

Quench

Kerry Skinner, Weekender, Illawarra Mercury, 6 February 2010

Every now and again a new wine venture pops up that shows outstanding potential from the start.

One of them is the specialist Mudgee cabernet sauvignon producer Queens Pinch which made a stunning debut at last year's Mudgee wine show picking up a couple of trophies and a gold medal.

Queens Pinch, owned by former ABC radio identity Andrew Buchanan and his family, was formerly called Cedars and supplied fruit for some of the industry's biggest players including Southcorp (now Fosters).

That was until 2004 when the Buchanans purchased the property with the aim of making their own boutique wines.

The Buchanans enticed the former and well credentialed Penfolds winemaker Frank Newman on board which proved to be something of a masterstroke.

Newman's first wines for the new operation certainly had heads turning.

Queens Pinch's 2006 cabernet was a cracker, picking up a gold medal and trophies for best cabernet and best red at the Mudgee show.

Buoyed by the success Queens Pinch (www.queenspinch.com) upped the ante with its 2007 vintage, producing 200 dozen of its top shelf Select cabernet, 400 dozen of the entry label cabernet and more than 450 dozen bottles of rose.

Production was increased even further on the 2008 vintage and seems certain to increase again in the future.

Queens Pinch 2007 Select Cabernet Sauvignon \$22:

Cabernet is a staple of the Mudgee region and this is one of the reasons why. This will get better with time in the bottle but already it's bold and brooding with lashings of black berry fruit, integrated licorice and chocolate characters, nicely balanced oak and well-rounded tannins.

Queens Pinch 2007 Cabernet Sauvignon \$15:

A solid red that punches well above its weight in terms of quality and price. Intense black berry fruit on the nose and palate, licorice characters, good oak and juicy tannins.

Queens Pinch 2007 Rose \$15:

Bright and breezy cabernet-based rose, sweetish berry fruit flavours, balanced acidity and a crisp, clean finish that would be perfect with your next Asian inspired meal or even as an aperitif.