

TASTED THIS WEEK

WHITES

2016 Jim Barry Watervale Riesling A delightful floral/lime style with a real burst of flavour backed up by very refreshing acidity. It will be even better in a couple of years' time. (\$19.00) ★★★★★

2016 Jim Barry Lodge Hill Riesling More lime. Less floral. The palate really delivers in terms of power, balance and linearity. This is an acid-fresh riesling that will reward cellaring. (\$22.00) ★★★★★☆

2015 Mr Riggs Watervale Riesling The nose presents a melange of citrus aromas and the bone-dry palate offers good fruit weight and acidity. It's a no-compromise riesling that doesn't resort to any softening sweetness. (\$22.00) ★★★★★☆

And now, the "stickies" from d'Arenberg

2015 The Noble Wrinkled McLaren Vale Riesling An appealing and complex nose of lime, lime rind and candied orange peel can't help but attract attention, and the palate follows on very nicely indeed. It's rich, sweet and multifaceted, but in no way cloying, finishing with acid freshness and botrytis dryness. (\$20.00/375ml) ★★★★★☆

2015 The Noble Prankster McLaren Vale/Adelaide Hills Chardonnay Semillon Viognier A powerful peach/apricot style with orange rind botrytis character. It's very sweet, but good acidity and the dryness of botrytis provide appropriate balance. (\$20.00/375ml) ★★★★★

2015 The Noble Botrytina Fockeliana Adelaide Hills Semillon Sauvignon Blanc There's plenty of tropical fruit, together with orange marmalade and apricot characteristics. It's very sweet, but balanced, and is ready to drink right now. (\$20.00/375ml) ★★★★★

2015 The Noble Mud Pie Adelaide Hills Viognier Arneis
Winemaker Chester Osborn is never short of a name for his wines, but this one is stretching it.

"As a child Chester delighted in presenting his parents with carefully crafted mud pies. He often admits he has never really grown up and continues to make mud pies, now using the ingredients of the earth, water and sun." <http://shop.darenberg.com.au/>

It's the most forward of the four wines, showing a touch of volatile acidity which is not excessive. It's packed with apricot and pineapple, and provides very enjoyable drinking. (\$20.00/375ml) ★★★★★

REDS

2013 Angullong Crossing Reserve Orange Region Shiraz Very much in the spicy, black pepper cool region style. The medium-bodied palate is of good length and fine structure. (\$48.00) ★★★★★

2013 Bremerton Old Adam Langhorne Creek Shiraz This shiraz delivers both freshness and unmistakable dark berry varietal character. It's not a big, brooding monster, but is still satisfying and balanced, with admirably fine tannins. Although it's enjoyable now with beef dishes, it will evolve very positively over the next decade. (\$56.00) ★★★★★
<http://www.bremerton.com.au/>

2014 Mr Riggs Outpost Coonawarra Cabernet A rich cabernet that is at the ripe end of the spectrum, but is fresh and varietal. It needs a few years to soften. (\$24.00) ★★★★★

Following on from our "heads-up" re the 2013 Jaeschke's Hill River Estate Polish Hill River Riesling, here are two bargain basement reds, both selling for \$130 per dozen.

2015 Jaeschke's Hill River Estate Polish Hill River Sangiovese The typical dark cherry and bun spice of sangiovese are both evident in this accessible red in which the fine tannins provide appropriate balance.
★★★★☆

2015 Jaeschke's Hill River Estate Polish Hill River Barbera Raspberries and rose petals show out here, backed by acidity which is typical of the variety. A very good drink. ★★★★★

Future Tastings & Articles: In the next couple of months, leading up to the 2016 Small Vigneron Awards, we have two feature tastings and one major article planned.

2004 & 2012 Coonawarra Cabernets – early July

We talk to, and taste with, globe-trotting consultant winemaker Alberto Antonini. Mid July

2015 Yarra Valley Pinot Noir – Early August

And many tastings on special themes will follow the Small Vigneron Awards.

The Small Vigneron Awards will be judged in Canberra from 31 August – 3 September.

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