



Weather favours Orange growing season

Printhie Orange Region Chardonnay 2008

THE Orange harvest is well under way. According to Ed Swift at Printhie the season started extremely well with plenty of rain before and after budburst. "Early season growth was exceptionally good," he said. "The weather has remained very favourable throughout most of the growing season. The white varieties look every bit as good as 2008 with intense varietal characters and excellent natural acidity, the two hallmarks of Orange wines."

The newly released 2008 Printhie Chardonnay is a good example of Orange Chardonnay. It is refined and refreshing, with the oak maturation balanced in the background. The varietal melon and peach flavours are combined with grapefruit and subtle lees characters adding texture and interest.

Price: \$17
Cellar: 2009 - 2012



Norfolk Rise Mount Benson Sauvignon Blanc 2008

THE Norfolk Rise vineyards are located between Robe and Kingston in South Australia. This is a picturesque yet rugged part of the world with the vineyards planted only 5km from the coast.

The 2008 savy is very herbaceous with cut grass and citrus aromas.

The palate shows similar characters with a nice smokiness alongside the snow pea and passionfruit finish. The wine is zesty and fresh, and a good alternative to New Zealand Savvy.

Price: \$15
Cellar: 2009 - 2010



Tyrrell's Belford Chardonnay 2006

TYRRELL'S is a Hunter Valley icon that has been making quality wine since 1858. Not a bad effort considering the majority of winemakers in Australia have been going for less than ten years.

The Hunter is a fickle region. It often produces the world's best Semillons and marvellous Shiraz. However, the weather is a constant enemy, always threatening to destroy the crop.

This is a beautiful wine with fine elegant aromas of melon, peach and white chocolate. It has a tight palate that shows varietal flavours with lemon, spice and mineral complexity. The oak treatment is there in a supportive role adding character and texture.

Price: \$35
Cellar: 2009-2017

