

PHILIP WHITE DRINKSTER AUG 2013

91+ POINTS

Longhop Mount Lofty Ranges Cabernet Sauvignon 2012 is a moody, soulful red with an intensity and balance rarely found in wines below \$50. It has the methoxypyrazine leafiness which marks the sauvignons red and white, but it's never sharp, or anything like the gooseberry you'll find in most Marlborough Savvys-B. Rather, it's somewhere between the gloom of black tea and the distinctive dark green aromatic edge of the nightshades, and maybe chicory, and it melds beautifully into its fruit flavours of Oxheart and Black Russian heirloom tomatoes, which are of the nightshade family anyway. It's gently tannic in a velvety way, and generally a real gentle comforting wine. Over the five days I've had it open, I've drunk it with an intensely smoky cassoulet (lots of tomato), with lamb shanks (tomato and kalamata) and straight pink lamb chops with spinach and mash (and yes, some home-made tomato sauce). There is no crème de cassis, blackcurrant or blueberry character in the wine, but if you're searching for metaphors, and those tomatoes won't do, go roast ripe capsicum (another nightshade), and then think along the lines of aged soy or maybe even Worcestershire sauce. As it's the price of two pints of beer, it's hardly a big ask to suggest you buy one and work it out for yourself. I promise you'll forgive me.

CAMPBELL MATTINSON THE WINE FRONT AUG 2013

91 POINTS.

Open fermented using whole berries, basket pressed, aged in both French and American oak. It's a bit saucy, this Longhop cabernet.

If you like Australian red wine, then this is money well spent. It's delicious. Dark berried fruit flavour with a gum leafy lift. A slip of creamy chocolatey oak. Juiciness from start to finish. Medium-bodied but it feels more generous than that. Opens up nicely in the glass and just keeps on keeping on. Another hit for the Longhop brand.

JEREMY PRINGLE WINE WILL EAT ITSELF AUG 2013

90+ POINTS

Domenic Torzi and Tim Freeland keep producing wines that give you a lot more than you should probably expect for your dollars. I suspect this will improve over the medium term but most people will consume it now and there's no harm whatsoever in doing so. It's been matured for 16 months in mostly French oak. Ripe, jubeey raspberries and blackberries, leaf and roasted capsicum. A distinct cedary outline to the other flavours. There's a degree of sophistication here...and good structure. Suggestions of mint chocolate and gravel. Is it better than the 2012 Longhop Shiraz? I dunno. Buy a bottle of each and make up your own mind. Your mouth is ultimately more important than mine.

OZWINE REVIEW AUG 2013

92 POINTS

Another super wine from Dom Torzi & Tim Freeland, who seem to have a serious knack for leveraging forgotten old vines in forgotten places to deliver bargains. This Cabernet comes from a 50yr old vineyard at Hillier, on Adelaide's fringe, with a parcel also from Uleybury, which similarly sits in no-mans-land somewhere between the Adelaide Plains, Barossa and Adelaide Hills.

What makes this so impressive is just how genuine it is, carrying everything you'd want for in a South Australian Cabernet - liquidised blackberry fruit, capped with a dusty, 'hello Cabernet' edge, a sniffer of coconut oak, soft tannins and easy flavours. It's just a little simple, but the palate flow is exceptionally smooth and gently berried, with gentle acidity and no shortage of vibrance.

What a delicious, juicy and ripe, dark-fruited South Australian Cabernet this is. Two thumbs up.

RALPH KYTE-POWELL EPICURE MELBOURNE AGE - WINE OF THE WEEK - SEP 2013

92 POINTS (FANTASTIC VALUE)

This is a red wine of the type that drove Australia's conquest of the world's wine markets a decade or two ago. We were rightfully proud of them, but are we any more? We should be. Longhop's Mount Lofty Ranges cabernet has a mellow nose reminiscent of blackcurrant jam and dry herb and spice touches, against a balanced background of toasty vanillin oak. It's a generous mouthful, but not overblown, with smooth, ripe mid-palate fruit, long flavour and ripe, soft tannins. A bargain.

