

RIESLING & ROSÉ

It's 36°C as I write this, heading to 40 and 41 in the next couple of days, hence the return to cool summer drinking. The world-wide rosé phenomenon has been well documented, and the style certainly makes sense at this time of year in Australia. Riesling makes sense any time, and we touch on styles featuring low but noticeable levels of retained sugar.



2014 Patina Scandalous Riesling The use of residual sugar in this lively riesling is precise and successful. It helps create a deliciously drinkable wine, and yet, to all intents and purposes, the palate finishes dry. A strongly varietal aromatic white from Orange, NSW. (\$25.00) ★★★★★

2016 West Cape Howe Mount Barker Riesling A vibrant, richly flavoured, limey riesling with good length and zippy acidity. Enjoy it now and over the next 12 months. (\$22.00) ★★★★★

2016 Vertigo Adelaide Hills Riesling 25GR Fresh and lively, with plenty of lemon/lime aroma and flavour. The touch of sweetness is nicely balanced by lip-smacking acidity. It would partner grilled salmon with a sweet chilli glaze very well indeed. (\$22.00) ★★★★★

2016 Mr Mick Clare Valley Riesling A wine that is slightly forward, already in its drinking window. It offers good initial flavour tapering to a clean acid finish. (\$15.00) ★★★

2016 DiGiorgio Family Kongorong Riesling Limey with apricot overtones (botrytis?). The palate is fresh, but the acidity is pronounced and the finish is fairly firm. (\$19.00) ★★★

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Rosé has become a darling of the market. I blinked in disbelief when one of my friends informed me that over \$50.00 was being paid for some Provence and Bandol rosés. These few aren't as damaging to your wallet.

We feel that rosé's role in life is to be fresh, uncomplicated, food-friendly, and as thirst-quenching as a wine can be. Balance is the biggest challenge for makers of pink wines. Some rosés are too sweet, too firm, too acidic or downright flabby.

2016 Domaine Chandon Pinot Noir Rosé Delicate pink. Fragrant strawberry and raspberry nose. A vibrant "smashable" style of rosé which is ideal hot weather drinking. (\$22.00) ★★★★★

2016 Colmar Estate Pinot Rosé Very pale pink. A delicate strawberry-scented style that is slightly sweet but well balanced by acidity. From Orange, NSW. (\$26.00) ★★★★★

2016 Wicks Estate Adelaide Hills Pinot Rosé Light pale pink with an orange tint. Very fresh, with abundant strawberry characteristics. On the sweet side, but offers good drinking. (\$20.00) ★★★★★

2016 Hedberg Hill Joyce's Rosé Pale pink. Fresh, but slightly leafy, reflecting cabernet origins. An easy to drink wine at the dry end of the scale. From Orange, NSW (\$20.00) ★★★

2016 La Linea Adelaide Hills Tempranillo Rosé Bright pink. Very fresh. Cranberry aroma with a faintly grassy edge. The palate has adequate weight and lively acidity. (\$20.00) ★★★

2016 La Linea Adelaide Hills Mencia Rosé Deeper pink than the Temp. rosé. Raspberry aroma with confectionary notes. The palate is quite firm, verging on bitterness. (\$23.00) ★★☆☆

Two wines arrived a day late to make the Alternatives report last week. Here they are.

2015 Digiorgio Family Montepulciano Fresh blackberry aroma with hints of blackcurrant and anise. The palate starts off well but finishes a little short, balanced by fine dusty tannins. (\$23.00) ★★★★★

2015 Digiorgio Family Tempranillo Ripe but dull aromas. The palate follows accordingly, being jammy and lacking freshness. (\$23.00) ★★

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