

GREG COOLEY WINES

"Good wine, good friends, grand times"

Greg Cooley Wines is a family owned and operated boutique producer, based in the Clare Valley. Our wines are made with food, family and friends in mind and whilst we make the usual Clare staples of Riesling, Shiraz and Cabernet, there's always something a bit left of centre such as a Pinot Noir, Sangiovese or oaked Chardonnay. We use tiny parcels of what we think is great fruit, using a variety of local growers and whilst we don't make a lot of wine, we do make a lot of wines including sparkling wines, whites, reds and fortifieds!

Total production is no more than 3,500 dozen and by choice, wines are sold direct only. We hope you find something you've enjoyed to take home for the cellar and thank you for supporting small business! *Cheers, Greg and Kelli*

2015 'Laura & Shane' BUBBLES

A rare wine being one of, (if not the only), 100% Clare Pinot Chardonnay....Champagne if we dare! A blend of 80% Chardonnay and 20% Pinot Noir with fruit sourced from the Watervale region of Clare. This wine was made Charmat method – for consistency of colour & bead and has approximately 18 grams of sugar. A little of the chardonnay was wild fermented and kept in barrel for 12 months, adding both texture and a brioche character to complement the strawberry of the Pinot. The blush colour is courtesy of the Pinot Noir.

2015 'Dopity Brownhill' SPARKLING SHIRAZ

An iconic South Australian wine, this Sparkling Shiraz was made using 100% Clare Shiraz from the most South Western Vineyard in the GI. Displaying lovely dark, rich berries with gorgeous liquorice characters, the wine has developed beautifully in bottle and will continue to do so. The 30 plus grams of sugar is well balanced by the tannin structure in this young wine. Just great for standing around the BBQ or with cheese and of course it goes without saying this is a Christmas table winner!

2016 'Valerie Beh' RIESLING – 91 Points, (Silver Medal) 2016 Clare Valley Regional Wine Show

I really rated the 2016 Vintage. I'm not saying it was as good as 2002 but from our vines, it was superior to the great vintage of 2012. Our Riesling is made using fruit from 11 specific rows from the Helmsford Vineyard in the golden triangle of the Watervale sub region. The wine displays Classic Clare Riesling characters of lemons, limes and talc but now with a little age it's starting to show a hint of development on the nose and palate. I don't enjoy bracing acidity on my Rieslings but rather fruit and acid in balance to allow for early drinking and potential cellaring. This is a wine that will develop for another 3 – 4 years and you will be rewarded for cellaring, but it is drinking so well now why wait! Just a tick over 2 grams of residual sugar and made using only free run juice.

2016 'The Gloria' PINOT GRIGIO

Pinot Grigio (or Gris) – same grape Grey Pinot but has a combination of both grey and bronze berries, hence this wine has a delightful bronze blush. The wine has a lovely balance of acidity and sweetness (about 3 grams of sugar) making it a great food wine for say a seafood or creamy pasta. The yeast I use is to bring out some tropical nuances and give a little more complexity to the wine. It's not hard to see why Pinot Grigio is taking all before it. A little cellaring will add complexity but I do think these are drink fresh wines.



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2016 'Five Year Old's & Dogs' ROSE - Top Rose, Clare Valley Region, Winestate Magazine July 2017

- Bronze Medal, Clare Valley Regional Wine Show, 2016

Rose, what a great style of wine...it just allows the winemaker so much individuality. I do a co-ferment which is always a portion of Sangiovese (in this case 70%) and either Pinot Noir, Tempranillo or as is the case in this vintage, Grenache 30%. The wine is a little darker than normal as I did a portion of barrel ferment which adds texture as well as colour. This wine is just off dry at 7grams of sugar but so well balanced both with tannins and acid. I have seen this wine enjoyed with everything from Pasta to Pork Belly and really think it's developed into a great easy drinking and fun wine.

2015 'T.D & Winchey' RESERVE CHARDONNAY – NEW RELEASE

Unashamedly old fashioned Chardonnay, this is exactly the style I fell in love with back in the early 80's. Made using grapes from an awesome old Knappstein Vineyard up high in the hills of Watervale, Wild fermented in French oak barrels 40% new, with regular lees stirring. Alcohol was originally was 15.5% (needed to get the flavour), so I have since taken 2% of alcohol out of the wine to tighten it up. Will develop in bottle for 3 – 5 years and is a great match with anything with some earthy tones – mushroom Risotto/Cassoulet.

2014 'Dad & Meads' GRENACHE SHIRAZ – *SOLD OUT - New Vintage out November 2017*

2015 'Monica, Macca & Moo' SHIRAZ – NEW RELEASE

Our new release full flavoured Shiraz – rich & generous with a soft lingering finish. Maturation in oak barrels compliments juicy dark berry fruit. A wine which is great for now but fabulous 6 years plus in the cellar!

2014 'Rehbein & Ryan' RESERVE CABERNET SAUVIGNON – NEW RELEASE

My flagship wine and we don't make it very often. The last vintages were 2005, 2009, 2010 and now 2014. This is a beautiful Cabernet Sauvignon from one of Reilly's Wines Watervale Vineyards. Lashings of new French oak (60%) for over 20 months, this is a wine for those who like it big. There is plenty of alcohol, tannin and oak – maybe showing my 8 plus years working for Reilly's! I added 20% Merlot to add some richness to the wine and balance the tannins...I think it works really well. Cellaring potential is huge as this is just a baby at the moment - 10 years plus for sure.

Ten Year Old 'Kalyi & Maura' MUSCAT- 90 Points, James Halliday, Australian Wine Companion, 2016

Luscious, with great richness & complexity, our Rutherglen Muscat is produced through the blending of select parcels of wine matured in oak. Raisins & toffee on the nose – think Christmas pudding. Perfect chilled!

2012 'The Maximus' VINTAGE PORT - 93 Points, James Halliday, Australian Wine Companion, 2016

- Silver Medal, Clare Valley Regional Wine Show 2013

Old School Vintage Port – as it was known before the Portugese stopped us using the term. Made using fruit from the 2012 vintage, the wine is now starting to show some great bottle development with rich dark fruit and will continue to do so for the next 20 years. This is a wine which has had great show and Halliday ratings and there is nothing better than a glass of this fine wine with some cheese or chocolate by the fire!



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