



# **WINEWISE**

**THE CONSUMER'S WINE GUIDE**

**June 2013**



**Page 2 Charles Heidsieck returns**

**Page 4 2012 Pinot Gris**

**Page 6 2010 Cabernet Sauvignon blends**

**Page 9 Penfolds Luxury Releases**

**Page 14 Discoveries**

**Page 16 2012 Chardonnay**

**Page 17 2011 Shiraz**

**Page 20 Baileys of Glenrowan**

**Page 24 Moorilla Estate**

**Page 26 Costco cheapies**

**Page 27 Australian wines to savour**

## CHARLES HEIDSIECK RETURNS



The Heidsieck name goes all the way back to 1775 in Champagne, and until quite recently Charles Heidsieck champagne was frequently seen on retailers' shelves in Australia. Then it all but disappeared, much to the dismay of the many fans of Mis-en-Cave in particular.

However, the hiatus is now easily explained. The previous owner of both Charles Heidsieck and Piper Heidsieck, Rémy-Cointreau, decided to put both of them on the market a couple of years ago. The buyer was the French firm EPI, owner of the J.M. Weston, Michel Perry and Bonpoint fashion labels.

EPI hired Cécile Bonneford (ex Veuve Clicquot) as CEO, and Cécile quickly promoted Régis Camus (formerly understudy to the late, great Daniel Thibault at Charles Heidsieck) to the position of Director of Winemaking for EPI. Thierry Rosset, who has been with Charles Heidsieck since 1988, is now Chef de Cave for CH. Once the dust had settled after the change of ownership, Robert Oatley Wines took over the Australian distribution in what has turned out to be an inspired decision.

The non-vintage champagne market can be something of a minefield. Blends, ages, disgorgement dates and times on the shelf are often unknown, and, if you're like me, you tend to fall back on "old reliables" like Louis Roederer and Pol Roger. After a recent tasting, I'm now a big fan of Charles Heidsieck.

The non-vintage Brut Réserve (pictured) is made predominantly from 2008 material, with an addition of 40% reserve wines. The average age of the reserves, held in stainless steel tanks, is between 10 and 15 years, and the final blend comprises wines from 60 different cru. Importantly, the back label shows 2008 as the year of laying down, and 2012 as the year of disgorgement. The wine spends three years on lees followed by one year in bottle. Note that the regulations of champagne production state that non-vintage champagne may not be sold until 15 months after the 1<sup>st</sup> of January following the year of harvest. I'm sure some companies exploit that rule to the full.

**NV Charles Heidsieck Brut Réserve** After the reserve wines are added, the blend is 40% chardonnay, 40% pinot noir and 20% pinot meunier. The bouquet is an impressive combination of freshness and complexity, the later showing as toasted nuts and freshly baked bread notes. Top champagnes are creamy and long on the palate, finishing with refreshing acidity, and this one fits the bill perfectly. (\$100.00) ***Highly Recommended***

**NV Charles Heidsieck Rosé Réserve** This orange-pink champagne has spent 36 months on lees and contains 20% reserve wines. Most of the pinot noir for colour hails from Ambonnay. Even if you were blindfolded, you'd identify this as a rosé. It smells of pinot noir, toast and assorted red fruits. It's quite dry and structured on the palate, but has the fruit to carry the tannins. In all respects this is a food champagne. Try it with chicken or quail. (\$140.00) ***Highly Recommended***

**2000 Charles Heidsieck Brut Millésimes** Here we have a blend of 60% pinot noir and 40% chardonnay that has spent 10 years *en tirage*. There's plenty of colour and development together with considerable richness, but, although this wine offers enjoyable drinking, it is now at its peak. (\$160.00) ***Recommended***

**1999 Charles Heidsieck Rosé Millésimes** Orange-pink colour. The nose is very much red berry and strawberry, with suggestions of brioche. The palate is noticeably firm, but it's well balanced, and has a long finish. This champagne has spent 11 years on lees. Like the NV Rosé Réserve, it's a very serious style, not just something that's pretty and pink. (\$180.00) ***Highly Recommended***

**1995 Charles Heidsieck Blanc des Millénaires** If you're looking for a wine with serious "wow" factor, here it is. Aged 15 years on lees, this is simply one of the best champagnes I've ever tasted. It's wonderfully complex, showing nuances of brioche and honey, but it's not an old wine. It's brilliantly fresh and creamy, profound and multi-faceted, with no trace of aldehyde. Sure it's expensive, but there are Australian reds that cost more than this. I know where I'd rather spend my money. (\$320.00) ***Outstanding***

Charles Heidsieck is back, positioned at the premium end of the champagne market with a range full of stars. I urge you to try the NV Brut Réserve at least. You'll see what I mean.

**Lester Jesberg**

## 2012 Pinot Grigio/Gris

Tasting date: 18/04/2013

Progress with pinot gris (or grigio) is slow, but at least it's progress. A certain amount of phenolic grip is part of gris/grigio world-wide. The challenge for winemakers is to get that grip just right, and make it a textural element rather than an unpleasant hardness.

Best value wines are printed **purple**.

### Highly Recommended



**2012 Brangayne of Orange Pinot Grigio** This is a fresh, attractive white showing stone-fruit and pear characteristics. The palate is long and vibrant, with excellent texture, acidity and grip. (\$20.00)

**2012 Philip Shaw The Gardener Orange Pinot Gris** Strongly varietal poached pear aromas show out. The palate is sweet, but very well balanced by tannins and acidity. There's an appealing hint of Alsace (Trimbach style) about this wine. (\$20.00)

**2012 Swinging Bridge Orange Pinot Gris** Very rich and malty, but, at the same time, fresh and appealing. Slightly sweet, but good, balanced varietal drinking. (\$19.95)

**2012 De Bortoli Gulf Station Pinot Grigio** A strongly varietal wine showing poached pear and apple aromas. The palate is impressive – faintly sweet, but balanced by a phenolic grip and good acidity. (\$20.00)

## Recommended

**2012 Head Over Heels Premium Vineyard Pinot Grigio** The nose is fresh, offering malt and pear aromas, while the palate brings together fruit, firmness and acidity very well. (\$8.00)

[https://www.crackawines.com.au/Berton Vineyards/2012 Berton Vineyards Head Over Heels Pinot Grigio/Sales](https://www.crackawines.com.au/Berton_Vineyards/2012_Berton_Vineyards_Head_Over_Heels_Pinot_Grigio/Sales)

**2012 Joseph d'Elena Pinot Grigio** Quite musky and tropical. Although slightly sweet, the palate is balanced by acidity and phenolic grip. (\$28.00)

**2012 Cape Schank Pinot Grigio (T'Gallant)** The nose is fresh, showing ripe pear aromas, and the palate delivers in terms of texture, length and balance. Good drinking. (\$24.00)

## Agreeable

**2012 Beelgara Black Label Adelaide Hills Pinot Grigio** Subdued somewhat by SO<sub>2</sub>, but has some pear varietal character. It doesn't lack flavour, but is a little plain and firm. (\$20.00)

**2012 Angullong Pinot Grigio** Although there's some free sulphur dioxide evident, the fresh pear aromas still show through. The palate is a little too firm, but certainly delivers varietal flavour. (\$17.00)

**2012 Zonte's Footstep Doctressa di Lago Pinot Grigio** The colour is a little advanced and the nose is musky, but the palate offers plenty of flavour with balanced firmness. (\$18.00)

**2012 Primo Estate Primo Grigio by Joseph Grilli** The colour is slightly advanced, and the nose is one of tropical fruit. Overall, this wine is a bit too coarse and sweet. (\$25.00)

**2012 Yalumba The Y Series Pinot Grigio** Although the nose is a little advanced, it delivers pear varietal character, and the palate is quite rich, almost coping with the firmness. (\$10.95)

**2012 De Bortoli La Bossa Pinot Grigio** Sulphur dioxide is very prominent on the nose, and the palate is quite coarse, but at least it doesn't lack varietal flavour. (\$8.90)

**2012 Grant Burge East Argyle Pinot Gris** Very powerful nose, with cooked, almost caramelised, aromas. Advanced and firm, but packed with flavour. (\$17.95)

## Acceptable

**2012 Windowrie Family Reserve Pinot Gris** Quite dull, showing wet straw aromas. Full flavoured, but far too hard and grippy. (\$20.00)

**2012 Tar & Roses Central Victoria Pinot Grigio** Bronze-pink colour. Musk-like nose. Firm, advanced palate. (\$18.00)

## 2010 Cabernet Sauvignon & Blends

Tasting date: 18/04/2013

We certainly cover a diverse range of cabernets here, and, as usual, the cream rose to the top. We looked for wines of length and finesse, with aromas and flavours in the true varietal spectrum. Prematurely developed wines and those that showed as anonymous dry reds were heavily penalised.

### Outstanding



**2010 Grosset Gaia** Unmistakable cabernet sauvignon. There's blackcurrant, green leaf, cedar and tobacco all tied up in a neat bundle. The tannins are firm and fine, balancing the intense fruit. Cellar. (\$58.50)

<http://www.cellardor.com.au/red-wine/cabernet-sauvignon-blends/clare-valley-sa/grosset-gaia-cabernet-cabernet-franc-merlot-2010/>

### Highly Recommended

**2010 Balnaves The Tally Reserve Coonawarra Cabernet Sauvignon** This is a very intense, powerful cabernet showing blackcurrant and a layer of new oak. It's a baby of a wine, but it has everything to suggest it's a cellaring special. Keep at least five years, but it needs longer than that. (\$80.00)

**2010 Mr Riggs Outpost Coonawarra Cabernet** It's rich, vibrant and powerful, and it's very much cabernet sauvignon. The tightness and tautness of the palate are classic, and the flavour flows long on the finish. (\$27.00)

**2010 Hay Shed Hill Block 2 Margaret River Cabernet Sauvignon** This is a fresh, powerful, closed cabernet, almost hiding its brooding blackcurrant aromas. The palate offers intense fruit, but it's disjointed at the moment, requiring a few years in bottle to settle down. (\$50.00)

**2010 Singlefile Margaret River Cabernet Merlot** A very richly flavoured red with just a hint of cassis. This is an opulent wine with plenty of varietal flavour and balanced, firm, fine tannins. (\$37.00)

**2010 Deen De Bortoli Vat 9 Cabernet Sauvignon** A very intense cabernet with all the classic characteristics, including a long finish. The firm, fine structure is just right for short-term cellaring. We suggest you do so. (\$12.90)

### Recommended

**2010 Juniper Crossing Margaret River Cabernet Sauvignon Merlot** Shows very ripe, confection-like characteristics, and is just a bit lean. (\$19.00)

**2010 Mount Avoca Pyrenees Cabernet Sauvignon** A complex cabernet with strong varietal fruit together with tobacco and herbal overtones. It's very much a dry "claret" style. (\$29.80)

**2010 Elderton Ashmead Single Vineyard Cabernet Sauvignon** Although it's a whopping big red, there's still some varietal character to be found. Very firm. (\$100.00)

### Agreeable

**2010 Flint's of Coonawarra Gammon's Crossing Cabernet Sauvignon** This is a substantial wine, but it shows clear-cut blackcurrant varietal character. The palate is a little tough, but will most likely soften. (\$23.00)

**2010 Ferngrove Majestic Frankland River Cabernet Sauvignon** The nose is strongly varietal, with pronounced blackcurrant and leaf aromas. However, the palate is very firm and tends lean. (\$30.00)

**2010 Preveli Margaret River Cabernet Merlot** Lightening colour. Slightly advanced nose still showing blackcurrant fruit. Varietal, but firm and one-dimensional. (\$21.50)

**2010 Edwards Margaret River Cabernet Sauvignon** Plain and fairly advanced, but has some varietal character. (\$35.00)

### Acceptable

**2010 Chalice Bridge The Estate Cabernet Merlot** This is an advanced herbaceous red which is firm and mean on the palate. (\$15.00)

**2010 Paxton The Vale Cabernet Sauvignon** Developed colour. Smells and tastes older than its three years. The palate has good weight, but is very firm. Short term. (\$23.00)

**2010 Koonara Family Reserve Ambriel's Gift Coonawarra Cabernet Sauvignon** This is a very powerful red with lashings of mocha oak. Too big, tannic and oaky. (\$35.00)

**2010 Rochford Isabella's Vineyard Cabernet Sauvignon** Weak colour. Has some varietal character, but is quite advanced. There's a savouriness about the wine, but it's in the process of losing fruit. Drink now. (\$38.00)

**2010 Pig In The House Cabernet Sauvignon** There's a strong confection/jam character to this wine. Very plain and simple. (\$22.00)

**2010 Chalkers Crossing Hilltops Cabernet Sauvignon** Advanced colour. The nose is what the colour telegraphs, and is showing too much development, as is the thin palate. (\$30.00)

**2010 Brothers in Arms 6th Generation Cabernet Sauvignon** Very poor browning colour. Prematurely developed. (\$29.00)

**2010 Chalice Bridge The Quest Single Vineyard Cabernet Sauvignon** Developed colour. A lean, vegetal wine. (\$21.00)

**2010 Ferngrove Symbols Frankland River Cabernet Merlot** Advanced colour, and the nose and palate are just too developed and minty. (\$16.00)

**2010 Tempus Two Copper Series Cabernet Merlot** Light, browning colour. Weedy and developed. (\$20.00)

As is usually the case with cabernet sauvignon, the regions and producers with great cabernet track records fared best. Cabernet sauvignon is much more fussy than shiraz about where it is grown, and very easily loses its "cabernetness" if it is grown in unsuitable environments.

We close by heaping praise on the De Bortoli crew at Bilbul, near Griffith, for what they've achieved with the 2010 Deen De Bortoli Cabernet Sauvignon. Blending cabernet sauvignon to produce a wine of quality at a low price point is no easy task, and we've very happy to be able to recommend such an affordable wine.



## Penfolds Luxury Releases

This year the Penfolds tasting was quite eventful - for me at least. A day trip from Sydney to Adelaide and the hallowed cellars at Magill was on the cards for a 1pm tasting of the top end Penfolds range. To cut a VERY long story short, the day started at 5am, and included a grounded plane, many phone calls, a terrible airport sandwich, and a long trip through Adelaide due to the fact the town centre was still closed off for a car race. I arrived at Magill about 3.30pm. My plane home was at 5.10pm, so this left me just over an hour to taste twenty-seven wines. At this point I thank my lucky stars for my experience of wine show judging – it makes ‘speed tasting’ a breeze.

The vintages involved this year were 2008 to 2012, with the top reds spanning 2008 to 2010. The 2008 and 2009 vintages in South Australia were pretty warm to say the least. However, a few wines fared well. The 2010 vintage was much better. The Penfolds red winemaking team declared it the ‘Vintage of the decade’, and the proof is certainly in the pudding.

The prices have increased across some of the wines, particularly Grange, so unless you are an avid collector, this could also be a good time to check out the auction houses.

So, let’s get on with the tasting. All prices are Recommended Retail.

**2012 Penfolds Bin 51 Riesling** (Eden Valley, S.A) Aromas of flowers, lemon rind and guava adorn the nose. The palate is citrus-like and tropically fruited, with some richness to the mouthfeel, bright mineral acidity, and a dry, talcy finish. Cellar it for another 5-10 years to see it develop some nice toast and honey characteristics. (\$30.00) **Highly Recommended**

Maturation: 3-months in stainless steel vats

**2010 Penfolds Yattarna Chardonnay** (Tasmania and Adelaide Hills) This release of Yattarna contains a fair slice of Tassie fruit – something that will be increasing in years to come, according to Penfolds. It’s a very leesy, slightly nutty style of wine with some nice white peach and jasmine aromas. The palate is medium-bodied, with white stone fruit and dairy flavours, zippy lemon acidity, and a bright, flinty finish. In my opinion, it is not quite up to the 2009, but it is still a lovely wine. (\$130.00) **Highly Recommended**

Maturation: 8-months in 57% new and 43% seasoned French oak

**2012 Penfolds Bin 23 Pinot Noir** (Adelaide Hills, S.A) This is a very dense, raw style of pinot noir that shows bright red and black fruits on the nose, with subtle purple florals. The palate is quite full-bodied, compact and fruity, with powdery tannins, twangy acidity, and a dry, lush finish. It’s very primary right now and may

benefit from another 12 months in bottle. However, it's not what I would call classic pinot, and falls a bit too much into the 'dry red' category for my liking. (\$40.00) **Recommended**

Maturation: Nine months in 16% new and 22% seasoned French oak

**2011 Penfolds Bin 138 Shiraz Grenache Mataro** (Barossa Valley, S.A) Lots of blue and red-berried fruits show on the nose, together with hints of meatiness and Chinese five spice. The palate is quite full-bodied and luscious, with appealing raspberry and vanilla flavours, balanced chalky tannins, taut, slightly tart acidity, and a dry, fruity, tight finish. This will benefit from some time or a good decant. (\$38.00) **Recommended**

Maturation: 12-months in older American oak hogsheads

**2011 Penfolds Bin 128 Shiraz** (Coonawarra, S.A) Bright purple in colour, this 2011 model Bin 128 has loads of dark berry fruits and white pepper on the nose, while the palate is quite elegant with choc-coated blackberries, hints of spice, brisk acidity, and fine, savoury-edged tannins. It's an appealing drink. (\$38.00)

**Recommended**

Maturation: 12-months in French oak – 25% new, 40% one-year-old and 35% two-year-old

**2010 Penfolds Bin 28 Kalimna Shiraz** (Multi-regional South Australia) Dollar for dollar, the Bin 28 shiraz is the pick of the Penfolds range. The 2010 once again punches well above its weight division to deliver a lush, but not overripe, wine that is a dense, bright purple colour with aromas and flavours of blackberries and cherries, soft, exotic spice and hints of espresso coffee all wrapped up in taut tannins. The acidity, unobtrusive oak, and a dark, rich anise-like finish complete the picture. This wine has a long life ahead of it and opened up beautifully after about 30 minutes in the glass. It will benefit from a few years in the cellar to fully reveal itself. (\$38.00) **Highly Recommended**

Maturation: 12-months in seasoned American oak hogsheads

**2010 Penfolds Bin 150 Marananga Shiraz** (Marananga, Barossa Valley) Here is the relatively new sub-regional release of from Penfolds. It shows lots of dense, super-ripe fruits on the nose in the blackberry and Christmas cake vein. The palate is rich, fruit-sweet and compact, with maraschino cherry and dried fruit flavours, mocha and Chinese five spice, approachable tannins, and a ripe, fleshy finish. It's an all-stops-out, big Barossa shiraz.

(\$75.00) **Recommended**

Maturation: 15-months in 25% new French oak, 25% one-year-old French oak, 25% new American oak and 25% one-year-old American oak.

**2010 Penfolds Bin 407 Cabernet Sauvignon** (Multi-regional South Australia) Penfolds claims there are 'No herbal or greener cues' in this wine, but I would have to disagree. It's certainly a dense blackcurrant-like wine with lots of chocolatey notes, but I

feel it shows very definite green bean characters on the nose and palate, along with liberal licks of mocha oak. That being said, the greener notes are not too offensive, and the palate is supported by balanced acidity and fine, chalky tannins. It's possible time may settle some of the herbal character, and the oak that I found to be somewhat overbearing at this stage. However, cellaring involves the risk that those issues may not ever be fully resolved. (\$75.00)

***Recommended***

Maturation: 12-months in 23% new French oak, 10% new American oak, 18% one-year-old American oak and 45% two-year-old American oak.

**2010 Penfolds Bin 389 Cabernet Shiraz** (Multi-regional South Australia)

'Baby Grange' Bin 389 has been one of the most consistent wines in the Penfolds portfolio. Regardless of the year, this label delivers a good product from the hands of veteran Penfolds winemaker Steve Lienert. Made from 51% cabernet and 49% shiraz, this dense wine shows wonderful aromas of red and black cherries, together with hints of cranberries, exotic spice and appealing subtle savouriness. The palate is full-bodied and amazingly graceful for its 14.5% alcohol, with powerful tastes of dark plums, touches of soy and star anise, poised acidity and oak, and slinky, taut tannins that ensure it will live for a number of years. (\$75.00) ***Outstanding***

Maturation: 14-months in American hogsheads. 40% new, 20% one-year-old and 20% two-year-old

**2009 Penfolds St Henri Shiraz** (Multi-regional South Australia)

Wow! This is a good wine! And it stands out from the usual Penfolds pack this year due to its very Euro-centric nature. It's a dense wine that looks different every time you revisit the glass as it progresses from dense, dark fruits of every kind through to savouriness and outright spiciness. The palate is beautifully balanced, with oak, acid and tannin in its right measures, all tightly wound to secure its future in the cellar. (\$95.00)

***Outstanding***

Maturation: 14-months in older, larger oak vats

**2010 Penfolds Magill Estate Shiraz** The beauty of Magill

Estate is that it is from a single vineyard, and it seems to improve each year since Penfolds renewed its focus on this particular wine. It's a compact, powerful number that displays appealing whiffs of ripe blackberries and dark plums on the nose, with touches of violet florals, oaky notes and deli-meats. The palate is full-bodied and rich, but it does have elegance, with lots of luscious plum and berry flavours, tight and talciness, balanced acidity, oak, and a decent fruity finish. Cellar. (\$130.00) ***Highly Recommended***

Maturation: 14-months in 65% new French oak, 33% new American oak and 2% in one-year-old French oak.

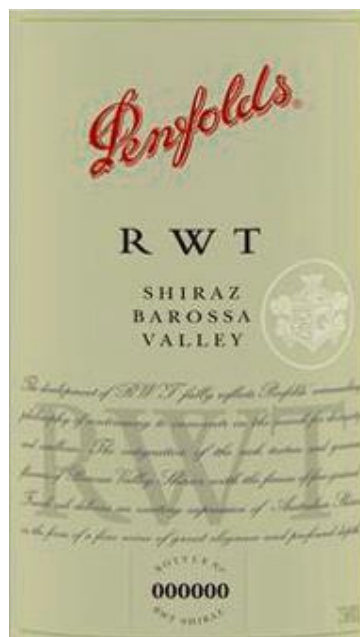
**2010 Penfolds Bin 169 Cabernet Sauvignon** (Coonawarra) A dense, glass-coating wine that displays scents of ultra-ripe black fruits and licorice, with just a whisper of soft spice, mint and dried herbs. The palate is powerful and surprisingly balanced, with vivid fruit flavours, hints of olive tapenade, moderate grip to the tannins, bright acidity, and a dry, long, juicy finish. This should cellar well and improve. (\$350.00) **Highly Recommended**

Maturation: 14-months in new French oak

**2010 Penfolds Bin 707 Cabernet Sauvignon** (multi-regional South Australia) By geez this is a tight beast of a wine! It's dense ruby and purple in colour, and the nose has plenty of ripe blackcurrant, blueberry and violets, with just a kiss of mint. The palate is tightly wound with a dense, dark-fruited centre, appealing savouriness, taut chalky tannins, twangy acidity, and a long black-fruited finish. This needs a mountain of time to show its full potential. To drink it today would be a crime. (\$350.00)

**Highly Recommended**

Maturation: 16-months in new American oak hogsheads



**2010 RWT Shiraz** (Barossa Valley) I have made no bones in the past that I think this what Grange should be about – single region and Barossa. This 2010 RWT confirms this, but I will also admit that the personality of this wine is more up my street. Vibrant purple in colour, it's highly perfumed, with attractive aromas of pepper, florals, exotic spice and deli-meats that keep evolving in the glass. The palate is bold yet elegant, with generous dark fruit flavours, licks of earthiness and mocha, a talcy textured palate, taut, fine tannins, and a long, spicy finish. It's very backward at this stage, just waiting to explode! It will benefit greatly from several years' cellaring. I would buy this. (\$175.00) **Outstanding**

Maturation: 15-months in 80% new and 20% one-year-old French Oak



**2008 Grange Shiraz** (Barossa Valley, Clare Valley, Magill Estate)

This is a very dense, compact, super-ripe wine that shows an abundance of black cherries, fruit mince pie, licorice and chocolate-coated coconut on the nose. There is no doubt that the fruit is excellent, it just appears so amazingly ultra-ripe it's toe is into 'dead fruit' territory. However, the good thing about that is that the usually forceful American oak is pushed more into the background on the palate, which makes it quite sumptuous, juicy and friendly to drink. The tannins are firm, but approachable, the acidity is bright and balanced, and the long finish brings back memories of Christmas cake and coffee.

This is a Grange you could happily drink in the next couple of years with a decent decant. It's certainly much more cuddly and friendly at this stage than Grange normally is. However, I don't feel this is a great Grange, despite the 100-Parker points, and I would be prepared to drink this before a few of its predecessors.

***Highly Recommended***

Maturation: 19-months in new American oak hogsheads

I'll leave you to decide if you think it's worth the money. (\$785.00)

**Deb Pearce**

## Discoveries

I shared some wines made from “alternative” varieties last night with attendees of my latest wine course. These are the wines that appealed most to me and those present.

Best value wines are printed **purple**.



### **2012 Angullong The Pretender Central Ranges Savagnin**

Orange and environs have certainly been kicking goals recently, and here's another one. The nose tends strongly to citrus, with elements of lemon, orange and pink grapefruit, while the palate is structured and textural, delivering plenty of flavour. This is one of Australia's best wines so far from the grape variety once known as albariño. (\$22.00) **Highly Recommended**

<http://angullong.mybigcommerce.com/2012-angullong-the-pretender-savagnin/>

**2012 Toppers Mountain Gewürztraminer** This wine, from the New England region of NSW can lay claim to being Australia's best gewürz. The latest release is fresh and expressive, showing the classic lychee, musk and rose petal aromas. The palate is fresh, dry and satisfying. (\$35.00) **Highly Recommended**

**2010 Hay Shed Hill Margaret River Malbec** Once in a while someone does something great with malbec, and I'm reminded how good it can be as a stand-alone varietal. Michael Kerrigan of Hay Shed Hill has certainly rung some bells with this one. It shows intense dark plum and blueberry aromas and flavours, and the fine, persistent tannins add a pleasingly savoury touch to the long, balanced palate. (\$30.00) **Highly Recommended**

**2011 Cape Mentelle Margaret River Zinfandel** Here's another Margaret River red that's out of the mainstream. Although this label has been around for decades, and has a cult wine status, this release tends to break the mould. It has the typical raspberry Zin characteristics, but they're not jammy, and the palate isn't overwhelmingly alcoholic. Fine, dry tannins and well handled oak curb the enthusiasm of the fruit in a positive way. (\$45.00)

***Highly Recommended***

**Lester Jesberg**

## TASMANIAN WINE COMES TO YOU

For all the Tasmanian wine lovers on the 'big island' (as we little islanders call it), Wine Tasmania is very pleased to let you know about opportunities to quench your thirst for Tasmanian wine and start planning your next visit!

We are making our annual pilgrimage into Sydney, Melbourne and Brisbane for our Tasmania Unbottled 2013 event. Dates and venues are locked in (as shown below) and we're selecting the wine, cheese, seafood and more of the island's outstanding gourmet fare to share with you what we enjoy on a daily basis... This annual event offers the chance for wine enthusiasts, wine trade and media to try more than 100 award-winning and new release wines, many of which are rarely seen outside Tasmania. We'll keep you posted on details and hope to see you in July / August!

### TASMANIA UNBOTTLED 2013

**SYDNEY - Tuesday 30 July**

DOCKSIDE, Cockle Bay Wharf, Darling Harbour

**BRISBANE - Thursday 1 August**

EMPORIUM HOTEL, Fortitude Valley

**MELBOURNE - Monday 5 August**

ZINC, Federation Square, Melbourne

Check out all you need to know about visiting Tasmania's vineyards on our brand spanking new website - [www.winetasmania.com.au](http://www.winetasmania.com.au).

## 2012 Chardonnay

Tasting date: 23/04/2013

**I**t's early days for the 2012 chardonnays, but the vintage promises much. The two wines with genuine complexity rose quickly to the top.

### Highly Recommended



#### **2012 Wirra Wirra The 12th Man Adelaide Hills Chardonnay**

The vibrant white peach fruit is matched by lees-derived sulphidic funk that is not overbearing, and provides positive complexity. A creamy, well structured palate completes the picture. A classy chardonnay. (\$31.50)

### Recommended

**2012 Cape Mentelle Margaret River Chardonnay** This is a fresh, subtle chardonnay showing hints of lees nuttiness and quality oak. The palate is tight, firmed up by the oak. Needs time, but the oak is slightly overstated. (\$42.00)

### Agreeable

**2012 Mt. Monster Limestone Coast Chardonnay** A simple, peachy chardonnay that delivers good fruit weight and freshness. Short term. (\$15.95)

**2012 Grant Burge Summers Chardonnay** A plain, stone fruit chardonnay that is already showing some development. It has sufficient fruit for current drinking, and is slightly sweet. (\$20.00)



**2012 Tournon Landsborough Vineyard Pyrenees**

**Chardonnay** Quite forward and peachy, with some obvious toasty oak. Nevertheless, it offers plenty of unsubtle drink-now flavour. (\$26.00)

**Acceptable**

**2012 Bilgavia Estate Hunter Valley Chardonnay** Plain and tending broad. Hard on the finish. (\$30.00)

**2012 Koonara The Marquise Mt Gambier Chardonnay** The nose is substantial but too buttery, and the palate, while fresh, still shows too much butter as well. (\$24.95).

**2012 Jip Jip Rocks Padthaway Unoaked Chardonnay** A very tropical style with tinned pineapple characteristics. This wine is developing very quickly. (\$19.95)

**2012 Tempus Two Copper Series Wilde Chardonnay** Shows white peach characteristics with hints of toasted cashew together with herbal overtones. The palate is becoming coarse. (\$21.00)

**2012 Lowe Tinja Mudgee Chardonnay** Fresh but plain, with simple vanilla oak which dominates the finish. (\$20.00)

**2012 DogRock Pyrenees Chardonnay** A forward chardonnay lacking vibrancy. (\$25.00)

**2012 Windowrie Family Reserve Chardonnay** The nose is very much in the butterscotch milkshake category, and the palate is firm and empty. (\$23.00)

**2011 Shiraz**

**Tasting date: 23/04/2013**

**M**any regions in Australia suffered the slings and arrows of outrageous fortune in 2011. Poor weather conditions made a heavy impact, and it shows in most of the wines.

**Highly Recommended**

**2011 Oakvale Limited Release Reserve Hunter Valley Shiraz** The nose is totally captivating – spices, black pepper and classy oak, all wrapped up in a robe of vibrant dark berry fruit. The palate is long, offering medium-bodied fruit and savoury tannins. Cork seal. (\$70.00)

**2011 Cape Mentelle Margaret River Shiraz** The nose has a lot of appeal, showing dark berry and spice. The palate is taut and tight, but has the fruit to allow it time to soften. Keep 2-3 years. (\$40.00)

## Recommended

### **2011 Hentley Farm The Beauty Barossa Valley Shiraz**

There's impressive depth of dark berry fruit here, and the palate is fresh, with balanced firmness. Enjoy this wine over the next couple of years. (\$52.50)

**2011 Mr Riggs The Gaffer McLaren Vale Shiraz** A big, ripe shiraz that verges on "dead fruit" character, but just avoids it. It's intense and firm, but the tannins, although very dry, aren't blocky. Short term. (\$22.00)

**2011 Tower Estate Hunter Valley Shiraz** There's attractive varietal blackberry character here together with a hint of black pepper and grilled beef. The palate is vibrant, but doesn't have the intensity for long term cellaring. Enjoy this wine over the next 2-3 years. (\$32.00)

**2011 Paxton Quandong Farm McLaren Vale Shiraz** The nose is very fresh and inviting, offering strongly varietal blackcurrant aromas. The palate is lively and firm, with sufficient fruit for short term cellaring. (\$30.00)

**2011 Printhie MCC Orange Shiraz** This wine is advanced, showing confection-like characteristics reminiscent of summer pudding. The palate delivers reasonable fruit weight, but it's comparatively simple. (\$36.00)

## Agreeable

**2011 Cape Mentelle Marmaduke Margaret River Shiraz** A very fresh, spicy, blackberry style that offers good varietal flavour, but the tannic grip is assertive. (\$19.00)

**2011 Dandelion Vineyards Lionheart of the Barossa Shiraz** The nose is intense, very much in the ripe blackberry vein. That intensity comes through on the palate which has fine tannins, but there's a strong acid spike. (\$27.50)

**2011 Oakvale Peppercorn Hunter Valley Shiraz** Fresh and attractively plummy, but a little simple and short. (\$25.00)

**2011 DogRock Single Vineyard Pyrenees Shiraz** An intense, brooding shiraz with an overlay of oak. It has intense fruit but is very firm. (\$25.00)

**2011 Leaping Lizard Western Australia Shiraz** A very firm wine which has good fruit but shows sulphidic reduction. (\$16.00)

**2011 Pilot's View by Woodstock McLaren Vale Shiraz** There's no doubting the rich, vibrant fruit of this wine, but it's clobbered by charry oak which dominates the finish. What a shame. (\$38.00)

**2011 Penny's Hill Cracking Black McLaren Vale Shiraz** Very ripe fruit characteristics show through, but without the desired freshness. There's plenty of flavour and tannin, but this is a short-term wine. (\$22.00)

## Acceptable

**2011 Wolf Blass Private Release Fleurieu Barossa Shiraz**

Colour lightening, slightly weak. Simple and somewhat jammy, but has enough fruit for current drinking. (\$25.00)

**2011 Pfeiffer Shiraz** Although the nose reflects ripe fruit, it lacks vibrancy, and the firm palate confirms that impression. (\$24.00)

**2011 Chapel Hill Parson's Nose McLaren Vale Shiraz**

The nose is ripe and dull, with Vegemite overtones, and the dry, ungenerous palate comes as no surprise. (\$16.00)

**2011 Dandelion Vineyards Lioness of McLaren Vale Shiraz**

Advanced colour. The raisined fruit on the nose tells a story which is backed up by the already-tired palate. (\$27.50)

**2011 Ross Hill Pinnacle Series Orange Shiraz**

A light, slightly herbal shiraz which is developing quickly. The unpleasant weather leading up to vintage has taken its toll. (\$36.00)

**2011 Maxwell Silver Hammer McLaren Vale Shiraz**

Advanced colour. This wine is dull and drying out. (\$18.00)

**2011 Elderton Eden Valley Shiraz**

Weak colour. Thin, dry palate. (\$20.00)

**2011 Head Over Heels Shiraz**

Poor colour. Thin, weedy palate. (\$8.00)

**2011 Seville Estate The Barber Yarra Valley Shiraz**

Weak colour. A dull, advanced wine. Another victim of the elements. (\$22.00)

**2011 Yarrh Canberra District Shiraz**

Very weak colour. Lean and far too developed, showing the impact of a very difficult vintage. It has just enough fruit to avoid the lowest rating. (\$25.00)

**2011 Pig In The House Cowra Shiraz**

Developed, lean and hard. (\$20.00)

## TWITTERERS!

**Follow Lester Jesberg @LesterJez and Deb Pearce @vinousgirl for up to date wine, food (and horse racing) comment**

## BAILEYS of GLENROWAN

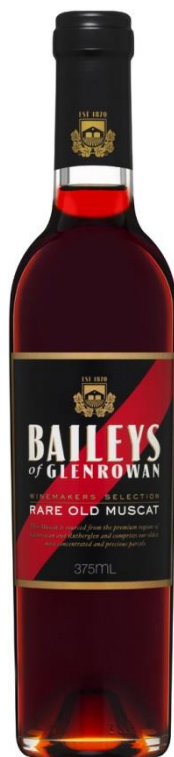
Whenever I cross the range on the way to Baileys winery near Glenrowan, I'm reminded of a passage from W.S. Benwell's *Journey To Wine In Victoria*.

“At the top of the ridge is a sort of pass on a turn of the track, flanked by boulders as big as a house – a perfect place to hold up a coach and its gold escort. Behind, there is a glimpse of the Alps; while ahead and below are two great cultivated squares that are the Bailey vines.”

I feel a strong bond with the winery, having visited every winemaker in residence since Alan Bailey retired in 1972.

Richard Bailey and his family moved from Manchester, England to Melbourne in the 1840s and later operated a cartage business on the north-east Victorian goldfields. When the gold petered out Richard purchased land at the foot of the Warby Ranges and planted vines between 1875 and 1889. Winemaking has continued uninterrupted from that time.

Baileys reds, known for their “Essendon Football Club” labels, enjoyed a period of great popularity in the 1960s, when solid “Hermitages” were very much in favour. Journalist Keith Dunstan once described Baileys reds as “liquid steak and eggs,” but a visiting Frenchman trumped him, saying “they are food, wine and a good cigar.”



Not only did Alan Bailey make formidable reds, his fortified wines were legendary – certainly legendary enough to attract companies that wished to diversify in the seventies. Harry Tinson, an

executive with Davis Gelatine, convinced the company board to acquire Baileys, with the plan of retaining Alan as winemaker. However, Alan had other ideas and retired, leaving a vacancy that Harry decided to fill himself.

My enduring memory of Harry is how he proved the sceptics wrong by turning Alan Bailey's very good fortifieds into great ones. His HJT label became famous, and stood toe to toe with the legendary muscats and tokays of Chambers and Morris in Australian wine shows. Harry's 14 years at Baileys was a critical time in the winery's history, in that more technically correct wines with finesse never before seen in that part of the world became the norm.

Changes in the Australian corporate scene since the early seventies are too complex and torturous to occupy much space here, but Baileys is now a part of Treasury Wine Estates, and Paul Dahlenburg is general manager after starting in the vineyard in 1998. Paul's long tenure and hands-on approach means that he lives and breathes the Bailey's culture and history.



***Paul Dahlenburg***

Harry Tinson started a revolution of sorts at Baileys, and Paul Dahlenburg honours Harry's contribution and continues to finesse the wines, putting his own stamp on the style. This doesn't mean it's a simple rush to user-friendliness at the cost of tradition and quality. Paul's aim, indeed, duty, is to preserve the unique flavours delivered by the Bailey vineyards and present them in bottle in a polished, modern way – whether the wines be dry red or fortified.

He is succeeding admirably.

## THE WINES

One of Paul's best pieces of handiwork is the **2010 Bailey's of Glenrowan Petite Sirah** which is, in fact, 100% durif. It's certainly not the type of wine Alan Bailey would have made in the 1960s because it is quite delicious right now. The dark fruits flavours team beautifully with the supple tannins.

While it's certainly no lightweight, its sheer drinkability makes it an ideal wine to serve with something like a barbecued piece of porterhouse. (\$25.00) **Highly Recommended**

**The 2010 Bailey's of Glenrowan Shiraz** has all the blackberry, graphite and ironstone of the traditional Bailey's reds, but without the tough edges. While it certainly has its share of tannin, I found that a classic bistro-style entrecôte with sauce Bearnaise and frites ameliorated the mouthfeel of the wine. Keeping it for 5-10 years will have a similar effect. (\$25.00) **Highly Recommended**

A few years ago a Rutherglen producer chided me for daring to favour a Riverina durif over his. His argument was based on the "fact" that north-east Victoria was the home of durif. I gently pointed out that his view smacked of complacency, and that his wine was very firm and not as fresh as the interloper from Griffith.

In the **2010 Bailey's of Glenrowan Durif** we have the type of wine my Rutherglen friend could have, and should have, made. Firstly, it has that wonderful fresh varietal nose, a little like summer pudding with the emphasis on blackberry and blueberry. Certainly the palate is firm, but it's a beautifully balanced firmness in sync with the vibrant fruit. This isn't a hugely ripe Durif, even though the alcohol is shown as 15.5%. I think it's a truly impressive interpretation of a variety with which Australian makers have struggled for decades. Cellar. (\$25.00) **Outstanding**

**The Bailey's of Glenrowan Founder Series Classic Topaque** (I almost typed Tokay in defiance) is very representative of the fortified muscadelle style. The toffee and golden syrup aromas are very alluring, and the luscious, sweet palate is dangerously tempting. A good, albeit young, example. (\$30.00) **Recommended**

I could write almost the same thing about the **Baileys of Glenrowan Founder Series Classic Muscat**, substituting varietal grape and raisin for toffee and golden syrup. It's a lovely young fortified just bursting with flavour. (\$30.00) **Recommended**

The Baileys of Glenrowan Winemaker's Selection Rare Muscat is something entirely different. The aged rancio characteristics impart considerable complexity, but don't dominate the well freshened nose. Bailey's muscats have always been more perfumed and floral than those of their Rutherglen neighbours, and this is a classic example. The palate is very sweet, long and intense. A gem of a wine. (\$75.00/375 ml) **Outstanding**



It would be easy to write that Bailey's has returned to the glory days. I'll go one better than that. Bailey's wines are better than they've ever been. Skill and attention to detail in both vineyards and winery, driven by Paul Dahlenburg, have seen to that.

Australian producers are making magnificent reds in cool areas, but there will always be a place at the table for wines of substance and balance like those of Bailey's. I'll also state the obvious in saying that the Bailey's Muscats and Topaques rank with the best fortifieds of the world.



*Old stables at Baileys*

If you're planning a visit to the north-east of Victoria I strongly suggest you include Bailey's in your programme. Not only are the wines worth a detour, the grounds of the winery are a delight, and include old buildings and winery equipment that will take you on a journey back in time. <http://www.baileysofglenrowan.com.au>

**Lester Jesberg**

### **OUR RATING SCALE**

**Outstanding** Exceptional by any standard – a world-class wine.

**Highly Recommended** A very fine wine which is a faultless example of the style.

**Recommended** Has no faults and offers most enjoyable drinking.

**Agreeable** Lacks intensity or may have minor blemishes, but is still a pleasant drink

**Acceptable** Decidedly run of the mill, and/or obviously deficient in some way or other

**Unacceptable** A wine that, in our view, provides no drinking pleasure.

**Please don't ask us to express that in terms of the 100 point scale. Come up with your own conversion – if you must.**

## Moorilla Estate

Not long ago I had the opportunity to visit Moorilla Estate and taste a range of wines with winemaker Conor Van der Reest. Moorilla is situated on a beautiful peninsula projecting into the Derwent River, virtually within the Hobart suburban area. The site has been the subject of much redevelopment over the past few years, with the Museum of Old and New Art (MONA) being built on one side of the peninsula. While MONA has been getting all the publicity of late, it is well worth seeking out Moorilla Estate wines because they are really hitting their straps. I especially valued the texture and acid in the whites and the savory precision of the reds.

Moorilla Estate is one of the oldest labels in Tasmania, although the winery was entirely rebuilt for the 2010 vintage. The 120 tonne capacity plant is now state of the art, three-level and gravity fed, expressly designed for handling small batches to provide blending components for the wines. About 70% of Moorilla's wines are sold on-site in various outlets associated with MONA, so some will be hard to find on the mainland.

The rebuilding of the winery saw production reduced by about 80% to 90 tonnes, so Conor is now able to focus on handling the fruit from estate plantings in small fermentations to increase quality and site expression. While the beautiful old vines on the peninsula provide a gracious avenue for the drive up to Moorilla and MONA, most of the wines come from 15 ha of vineyards much further north at Rosevears in the Tamar valley – the old St Matthias vineyard.

Conor is devoted to cool climate winemaking, and has a great affection for aromatic white varieties. Moorilla has two label ranges; the entry-level Praxis series of wines is fruit-driven and accessible, and The Muse label is reserved for varieties that can be cellared. David Walsh wants these wines to be of very high quality, but not necessarily easily accessible. All are under screwcap.

**2010 Moorilla Muse Riesling** Opens with a beautiful honeysuckle floral nose. Palate long, complex and correct, with great textural input reflecting 3-4 months on lees, and fruit-acid drive on finish. 0.3% g/l residual sugar means it's bone dry. (\$30.00) *Highly Recommended*

**2010 Moorilla Muse Pinot Gris** 45% barrel ferment, beautiful nose of white pear and honey. Palate long and extremely well textured, with phenolics handled well. A serious gris. (\$35.00) *Highly Recommended*

**2011 Moorilla Muse Gewürztraminer** Nose and palate show spicy rose petals and Turkish delight. Again great texture and acid lift on finish. 50% Derwent and 50% Tamar fruit. (\$35.00) *Highly Recommended*



**2011 Moorilla Muse Sauvignon** Nose opens with spices like cloves, nutmeg, cinnamon, plus gooseberry and fresh quince. Palate driven by citrus flavours, with obvious acid lift on finish. 50% barrel fermented. (\$30.00) *Recommended*

**2010 Moorilla Muse Chardonnay** Aromas of white peach and mandarin peel give way to a full-bodied palate echoing these same characteristics, with sensitive oak handling, lovely acid and textural mouthfeel. 50% wild yeast ferment, 35% new French oak. (\$45.00) *Highly Recommended*



**2010 Moorilla Muse Pinot Noir** Dark vermillion colour, nose of plum and dark cherries, palate with similar flavours, good length and complexity in a medium to full-bodied pinot. Oak and tannins sensibly handled and present but unobtrusive. Mostly fruit from the Derwent vineyard, 30% whole-bunch ferment. Savoury fruit, fine tannins and acid invite cellaring for five years. (\$48.00) *Outstanding*

**2010 Moorilla Muse Cabernet Merlot** Colour mid purple, very expressive bright red fruits on nose and palate which is well structured, with ripe tannins and good length. 30% new oak for 18 months. 52% Cabernet Sauvignon, 10% Cabernet Franc, 38% Merlot. (\$35.00) *Recommended*

**2010 Moorilla Muse Syrah** Colour dark crimson, nose and palate show black pepper, ginger and spice. Savoury, with skilled tannin management, energy and length. Very good cool climate shiraz. Tamar Valley fruit. (\$67.00) *Highly Recommended*

Moorilla Estate produces sophisticated small-batch wine. That means nothing cheap and nothing pandering to populist tastes. I'd be surprised if Winewise subscribers don't enjoy them.

**David Yeates**

<http://www.mona.net.au/shop/Cellar-Door.aspx>

## COSTCO CHEAPIES

**O**K, I admit I occasionally push a trolley around Costco following my wife who always seems intent on filling up the super-sized cart. I've sometimes glanced at the wine selection, and I must admit that I've been surprised to see some high-profile Australian wines, from producers large and small. However, my focus this time is on imported cheapies.

Excellent Value wines in [blue](#).

**2011 Chablis (Bouchot-Ludot)** Everything you could possibly hope for at the price – and more – except it's sealed with cork and not screwcap. It has plenty of that classic poached quince aroma and flavour backed up by steely acidity, and the wine is as clean as the proverbial whistle. (\$14.00) **Recommended**

**2010 Tenuta Sassoregale Maremma Sangiovese** Many Australian producers have tried their hands at sangiovese. The vast majority have failed. Only a very few have made wines that can stand up to, or surpass, this one from Italy. The cherry and bun spice characteristics shine out on a generous palate with savoury tannins. If you want to judge Australian sangiovese, use this wine as a guide. Our makers who have put in the hard yards won't mind. Those who haven't will think about pulling out their vines. Screwcap. (\$11.00) **Recommended**

**2011 Fleurie (Château de Chénas)** Take it from me, if you go into any major supermarket like Leclerc or Carrefour in France, you'll be lucky to find a cru Beaujolais as good as this. Fleurie, according to the old English experts, is supposed to be "feminine". Like most of the "experts", they were "had" by the most aggressive marketers in France. This is serious Beaujolais. It's like a Côte de Beaune village pinot noir. Enough said. Sadly, cork-sealed. (\$14.00) **Highly Recommended**

*This wine comes from the co-operative of Chénas, owned by 44 growers. It's testimony to how many French wine co-ops have lifted their games. It's a pity they haven't taken that extra step, and sealed the wine with Screwcap.*

**2010 Tres Picos Garnacha (Bordegas Borsao)** This grenache, from the Zaragoza region, midway between Barcelona and the Rioja, is quite something. It's ripe, but very fresh, without any confection character. It's also built to last, and has a pleasant charred beef character that enhances the intense dark berry and plum aromas. Cork seal and all, it's a bargain. (\$18.00) **Highly Recommended**

## AUSTRALIAN WINES TO SAVOUR



### **2007 Pauletts Polish Hill River Aged Release Riesling**

Tasting – and then drinking – this wine was a thrill. In my view it's in its perfect drinking window, offering both freshness and maturity in equal measure. The palate is dry, intense and long, finishing with mouth-watering acidity. A wine for the riesling purist, that will deliver the goods for a few years yet. A strong thumbs-up to Pauletts for holding stocks of this riesling for six years. The price is more than fair. (\$50.00) **Outstanding**

[http://www.paulettwines.com.au/Paulett\\_OrderForm](http://www.paulettwines.com.au/Paulett_OrderForm)

**2011 Josef Chromy Delikāt SGR Riesling** A decade or so ago, Tasmania looked like it would become a home for riesling and now it has. This wine has the characteristics of a Mosel spätlese in that it is fragrantly riesling, and the sweetness and acidity interplay seamlessly. It's probably at its best as an aperitif, but could be enjoyed with young goat cheese or even a mild chicken curry. (\$26.00) **Highly Recommended**

<http://www.josefchromy.com.au/2011-joesf-chromy-sgr-delikat-riesling>

**2011 Printhie MCC Orange Chardonnay** Classic cool area aromas of grapefruit show on the nose, enhanced by a faintly nutty overtone. The palate has a creamy texture and very lively acidity which adds drive to the fresh, dry finish. (\$36.00) **Highly Recommended**

**2012 Yalumba Y Series Sangiovese Rosé** If you see rosés as sweet nothings, this one could interest you. It's dry, showing controlled sangiovese tannins, and there's plenty of flavour to carry the firmness. This is a red-wine drinker's rosé. (\$11.00) **Recommended**

**2009 Bellwether Coonawarra Cabernet Sauvignon** This wine was entered in the Winewise Championship, but arrived too late. That's a pity, because it's very special. Many Coonawarras seem "forced" i.e. they can be a bit too big, ripe and oaky. I find the essence of the region here – purity of varietal flavour and fineness of structure. In those respects it mirrors some of the best Coonawarras of the 1960s, except that this wine has more class and polish. (\$50.00) **Outstanding**

<http://www.bellwetherwines.com.au/order.html>

**Dandelion Vineyards Legacy of the Barossa 30 Year Old Pedro Ximénez** I hold the people who preserve the great things of our heritage in high esteem. There's not much PX left in Australia, and this one is expressed as a beautifully poised, dryish, venerable fortified wine. There's a little of that classic sticky date pudding nose, but this wine is more like a long-aged Aussie tawny port. Don't miss it. (\$27.50/375 ml) **Highly Recommended**

Lester Jesberg

## SPARKLING WINE

**2009 Yarrabank Cuvée** This is a very impressive sparkling wine that delivers in all departments. It's fresh, creamy, complex and seamless, showing subtle bready, brioche characteristics. Stylish drinking right now. (\$38.00) **Highly Recommended**

**2008 Clover Hill Vintage Brut** A fresh, lively sparkling wine with subtle bready complexity and a creamy mousse. The palate is very satisfying, finishing with typical Tasmanian acidity. (\$35.00) **Highly Recommended**

**2008 Clover Hill Blanc de Blancs** The nose is very appealing, showing some bakery-like complexity. Steely acidity drives the long, fine palate which delivers apple-like chardonnay flavour. A classic apéritif style. (\$55.00) **Highly Recommended**

**2008 Clover Hill Brut Rosé** The delicate pink colour is just right, and the nose is very much rosé, showing pinot noir muskiness. The palate is rich and long, finishing with cleansing acidity. This is a wine to serve with food – poached salmon or stir-fried pork fillet come to mind. (\$47.00) **Highly Recommended**

**2009 Seppelt Salinger** There's a pleasant richness to the nose, partly due to autolysis and partly due to positive development of fruit. The palate more than backs that up. It impresses in terms of texture, flavour and acidity, and provides very enjoyable drinking right now. (\$25.00) **Highly Recommended**

**2010 Seppelt Original Sparkling Shiraz** Shiraz berries and spiciness waft from the glass, and the palate, although simple, is vibrant and beautifully balanced – not too sweet, not too dry, not too firm. A very enjoyable drink. Perfect with Peking duck. (\$18.00) **Recommended**