



JAMES HALLIDAY

AUSTRALIAN WINE COMPANION 2015

Mistletoe Winery has again retained its coveted 5 red star status, the 9th year in succession as a 5 star winery, and has also been noted as one of the best wineries in the Hunter Valley.

Reviews of Mistletoe wines by James for this edition follow.

MISTLETOE BARREL FERMENTED ROSÉ 2013

95 points

Shiraz grapes were crushed, then given 24 hours skin contact before pressing, fermentation and maceration in French hogsheads. Bright, clear pink; an unqualified success, the red fruits and spice nuances run through a long, well balanced palate, the finish dry, but not aggressively so.

MISTLETOE RESERVE HUNTER VALLEY SEMILLON 2009

95 points

From a single vineyard in the Belford district, hand-picked and whole bunch-pressed. It is evolving slowly and surely, citrus, lemongrass and crisp acidity intertwined in a fine, seamless line.

MISTLETOE RESERVE HUNTER VALLEY SEMILLON 2013

95 points

Pale straw-green; while totally dry, the citrus/lemon fruit base is evident from the outset, and continues in an unbroken stream across the palate; the acidity is, as always, an important part, but has unusual (and delicious) lemon notes.

MISTLETOE RESERVE HUNTER VALLEY CHARDONNAY 2012

94 points.

Pours on the fruit/oak flavour, but as the volume fades it turns elegant and melodic. Toast, cedar-spice and peach fragrance/ flavour lead to a finish smitten with chalky white-peach notes. The finish flies out like a flag in a steady breeze. Assured quality.

MISTLETOE HOME VINEYARD SEMILLON 2013

93 points

Pale straw-green; an interesting contrast to the Reserve, here fruit is right up front on the palate, with just a hint

MISTLETOE SILVEREYE HUNTER VALLEY SEMILLON 2013

93 points

Cleverly made; residual sugar is almost masked by the acidity; a compliment to the balance of the wine (and the skill of the maker). A bob each way - drink (as intended) or cellar. of sweetness making it a drink now or later style.

MISTLETOE NOBLE VIOGNIER 2013

91 points

Very luscious and sweet; the acidity provides balance and length; you have to wonder why the Hunter Valley should be going down this path, but I suppose the propensity for rain through the latter part of summer is the reason. 375ml.