and pith. Linear style in the mouth, with green tinged acidity, and spicy lemon pepper notes. Needs a little time in bottle to flesh out.	2028-2030
2023	Citrus blossom, jasmine, so floral and pretty. Old school lime cordial, fleshy lemon and lime pulp, great weight and concentration, long and flowing. A highlight.	2030-2035
2024	Smells like a hug from Nanna says Amy. Full and floral, jasmine, white flowers, rosewater, talc. In the mouth it shows candied peel, sherbet, and delicious lemon curd character. A joy to drink.	Drink to 2035 +



RESERVE GRENACHE

With a decade of knowledge behind us now we have refined our approach with this heritage variety. The best years are spicy, medium bodied with great fruit purity, and intended for short to medium term cellaring.

Vintage	Tasting Note	Best Drinking
2016	Fragrant with earthy red berries, bramble, leather and clove. Ripe, developed fruit on palate, acid holding.	2026-2027
2017	Earthy, undergrowth notes. Developed cherry and plum fruit, brandied plum pudding notes. Bright acid in the mouth with musk stick confection. Overall flavour profile is a touch sweet and sour.	Now-2026
2018	Turned earth, undergrowth, subtle mulberry fruit on the nose. Riper in the mouth with glazed cherry, strawberries and cream notes and fully resolved tannins. Balanced and complete.	Now-2027
2019	A bigger framed wine from a warmer year. Warm plum and cherry fruit. Nice shape and structure with tangy red fruits and supple, integrated tannin. Ready to drink.	Now-2026
2021	Appears quite Nebbiolo-like with classic tar and roses on the nose, over supple, cherry earth and clove. Some more varietal musk stick notes on the palate with spicy oak and fine, silty tannins. through the finish.	2026-2030
2023	Lighter framed in keeping with the year. Red cherry, cranberry, rose petal. Seamless, balanced with a fine and drying finish. Reminiscent of good Beaujolais - a lovely drink, but not built for the long term.	Now-2027
2024	Our best to date? Time will tell. Youthful with cherry blossom and lifted red fruits over more savoury notes of earth and truffle. A balance of sweet and savoury fruit characters, with cardamom spice and gossamer fine tannins.	Now-2030



RESERVE MALBEC

Malbec's roots in Rutherglen date back to the 1860s. A unique variety, less reliant on primary fruit characters, with supple earthy notes, spice and a complex tannin profile a feature. The best years can cellar for the very long term.

Vintage	Tasting Note	Best Drinking
2017	Leafy blackberry, currant, tobacco leaf and anise. Earthy sarsaparilla/formic acid characters, ground peppercorn, loose knit tannin, nice persistence. Moving slowly, will hold for some time.	2029-2030
2018	Ferrous and earthy. A darker core of fruit with wild blackberry, blood-plum and bitter chocolate notes. A mesh of grainy tannin, star anise and black olive, fine and drying through finish.	2027-2028
2019	Faded violet and lavender, rosemary, thyme and woody herbs, green edged tannin, tobacco leaf and forest floor notes. Perhaps lacking the balance of the better vintages.	2026-2027
2021	Nicely balanced. Bright red fruits on the nose that carry through to the palate. Fresh fruited with a fine clip of acid, and lingering notes of cocoa and bitter chocolate. Hold.	2028-2030
2024	Light and shade - floral lavender and violet underpinned by ferrous earthy notes and dried tobacco leaf. Mulberry, cherry and musk in the mouth, dark, spicy oak and fine drying tannins. Has 'long term' written all over it.	2032-2035



SINGLE VINEYARD SHIRAZ

First introduced in 2015, our Single Vineyard Shiraz is produced to exhibit the unique character of the Gooramadda Vineyard. Rutherglen *terroir* writ large with fragrant earth and spice aromas, and it must be said, a hidden gem in the Warrabilla range.

Vintage	Tasting Note	Best Drinking
2015	Wow. Rutherglen Shiraz on full and flagrant display. Gently fading raspberry and cherry fruit, fine, dusty coca oak, earthy <i>Italianite</i> tannin. Spicy, structural and complex. Ageing gracefully.	2030-2032
2017	Ironstone, earth, bitumen and tar, developed raspberry and cherry fruit. Builds in the mouth with chewy, savoury tannin. A woody herbal note of rosemary and thyme persists.	2026-2029
2019	Tar and roses/sweet and savoury nose. Inky and concentrated in the mouth with a pool of dark, brandied fruits, open, supple tannins, and earthy spice. More forward and developed in line with the riper year.	Now-2027
2022	A great example of modern Rutherglen Shiraz. Bright and perfumed, brambly red and blue fruits, supple, well ripened tannin and high toned French oak. Has the components to age very well.	2032-2035



RESERVE SHIRAZ

Our Reserve Shiraz is a Warrabilla staple and exemplifies our house style - dark fruit flavours, prominent oak character, with great depth and complexity. The best vintages comfortably cellar for ten years plus.

Vintage	Tasting Note	Best Drinking
2012	Showing some mild year character - integrated red fruits, attractive autumnal notes, fine sinews of tannin and a lick of acid remains. Nice balance, fully mature, ready to go now.	Now - 2027
2013	Subdued nose. Complex and integrated with clove, five spice and fading raspberry fruit. Oak derived coca and vanilla bean, long, fine and drying. Lovely shape and structure - feels complete.	2026-2028
2014	A dark horse wine. Gently fading red and blue fruits, a trace of ground pepper over earthy carob and cocoa oak. Fine and balanced, likely to hold it's current form.	2026-2030
2015	Developed red and black fruits, rich and warm, cinnamon and caramel spice. Mouth filling flavours, though perhaps lacks for a little definition. Drink soon.	Now-2027
2016	Dark plum, raspberry, licorice and aniseed. Lively acidity, seamless and fully integrated. Nice flavour profile, though not likely to do a great deal more in bottle.	2027-2028
2017	Cooler year spice profile. Fine thread of acidity, leaner fruited with cherry, strawberry and cranberry fruit. A tease of faintly bitter tannin. Would make a delicious food wine, though lacks the stuffing of the great years.	Now - 2027
2018	A depth of lush raspberry fruit, milk chocolate, vanilla bean, licorice root. Fine and faintly bitter tannin profile, long, flavoursome finish. Has the stamp of a strong vintage.	2028-2030
2019	Dark cherry essence, developed, riper style. Full flavoured, tending to porty, but not without its charm. Charry coconut oak plays a role through the finish.	Now - 2027
2021	Perfectly ripe raspberry and cherry fruit, a core of dark spice - licorice, anise, five spice and more. Has great mouthfeel - obvious weight, but a fine ethereal flow. Long, spicy and complex. A classic.	2029-2033
2022	Supple red and blue fruits, woody rosemary and thyme notes, ground peppercorn and spice. A firm, structural style with darker olive and sumac characters mid palate. Will be interesting to watch evolve.	2029-2031
2023	A stunning surprise from a difficult year. Fragrant, spicy raspberry and blueberry, fine grained tannin, prominent swathe of vanilla bean oak.	2028-2032



PAROLA'S SHIRAZ

Made in only the very best years, our Parola's Shiraz is the most intense, concentrated Shiraz we can produce. Riddled with dark fruit, spice and tannin, and wrapped in 100% new oak. Capable of many years graceful cellaring.

Vintage	Tasting Note	Best Drinking
2013	A deep pool of raspberry and plum fruit, with a dusting of cocoa oak. Spice and fine tannin through the mid palate - nicely integrated with great mouthfeel. Long, flowing and complex.	2027-2028
2015	Developed red fruits, savoury spice and stock, charrly caramel oak. Has some heft, but still showing enough acid to carry it off. A long, drying and comparatively fine finish.	2027-2028
2018	Ripe raspberry fruit, clove, anise, licorice and sandalwood spice- fragrant and complex with appealing mouth perfume. Structural tannins, great interplay of flavour and texture. Long and flowing - in great shape.	2032-2035
2021	Still primary and raw, dark fruited, raspberry essence, juicy blackberry. Prominent oak tannin holding sway. Still yet to integrate but has all of the components for a long life ahead.	2032-2035
2023	Spicy rotundone/black pepper notes, leafy raspberry, spearmint, anise, dark baking spices, wonderful vibrancy, comparatively elegant by Warrabilla standards. Top shelf French oak apparent through finish.	2032-2035



RESERVE CABERNET SAUVIGNON

Cabernet Sauvignon is a classic variety, but not an every year proposition in Rutherglen. As such we only produce our Reserve Cabernet in the ideal years - typically the milder and slower ripening years. Can cellar very well.

Vintage	Tasting Note	Best Drinking
2013	Fragrant and complex. Dusty cocoa and choc mint characters rise from the glass. Dark fruit compote with fine, savoury spice. Fully integrated and ageing gracefully.	2026-2027
2015	Developed tertiary characters - leather, spearmint and menthol. Underlying fruit sweetness, framed with leafy, pipe tobacco tannin. Not likely to develop further.	Drink now
2017	Cooler year characters - spearmint, choc-mint, dried woody herbs. Still showing bright acidity with savoury edged fruit. Sumac, dark olive and fine, drying tannin through finish. Good food wine.	2027-2028
2018	Dark, syrupy fruits - kirsch and cherry liqueur. Fleshy and rounded, sweet fruited with some darker olive and brine like character. Fully resolved, further bottle development unlikely.	2026-2027
2021	Inky, brambly fruits that carry from the nose to the palate. Firm, structural tannins, with shades of darker olive, sumac and carob characters. Still some way to go in terms of integration.	2029-2031
2022	Fragrant bramble and mulberry fruit. Pretty and perfumed with attractive musk, spearmint and clove characters. Fine but firm Cabernet tannin, well put together with a clip of smart French oak through the finish.	2029-2031



PAROLA'S CABERNET SAUVIGNON

The rarest red offering from Warrabilla. The conditions required to produce a Parola's Cabernet typically occur once or maybe twice in a decade (if we're lucky). Capable of many years graceful ageing in the cellar.

Vintage	Tasting Note	Best Drinking
2006	Sweet fruited with raspberry compote, over vanilla bean and cocoa oak. Supple and fully integrated with tertiary notes of leather and dried tobacco leaf. Holding its shape nicely.	Now-2028
2013	Rich, deep and inviting. Malt, vanilla and baking spice. Dense with grippy 'black tea' tannin, fragrant earth, leather and dried mint. Cast in a bigger frame, but well balanced and simply a great drink.	Now-2030
2021	Bright and lifted with bramble, dark plum and cassis. Deep and pure fruited in the mouth, with a supple tannin profile lending structure. Long and flavoursome with oak derived baking spice through the finish.	2028-2032



RESERVE DURIF

Our Reserve Durif is archetypal Warrabilla in a glass. Dense, concentrated, dark fruited and typically with prominent tannin and oak whilst young. A great option for the cellar.

Vintage	Tasting Note	Best Drinking
2009	Cherry caramel oak over dark cherry, cola and vanilla bean. Deep, dark and mouth-filling with cherry liqueur, licorice and anise character. A rich and weighty wine, evolving slowly and many years ahead.	2029-2033
2012	Developed colour, leafy, autumnal notes, dark soy, carob and turned earth. A tang of acidity remains, savoury edged tannin. Fully mature but retains some charm.	Drink now
2013	Deep garnet, Bitter cocoa, raspberry strap licorice, a light dusting of caramel oak. Lovely mouthfeel and shape. Supple, integrated tannin, dries out nicely through finish.	2028-2030
2014	Lovely aged Durif character - sweet spice, licorice, anise, leather and earth. Great weight with a heart of developed red and black fruits, and dark, cherry oak. Loads of tannin, and loads of time.	2028-2032
2015	Developed colour, dark and extracted, salted caramel and sweet soy. Ripe, brandied fruits, tending to porty. A richer style from a warmer year, coming to the end of its run.	Now-2027
2016	Developed fruit characters. At the riper end of the spectrum. Dark, spicy fruits, cherry liqueur, prominent tannins still holding sway. Not up with the best vintage, but still has charm.	Now-2027
2017	Leafy blackberry and forest floor notes, a more savoury fruit profile with bramble, woody herbs and olive. Nutty tannins add textural interest. Perhaps not classic Warrabilla, but an appealing drink.	Now -2028
2018	Deep and dark. Raspberry, cherry ripe and cocoa, with nougat oak. A plush mouthfeel with a pool of dark fruit flavour balanced by grainy fruit tannin. A brilliant example of the style.	2032-2035
2019	Dark and tarry fruit. Olive, sumac, Szechuan pepper. Ripe black fruits, prominent grainy tannins, a glorious, traditionally styled Durif. A big frame but fine, drying and surprisingly elegant finish.	2030-2033
2021	Red fruited - cherry, raspberry and sweet toffee apple. A plush mouthfeel, still very primary with firm fruit tannins. Oak plays a big role, with cocoa powder and vanilla bean. A classic..	2033-2036
2022	Quite exotic and lifted - musk stick, clove and five spice. Vibrant fruits, tobacco leaf, forest floor and a cool spearmint note. No heavyweight, but a wonderful example from a mild year.	2033-2036
2024	The full spice rack. Violet and lavender, jube purple fruits. Vanilla, cinnamon and sandalwood spice. Firmly structured, graphite oak, needs time to come together.	2033-2036



PAROLA'S DURIF

The flagship of the Warrabilla range. Produced in only the best vintages, impenetrable colour, the deepest, darkest fruit flavours and cloaked in 100% new oak. Very much intended for medium to long term cellaring.

Vintage	Tasting Note	Best Drinking
2009	Dark and brooding, an inky/iodine note, with some fading violet, lavender and potpourri florals. Dark jubes, sarsaparilla, vanilla and malt. Rich and mouth filling with sweetly spiced oak still a factor. Possibly immortal.	2028-2035
2013	Fading red fruits, rosemary and sage, leather, licorice extract. Secondary in profile, well-integrated, with spicy caramel oak still a factor. Unlikely to develop further.	Now-2028
2015	Developed, brandy-soaked fruits. A rich pool of red and black fruits, Christmas cake spice, licorice and malt, oak and tannin are largely integrated. A big, rich, satisfying style, ready to go now.	Now-2028
2018	Deep, dark and pure-fruited. Blackberry, bramble, forest floor, malt, vanilla essence. Structural tannins are just beginning to integrate, spicy oak draws the wine out to a fine, drying and elegant finish. A classic.	2033-2038
2021	Primary red and black fruits. Raspberry syrup, blackberry jubes and musk. Complex graphite oak, and darker tones of ground espresso and licorice extract. Built for the long haul.	2033-2035
2024	Vivid purple, pretty and floral with violets, lavender and jube lollies. Ferrous red earth notes provide a great contrast, with vanilla, cocoa and nutmeg characters from quality oak.	2034-2036



VINTAGE PORT / VINTAGE FORTIFIED

An early mainstay of the Warrabilla range that has been absent for far too long. Made in the traditional Australian style - generous fruit, ample weight, and supportive tannin. A welcome return from 2024.

Vintage	Tasting Note	Best Drinking
2001	Dark and tarry, malt, sweet soy and bittersweet amaro herbs. Perfumed dark cherry fruit, resolved and integrated, attractive brandy spirit and fine ropes of tannin. Length for days, plenty of life ahead.	2033 - 2036
2003	Dark currant, cassis and kirsch, with darker sarsaparilla and anise character. Sweet, brandied fruits on the palate - maraschino cherry, raspberry liqueur. A more forward example, drinking beautifully.	Now - 2030
2004	Fragrant pipe tobacco, attractive forest floor notes. Fine and drying - malt, soy and vanilla over dappled red fruits. Balance and shape, flavours build to a crescendo. Classical structure that will hold for years.	2033 -2036
2005	The most developed of the older VPs. Sweet and sour red fruits, autumnal/earthy character. Brandied and rich - a nice drink, lacks the complexity of the better examples.	Drink now
2006	Jersey caramel, spiced red fruits, toffee apple. Rich and unctuous, a dusting of cocoa, with darker hints of licorice. Fine, drying spirit persists.	Now - 2030
2024	Kirsch liqueur, raspberry licorice, deep and rich but somehow ethereal and fine boned. Fruits of the forest, blackberry compote, some supporting tannin peeking through. Has all of the time in the world.	2040 - 2050



Warrabilla Wines

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