



Age
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Brief: DEFINEWINE

BY HUON HOOKE

Wine

Mulyan
Block 7
Cowra
Chardonnay



The Fagan family of Mulyan, at Cowra, have a 55-hectare vineyard that grows a lot of shiraz for the big companies, but its own wines are increasingly interesting. The owners are Peter and Jenni Fagan: Peter's family have farmed the 1350-hectare Mulyan property since 1886, when they bought it from the pioneering Sydney doctor William Redfern, after whom the suburb was named. But they didn't plant vines until 1994. Their son, James, manages the vineyard and is very fussy, according to his father, while daughter Sarah is a senior white winemaker at De Bortoli's Yarra Valley winery, and acts as "the style person", although the winemaking is done by contractors.

The 2006 vintage whites impressed me as having jumped into a higher gear. The 2006 Block 7 Chardonnay (\$25; 92/100) is a very classy wine, with subtle barrel-ferment aromas, hints of malt and nougat, lemony and vibrant in the mouth – a wine of real line and length. The '06 Viognier (\$20; 90/100) is also very good, again with subtle barrel influences and a degree of complexity, although the alcohol isn't shy at 14.2 per cent.

Maybe it's the power of suggestion, but these wines seem to have an echo of the De Bortoli Yarra style. Both the Block 7 and regular '06 Mulyan Chardonnay (\$20) have a lick of Canobolas-Smith Orange grapes in them – less than 15 per cent – which would surely give them a lift.

"Raveneau [the great Chablis producer] is my favourite chardonnay," says Peter Fagan, and while Cowra chardonnay is never likely to taste like Raveneau, it's not a bad star to aim for.

James Fagan's interests now include growing iceberg lettuces. I'm sure they're fine lettuces, but wine is much more interesting! **CW**

Mulyan Wines (02) 6342 1336; www.mulyanwines.com.au



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BY HUON HOOKE

Wine

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Block 7
Cowra
Chardonnay



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