



drink

Paddy Kendler finds some handy reds and winning whites

1 Oxford Landing Cabernet Sauvignon Shiraz 2007, \$8.50

The majority cabernet component definitely drives this handy red blend. Distinctive herbal, leafy and earthy characters are apparent, as well as some typical blackcurrant and a grunt of dry tannin towards the finish. Those who prefer a softer, sweeter style may opt for the shiraz under the same label, but this wine has more structure and substance. Better value than most at this price.

★★★★

2 Yalumba Organic Viognier 2008, \$13.50

Leaving aside any environmental or ecological considerations, organically grown grapes usually make better wine, as illustrated by Yalumba's latest viognier. Produced from an established organic vineyard at Lexton on the Murray, this is truly delightful drinking, a dry white of genuine poise and finesse. The typical apricot, peach and citrus aromas and flavours are in evidence but by no means is the palate clumsy or blowsy, which can happen with some viognier versions.

★★★★★

3 Printhie Chardonnay 2008, \$17

Fans of southern Victorian chardonnay – think Geelong, Mornington, Yarra and Macedon – will relate easily to the various varietal styles now emerging from Orange in NSW. The pinots are promising, the merlots better than most and the sauv blancs can be exceptional. For

now, check out the Printhie chardonnay, a thoroughly enjoyable expression of the grape. Crisp citrus and melon to the fore, neatly stacked, a winner. Distributed in Victoria by Westwood, ph: 9686 9125.

★★★★½

4 Bud Naked Marlborough Sauvignon Blanc, \$19

The company once known as Hardys claims that its new Bud Naked wine pack amounts to "two bottles of wine with their gear off". To translate, the 1.5-litre pack is like a wine cask without the cardboard but it's a much firmer and stronger structure than the usual bladder. A McLaren Vale Shiraz Tempranillo red is also worth trying, but this Kiwi white will probably win more favour. A simple sauvignon featuring grassy and passionfruit flavours with an obvious boost of grapey sweetness. At the price, not bad value.

★★★★½

5 Foster e Rocco Sangiovese 2008, \$21

More than a few winemakers have tried their hands with Heathcote sangiovese but most have produced no more than a decent quaffer. This savoury dry red is a worthy exception, a wine very much reminiscent of Tuscany and yet somehow still undeniably Australian. For those who have enjoyed chianti in the past – and for those who haven't – here is the ideal weekend luncheon wine to serve with pasta. Email syrahmi@hotmail.com

★★★★½



Herald Sun
Tuesday 21/4/2009
Page: 31
Section: Extra
Region: Melbourne Circulation: 515,500
Type: Capital City Daily
Size: 350.82 sq.cms.
Published: MTWTFSS-

Brief: DEFINEWINE
Page 2 of 2

