

# TASTED THIS WEEK

**T**here's a high percentage of ★★★★★ and ★★★★★ wines in a week in which the whites come out on top. Red drinkers don't despair. You'll find quality and value as well.

## Whites

**2015 Oakridge Over The Shoulder Yarra Valley Chardonnay** A good, fresh, uncomplicated chardonnay which is drinking very well now. (\$23.00) ★★★★★

**2015 Oakridge Local Vineyard Series Willowlake Vineyard Yarra Valley Chardonnay** The powerful, fresh white peach aroma is enticing, and the palate certainly delivers texture and varietal flavour. This wine will be even better in a year or two. (\$38.00) ★★★★★

**2015 Oakridge Local Vineyard Series Lusatia Park Vineyard Yarra Valley Chardonnay** There's a pleasing restraint to this chardonnay but, at the same time, the intensity and subtle complexity are very impressive. Hints of toasted nuts and funkiness back up the white peach fruit. Give this excellent wine 2-3 years. (\$38.00) ★★★★★

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



**2012 Tyrrell's Vat 47 Hunter Chardonnay** The Hunter Valley has reclaimed its position among Australia's top chardonnay regions, and here's the wine that led the charge. Although still short of its peak, it offers a brilliant combination of fresh varietal flavour, nutty complexity, structure and texture. Cellar with confidence for at least five years.

(\$70.00) ★★★★★

<https://www.tyrrells.com.au>

**2016 Shaw + Smith Adelaide Hills Sauvignon Blanc** Many people view this wine as Australia's premier sauvignon blanc, and, given this release, they have a strong argument. It's very pure, with ripe varietal characteristics of gooseberry, lantana blossom and lime. The well balanced palate is bursting with flavour and life. (\$26.00) ★★★★★

<https://www.nicks.com.au/2016-shaw-smith-sauvignon-blanc>

**2016 O'Leary Walker Watervale Riesling** There's no shortage of lively Clare lime aroma and flavour, and the acidity adds real zing to the finish. Enjoy it over the next couple of years. (\$20.00) ★★★★★

**2016 O'Leary Walker Polish Hill River Riesling** Although this wine offers plenty of citrus richness balanced by acidity, it's a little forward and may develop fairly quickly. (\$25.00) ★★★★☆

**2016 Leo Buring Clare Valley Dry Riesling** A classic limey style that speaks strongly of the Clare region. It's a long-flavoured, deliciously dry riesling with lively acidity. (\$20.00) ★★★★★

# LeoBuring

**2016 Leo Buring DWT18 Leonay Watervale Riesling** This wine is superior in all respects to the very good Clare Valley Dry. The restrained intensity of the strongly varietal lime-lemon aroma and flavour is backed up by linear acidity and prodigious length. A great cellaring prospect. (\$40.00) ★★★★★★

**2014 Dönnhoff Riesling Trocken** Australian dry rieslings take some beating, but the Germans have realised they aren't limited to sweet styles. This example, from a Nahe master, shows both floral and citrus aromatics. The palate is seamless, with acidity balancing a hint of residual sugar. (\$39.00) ★★★★★

## Reds

**2015 Traviati Beechworth Rosso (Nebbiolo-Cabernet)** The pale colour reflects the nebbiolo, as does the rose petal fragrance. It's a fresh young red, but it needs more weight to carry the nebbiolo tannins. (\$28.00) ★★★

**2014 Traviati Beechworth Tempranillo** The aromas of dark cherry, licorice and star anise are varietal and appealing. The palate offers adequate fruit with soft, comforting, savoury tannins. A pleasant drink. (\$35.00) ★★★★☆

**2013 Yalumba Galway Vintage Malbec** A fresh dark berry style with silky tannins and good fruit. The finish is a little too acidic, but this wine would work with many pasta dishes. (\$20.00) ★★★★☆

**2014 Fonterutoli Mazzei Chianti Classico** The classic dark cherry, cherry stone and bun spice characteristics of sangiovese are all present in this beautifully structured, long, dry chianti. An excellent example. (\$43.50) ★★★★★

August 12, 2016

**2015 Tar & Roses Heathcote Sangiovese** There's more than a hint of chianti in this stylish spicy red. The palate features intense, medium-weight fruit backed up by just-right dry tannins. It's impressively Tuscan-like, but Heathcote through and through. (\$24.00) ★★★★★

**2015 Tar & Roses Heathcote Tempranillo** Another varietal gem from the Tar & Roses team. The delightful loganberry and licorice aromas are confirmed by a succulent, utterly delicious, firm, fine palate. In Spain we'd drink a wine like this with lamb from an asador. In Australia, good old roast lamb will do. (\$24.00) ★★★★★  
<https://www.tarandroses.com.au/our-wines/>

**2014 Bress Heathcote (Golden Chook) Shiraz** This wine exemplifies what I view as a new and refreshing wave of Heathcote reds. The dark cherry and spice nose is sensational, and the palate is long and fine. (\$46.00) ★★★★★  
<http://www.rathdownecellars.com.au/products/online-store/>

**2015 Michael Hall Sang de Pigeon Adelaide Hills Pinot Noir** The nose is very perfumed, showing hints of stems. This is an elegant, long-flavoured pinot that drinks well now. (\$30.00) ★★★★★

**2014 Michael Hall Adelaide Hills Pinot Noir** The nose shows very fresh dark cherry with a herbal hint of stems. This is a wine that delivers length of flavour, intensity and finesse. (\$47.00) ★★★★★

**2014 Oakridge 864 B-Block Lusatia Park Yarra Valley Pinot Noir** An impressive wine with aromas and flavours leaning more to strawberry than cherry or raspberry. There's a hint of stems and the tannins are very fine. Stylish drinking. (\$78.00) ★★★★★

Lester Jesberg



Next week – Non-vintage champagnes. Where's the quality and value for money?

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