

Varietal Whites

Regardless of grape variety, the name of the game is flavour. Young vines, and in some cases, over-cropping, have given us many fresh, but lean and acidic “other” white varietal wines over the past couple of decades. Most of these wines offer more than adequate flavour, and some even tick the elusive “texture” box.



2018 Devil's Corner Tasmania Pinot Grigio The ripe pear aromas and flavours are enhanced by spicy nuances. This wine is lifted above the mainstream by its freshness, intensity and slightly chalky palate texture. Excellent drinking at a more than agreeable price. (\$17.00) ★★★★★
https://www.danmurphys.com.au/product/DM_328494/devil-s-corner-pinot-grigio

2018 Hahndorf Hill Gru Adelaide Hills Grüner Veltliner A generously-flavoured dry white in which citrus leans to grapefruit and spice leans to pepper. A gentle grip and fresh acidity balance a satisfying palate. (\$29.00) ★★★★★
<https://www.hahndorfhillwinery.com.au/Buy-Online>

2017 Yalumba Samuel's Collection Eden Valley Roussanne Very fresh, showing hints of pear and honey. The palate is long and full of life, finishing with a slight grip. (\$28.00) ★★★★★

February 26, 2019

2018 Riposte The Stiletto Adelaide Hills Pinot Gris A strongly varietal pinot gris that impresses with its vibrancy and satisfying palate which has a pleasing talc-like texture. (\$20.00) ★★★★★

2018 Lerida Estate Barrel Fermented Viognier Subtle apricot aromas with slight barrel ferment nuttiness. A fresh, textural, varietal wine of good length. (\$55.00) ★★★★★

2018 Fowles Stone Dwellers Vermentino There's plenty of lively fruit here, tending to lemon and passionfruit in character. A simple, but appealing, acid-fresh wine. (\$25.00) ★★★★★

2018 Bremerton Special Release Langhorne Creek Vermentino Pronounced lemon and apple aromatics. The palate offers flavour and a balanced grip backed up by acidity. A good example. (\$24.00) ★★★★★

2018 Bremerton Special Release Langhorne Creek Fiano Quite lemony. The fruit weight is impressive, and the palate has the typical textural phenolics. Fresh, balanced and ready. (\$24.00) ★★★★★

2018 West Cape Howe Western Australia Pinot Grigio Very fresh, with nashi pear varietal character and racy acid. Pleasant drinking. (\$17.00) ★★★☆

2018 Angullong Pinot Grigio Faint pink/bronze tint to the colour. The pear varietal aroma and flavour of this wine from Orange are pronounced, but the phenolic grip is too obvious. (\$20.00) ★★★☆

2018 Hastwell & Lightfoot McLaren Vale Fiano Lemony/tropical forward fruit flavours are backed up by fresh acidity. Ready now. (\$25.00) ★★★

2018 Zonte's Footstep Lady Marmalade Fleurieu Vermentino Green plum/apple aromas. There's a hint of sweetness and adequate fruit weight. (\$22.00) ★★★

2017 Mr Riggs Mrs McLaren Vale Viognier A forward style with plenty of apricot flavour and a firm finish. (\$21.25) ★★★

For Winewise Wine of the week, follow Lester on



@LesterJez

If you're not a Winewise subscriber, please join us (Only \$35 per year) <http://winewise.net.au/>