



William Chris Vineyards - Hunter 2023

Official WBSS 2026 Tasting Notes & Food Pairings

These are the official tasting notes and food pairings that you may use for any external communications. They will also be published on the official WBSS website.

Tasting Notes

Made predominantly from Merlot from the Texas High Plains AVA, with Cabernet and Malbec playing a supporting role, red fruit is the order of the day here. On the nose are notes of ripe strawberries, raspberries and candied cherries layered with savoury hints of oregano, tomato paste, beef stock and tobacco leaf with a minty freshness running through it. The tannins are smooth and polished, with dried fruits and baking spices coming to the fore on the palate.

Food Pairings

This juicy Texan red would be right at home with smoked brisket drenched in barbecue sauce, but would pair equally well with sweet and sour pork belly.

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Additional feedback for internal use only.

The feedback below is provided by the WBSS sommeliers for your information only. Please do not use for any external communications.

Markus Lilleheil, Kadeau - Aromas of strawberries, tobacco and mint. The herbaceousness from the mint gives the wine a very fresh aromatic. When we move on to the palate, the wine has a medium body, with strawberry, and mint, similarly to the nose is the dominant flavours. It has a candied cherry finish that makes the finish a little sweeter. I would pair this with a skewer of fire roasted lamb, with a mint sauce and a salad with figs and endives.

Rodrigo Briseño, Disfrutar - Light red colour with light brick hints. The first nose has a lot of ripe fruit and tobacco notes. The palate is really full, with a heavy ending.

Martín Bruno, Don Julio - Deep ruby red colour. clear and bright, with lighter rim. Pronounced aromatic intensity, with very ripe, candied red fruits like strawberries, raspberries and cherry liqueur. Oak is overpowering, with some green pyrazines coming through. Dry, moderate acidity and high alcohol. Full bodied, with sweet mid palate of over ripe red fruits. Persistent finish.

Andrea Sala, Geranium - Dried and jammy black plums, tomato paste, dried oregano. very intense and direct on the nose. the palate is rich with a strong sweet sensation. fruit wrapped tannins and mellow acidity carry the finish.

Houston Barakat, Saint Peter - A strangely meaty Merlot, smelling of beef stock and grilled quail. On the palate, more freshness than expected but still, a very savoury expression of Merlot. Moderate tannins that have some shape and polish.

Lesley Liu, Odette - Medium ruby colour and garnet hue it's more dried fruits / goji berry and dried dates Christmas spices / cinnamon powder earthiness / mushroom and black truffles tannin is smooth lots of dried flowers on the palate not green and typical merlot driven wine in my mind it's a very elegant style I've never tried, very cool discovery.

Matteo Bernardi, Le Calandre - Juicy and fresh, red fruits are sweet and sour; funky and interesting wine.

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