

# BEST OF THE WHITES

**W**ith the Championship coming up in about two weeks, and the potential impacts of Covid 19 upon it, we're seriously under pressure right now. We thought it was an opportune time to look back at the best of the past six months. Bear in mind that some of these wines were not available when first reviewed.

## **2017 Oakridge 864 Funder & Diamond Yarra Valley Chardonnay**

The nose shows delicate white peach and citrus aromas backed up by funky barrel ferment nuances. The palate is tight, verging on lean, but it has great texture, length and acid line. A marvellous chardonnay, but we don't think it's any better than the 2018 Henk. (\$60.00) ★★★★★  
<https://www.winestar.com.au/oakridge-864-block-funder-diamond-drive-chardonnay>

## **2017 Tarrawarra Reserve Yarra Valley Chardonnay**

It comes from the same region as the Oakridge 864, but the stylistic difference is striking. The difference is due more to winemaker input than sub-regional influence. This is an "Australian Meursault". The funky nutty-nougat nose is complex and powerful, and the palate is long, rich and delightfully creamy. (\$50.00) ★★★★★  
<http://www.tarrawarra.com.au/product/2017-Reserve-Chardonnay>

## **2018 Whimwood Estate Nannup Blackwood Valley Chardonnay**

It looks like another Whimwood chardonnay is on the rise. The taste-off for top chardonnay was a two-horse race according to all three judges. The family resemblance is strong, with fig/white peach fruit supported by nutty/funky complexity. The palate is long, delivering texture, intensity and a good line of acidity. (\$30.00) ★★★★★  
<https://www.whimwoodestatewines.com.au/buy-wine-859039.html>

## **2017 Voyager Estate Margaret River Chardonnay**

A powerful yet restrained chardonnay with nutty and complex, slightly "funky" aromas. The palate is long and intense, with an appealing grip which, along with the acidity, provides perfect balance. (\$40.00) ★★★★★  
<https://www.winesquare.com.au/catalog/product/view/id/11590/s/2017-voyager-estate-chardonnay-margaret-river/>

## **2018 Riposte Wines The Scimitar Clare Valley Riesling**

Master riesling maker Tim Knappstein, although based in the Adelaide Hills, returns to his Clare roots with this wine. It's absolutely typical of its region, showing the classic lime aromas. The long palate is built on a strong line of acidity. Text book riesling. (\$20.00) ★★★★★  
<https://www.nicks.com.au/2018-riposte-the-scimitar-riesling>

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**2019 Pikes The Merle Clare Valley Riesling** An exceptional riesling that shows the lime of Clare very distinctly. It's a powerful wine of great freshness with the all-important acidity for balance and cellaring.

(\$39.95) ★★★★★

<https://www.kemenys.com/go.jsp#!class=Product&spn=1125964>

**2019 Jim Barry Lodge Hill Clare Valley Riesling** A concentrated, pure riesling showing vibrant lime blossom aromatics. The palate delivers satisfying, lingering varietal/regional flavour and refreshing acidity. (\$20.00) ★★★★★

<https://www.winestar.com.au/jim-barry-lodge-hill-riesling-2019>

**2019 Bremerton Special Release Langhorne Creek Fiano** The nose is very fresh, with hints of apricot and yellow peach. Impressive length is the feature of a finely-textured palate which finishes with refreshing acidity. This is a ground-breaking fiano that stops short of the tropical fruit flavour that sometimes makes the palate a little too heavy and unwieldy. Skilful viticulture and well judged picking time have paid dividends here. (\$24.00) ★★★★★☆

<http://www.bremerton.com.au/product/Fiano-2019?pageID=BAB3D451-C286-579B-A6D8-E68CFA8BDA9C&sortBy=DisplayOrder&maxRows=50&>

**2019 Shaw + Smith Adelaide Hills Sauvignon Blanc** Fresh and grassy – not green or tropical. This wine offers strong varietal flavour built on a backbone of acidity. Good drinking as usual from this very consistent label. (\$25.00) ★★★★★☆

<https://www.nicks.com.au/2019-shaw-smith-sauvignon-blanc>

**2015 Coolangatta Estate Wollstonecraft Shoalhaven Coast Semillon** Here we have the classic lemon curd nose of developing semillon. It's fresh and bright, as is the long, lively palate. Another 2009 in the making. (\$45.00) ★★★★★☆

<https://static1.squarespace.com/static/59e6f6906957da312c40cd8a/t/5e533391b9df9733cc2383e0/1582510994384/museum+shelf+prices+and+range+July+18.pdf>

Hopefully judging at the Winewise Championship will be successfully concluded on 27 March. Expect to be notified of the big winners on 30 March.

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