



wine
RAY JORDAN

Bush telegraph

This new producer goes off the beaten track.

- 1 Swinney riesling 2012 (\$33)**
Really attractive riesling from the Frankland River region. Spicy and mineral aroma with traces of lemon zest. Has a pebbly slaty character with a spicy, crisp finish. Long palate with stacks of mid palate intensity finished with a clean fine acid. 94/100 (Best drinking: 2013-18 Alc: 11.8%)
- 2 Swinney shiraz 2011 (\$50)**
A lovely refined shiraz from the Wilson's Pool vineyard at Frankland River. Lots of gravelly loam character. Not the opulent style of most Aussie shiraz, but one with restraint and style, perfect poise and balance and a long savoury finish. 93/100 (Best drinking: 2014-19 Alc: 14.3%)
- 3 Swinney Tirra Lirra 2011 (\$40)**
This was the exquisite blend of tempranillo cabernet sauvignon and grenache that put me on to these guys. Love this. Spicy dark fruits on the nose with a slightly confectionary thread of candy and rose petal. The palate is a seamlessly woven blend of fine tannins and fine grained understated oak. 94/100 (Best drinking: 2013-18 Alc: 14.3%)



PICTURE FRANCES ANDRIJICH

THIS COLUMN HAPPENED by pure chance. I was working — yes, working — in my little corner of Steve's in Nedlands, when a local wine rep thrust a glass into my hand with a "what do you reckon of this?" I reckoned pretty quickly that it was pretty good.

That's how I found out about Swinney, a family-run producer from Frankland River, with a history in agriculture in the region going back four generations to one George John Alexander Swinney, who settled at "Franklands" in 1922. The country is hilly and undulating and is dominated by jarrah and redgum trees on ironstone gravel and loam soils, which makes it damn good for viticulture.

The property is run by Matt Swinney and his wife Janelle and planted predominantly with cabernet sauvignon and shiraz, with some grenache, tempranillo and mourvedre.

But here's where it gets really interesting. While the cabernet and shiraz are planted by modern convention using trellising, the others are planted as bush vines, with no trellising of the type you see dotted

all over the Barossa Valley. The Swinneys' intention was to achieve low yields naturally to produce wines that are a true expression of their sites and variety in as natural and unforced manner as possible. Most of the fruit had been sold to bigger producers but last year the Swinneys decided to release wine under their own label, which they called Ingenue.

The range consists of riesling, shiraz, and Tirra Lirra, a blend of bush vine tempranillo, cabernet and grenache, the one that started it all for me that morning down at Steve's.

There is minimal intervention in the vineyard, with selected organic practices and a philosophy of letting the vines find their natural balance on a site per site basis. The aim is for the fruit to strongly reflect its micro climate — to have a sense of place.

As locals experienced with bush vines were thin on the ground, the Swinneys turned to the Barossa, where they found Tim O'Callaghan, son of the legendary Robert O'Callaghan, to help establish them. And it has certainly paid off.