

# Cellaring recommendations

05/10

	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	00	01	02	03	04	05	06	07	08	09
Coleraine											NM	NM																
Awatea			NM																									
Bullnose													NM															
Elston																												
Cape Crest																												
Zara																												

NM Not Made

At its best

Youthful, will evolve with age

Past its best, can be enjoyed

Very enjoyable, still evolving

Retired

*Where Elston and Cape Crest are denoted retired you may find a proportion of bottles with exceptional corks that are in good condition. From the '05 vintage these 2 wines were sealed with Diam corks. These corks should give more consistency with age.*



As a general proposition, Coleraine seems to be a slightly slower developer than Awatea, and appears to take longer to reach its peak, although this difference is more marked when the wines are young. The aromas and flavour components of Coleraine seem to take a little longer to integrate, with the overall development potential being somewhat greater.

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We publish these recommendations on the basis of wines from our own cellar. We do usually find that when customers observe that wines have aged earlier than we predicted they have been subject to less-than-ideal storage. Heat is often the problem and we do note that wines purchased second hand seem to be of more variable quality.

These recommendations cover the period in which we consider the wines will give the most drinking pleasure. However they can be enjoyed at an earlier date and given appropriate storage conditions can develop longer.

Our Woodthorpe vineyard wines are conceived to give good drinking pleasure within the first few years of their life. We use the conventional screw cap to seal the wines and ensure that every bottle is identical. Most Woodthorpe wines will age well for many years but we are reluctant to recommend this as we have limited experience with our different wine styles ageing under screwcaps.