

# Dan Berger's Vintage Experiences

August 23, 2007

## “Exceptional”

2005 Yangarra Cadenzia, McLaren Vale

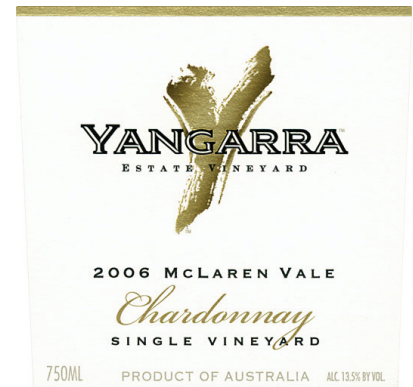
“A Grenache-Shiraz blend with a bit of Mourvedre. The aroma is of cranberry and violets with a hint of spice. Rich fruit entry and a deep yet still crisp finish.”



## “Wine of the Week”

2006 Yangarra Chardonnay, McLaren Vale

“Light aroma of citrus and minerals. Crisp and stone-fruited entry with grapefruit and a touch of tangerine in the finish. No malolactic fermentation, so the wine’s acidity is its key feature. Not a sipping wine, but one for serving with grilled seafood. ‘I really like Chablis,’ says winemaker Peter Fraser, ‘and this isn’t a Chablis, but has a similar structure.’”



## “Exceptional”

2005 Yangarra Shiraz, McLaren Vale

“Deeper and more compact than the prior wine (Cadenzia) with a structure that makes it a candidate for aging 3-5 more years. Red currant and black berry fruits with hints of pepper and underbrush.”

