

RECENT TASTINGS

Recent tasting activity has been light due to my knee surgery and an extra spell in hospital following a post-op infection. Opiate-based pain killers put me in “la la land” at times, and my writing could have become a little too creative, but the tasting room still beckoned. Here are a few reviews to keep the pot boiling. First off, there’s a seriously good rosé.

2015 Oakridge Rose of Baton Rouge This rosé, made from 80% pinot noir and 20% pinot meunier, could just be the best pink wine of the vintage. Delicately but brightly coloured, it offers a subtly complex red fruits bouquet and a delicious, flavour-packed, completely dry palate. It’s a saignée style that was fermented in barrel. Available ex-cellar. (\$21.00) ★★★★★

<http://www.oakridgewines.com.au/PurchaseWine/ExclusiveCellarDoor>

2013 Renzaglia Bella Luna Chardonnay From the Bathurst region of New South Wales, this chardonnay is vibrantly varietal, showing white peach aromas with an attractive touch of nutty lees backed up by French oak. The palate is long and intense, with some phenolic grip and a strong line of fresh acidity. (\$28.00) ★★★★★

2014 Swinging Bridge Mrs Payten Orange Region Chardonnay The Mrs Payten reflects the modern Australian approach to chardonnay in that varietal character is preserved, and the palate delivers both fruit and acid freshness. Oak is low-key and a creamy, lees-derived texture completes the picture. (\$32.00) ★★★★★

2014 Swinging Bridge Reserve Orange Region Chardonnay Rich, peachy and complex, with mouth-filling flavour supported by oak and acidity. It’s more full-on than the Mrs Payten, but just as fresh. Excellent drinking now. (\$38.00) ★★★★★

2015 Jim Barry Watervale Riesling I love vibrant young limey rieslings, and this one fits the bill in all respects. It wears its regionality like a badge of honour and is utterly delicious and acid-fresh. Enjoy! (\$16.00) ★★★★★

Currently available at Nicks, Winestar and Boccacio Cellars for \$16.00.

2015 Robert Stein Half Dry Mudgee Riesling Fresh, with a hint of limes, but it’s restrained rather than aromatic. The palate is well balanced, only slightly dry, and delivers rewarding flavour backed up by lively acidity. A slight phenolic grip lingers on the finish. (\$40.00) ★★★★★

2015 West Cape Howe Mount Barker Riesling A fresh, fragrant citrus style with good up-front varietal flavour. Enjoyable current drinking. (\$20.00) ★★★★★

February 2, 2016

2012 d'Arenberg The Ironstone Pressings McLaren Vale Grenache Shiraz Mourvèdre Flagrantly grenache-like in the aroma department, and deliciously mouthfilling, backed up by fine tannins. Although it will age well, there's no problem with enjoying it right now. (\$65.00) ★★★★★

And finally some bubbles.

2011 Swift Vintage Chardonnay Pinot Noir Brut (Printhie) There's plenty of aroma and flavour impact, a feature of which is an overlay of bready complexity. The palate richness is well supported by positive acidity. (\$50.00) ★★★★★

2010 Jansz Vintage Cuvée A very fresh sparkling wine enhanced by breadiness which adds an extra dimension to the bouquet. The long palate is satisfying and acid-fresh. (\$38.95) ★★★★★

Lester Jesberg



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The wine producers of Australia are strongly backing the Championship, given the strength and number of entries already received. Entries close on 13 February, after which we'll give you some idea of participating winemakers. It will be a star-studded line-up.

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