

CALLIOPE WINES



Burrowing Owl and Calliope tour three vintages By John Schreiner - December 2015

Calliope Wines is Burrowing Owl's budget label. While all Burrowing Owl wines are estate grown, the Calliope wines are a blend of estate grapes and purchased grapes. The Calliope wines are not structured to cellar very long; their strength is to over-deliver value for money in wines ready to drink today.

Here are notes on the wines.

Calliope Sauvignon Blanc 2014 The wine begins with grassy and herbal aromas. The complex palate offers flavours of lime, guava and grapefruit, leading to a long, dry finish. 89.

Calliope Viognier 2014 The wine begins with floral and fruity aromas, including apricot and mango. On the palate, this richly textured wine has flavours of stone fruits and ripe cantaloupe. The finish is persistent and pleasantly fruity. 90.

Calliope Figure 8 White 2014 This is a fine blend of 35% Pinot Gris, 31% Chardonnay, 18% Gewürztraminer, 13% Viognier and 3% Sauvignon Blanc. The fragrant aroma is a subtle combination of citrus, peach and banana. The wine has good weight and delivers flavours of peach, ripe apple and citrus, with a zesty herbal note on the dry finish. 90.