



Age
Tuesday 26/5/2009
Page: 19
Section: Epicure
Region: Melbourne Circulation: 204,200
Type: Capital City Daily
Size: 441.87 sq.cms.
Frequency: MTWTFS-

Brief: DEFINEWINE
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**Ralph
 Kyte-Powell**

Wine of the week

Printhie Orange Chardonnay 2008 **\$16-\$18**

PRINTHIE'S chardonnay from the cool Orange region of NSW has been very impressive since first appearing on the Melbourne market a few years ago. This latest edition is another outstanding example, offering fantastic cool-climate chardonnay personality at an amazingly low price. The refined nose has grapefruit and lightly syrupy white peach aromas, seamlessly integrated with honeyed, nutty complexities. Oak is there, but it's hiding in the background. It tastes gently harmonious and almost delicate, with refined flavour and a lovely feeling of completeness. A lingering subtle finish signs off on one of the best-value chardonnays around today. (13 per cent alcohol; screw cap.)

Ageing? Drink over two years.

Food ideas Pan-fried fish; mild, soft cheeses.

Stockists include

St Kilda Cellars & Bar;
 Willsmere Village Cellars,
 Kew.

★★★★☆ \$\$\$





Under \$18

Deakin Estate Viognier 2008
\$8-\$10

LATELY, some very good lower-priced viogniers have been arriving. The wine beneath this rather unprepossessing label offers honest varietal character; via floral potpourri, peach and apricot aromas of good intensity and interest, and a succulent, fruity, easy-to-like palate, finishing dry and clean. A good example of the value available from some vineyards around Mildura. (13.5 per cent alcohol; screw cap.)

Ageing? No

Food ideas Tofu and vegetable stir-fry; Malaysian chicken curry.

Stockists include Dan Murphy stores.

★★★☆☆ \$\$\$



Pierre Naigeon Clos Pierre Pinot Noir 2008
\$16.99

VICTORIAN pinot noir made by a visiting winemaker from Burgundy, the French home of pinot. Clos Pierre has a fragrant aroma, with cherry, almond and floral notes that suggest some whole bunches of grapes in the fermentation. There's a dusting of spicy oak, and it has succulent red fruit flavours, lively acidity and soft tannins. (13.2 per cent alcohol; screw cap.)

Ageing? Drink in the next year or so.

Food ideas Pasta with wild mushrooms; grilled chicken.

Stockists include Dan Murphy stores.

★★★★☆ \$\$\$



\$18-\$30

Mount Horrocks Riesling 2008
\$28-\$30

STEPHANIE Toole's Mount Horrocks rieslings are among the Clare Valley's greats. The '08 has wonderful varietal purity in an aroma of lime and floral scents with hints of peach and green pineapple. The palate has good flesh with excellent balance and length. Delicious now, but it should age well mid-term. (12.5 per cent alcohol; screw cap.)

Ageing? Drink over four years.

Food ideas Crumbed whiting fillets; prawn tempura.

Stockists include Prince Wine Store, South Melbourne; Rathdowne Cellars, Carlton North.

★★★★★ \$\$



D'Arenberg The Footbolt Shiraz 2006
\$18-\$20

HONEST, old-fashioned McLaren Vale traits are at the core of D'Arenberg's red wines. You can smell the earth in this typical example, and spicy berry aromas meet chocolatey notes in an appealing combination. The palate has agreeable texture, persistent berry flavour, attractive smoothness and fine tannins. An excellent regional red. (14.5 per cent alcohol; screw cap.)

Ageing? Drink over eight years.

Food ideas Vegetable pasties; ricotta-filled cannelloni with tomato sauce.

Stockists include Boccaccio Cellars, Balwyn; IGA, Port Melbourne.

★★★★☆ \$\$\$





Indulge yourself

Penfolds Bin 138 Grenache Mourvedre Shiraz 2007
\$30-\$34

MORE a mainstream Barossa than a Penfolds house style, this three-way blend has a complex nose of raspberry, pepper and sweet spice, with oak playing a bit part. It has ripe flavour, velvety texture, friendly tannins and a lingering, smooth finish, without the excessive alcoholic heat that marks some competitors. First class.

(14.5 per cent alcohol; screw cap.)

Ageing? Drink over six years.

Food ideas Steak and onion pie; corned beef, cabbage and mash.

Stockists include Vintage Cellars stores; Dan Murphy stores.

★★★★★ \$\$



Dalwhinnie Eagle Shiraz 2003
\$150

THIS flagship from an outstanding Pyrenees maker is a deeply coloured, very concentrated wine that, like most Dalwhinnie reds, doesn't show regional eucalypt character. Instead light mintiness edges aromas of juicy mixed berries, spice, blueberry and deep, beef-stocky richness. Trimmed in restrained oak, it is deeply flavoured with lovely texture and balanced ripe tannins. (14.5 per cent alcohol; cork.)

Ageing? Drink over 10 years.

Food ideas Rare roast beef.

Stockists include Very limited stocks at cellar door. Phone: 5467 2388 or dalwhinnie.com.au

★★★★★ \$\$



Ratings

★★★★★

A superb example, a near perfect wine of great character, worthy of the big occasion and the best company.

★★★★☆

First class, a wine of distinction not far below the top

rating.

★★★★

A very good wine of real style and personality.

★★★☆☆

Good quality, a cut above average.

★★★

A sound, agreeable wine without faults

or nasty bits.

Value

\$\$\$

A wine with a price tag that makes it a steal.

\$\$

Reasonably priced relative to quality.

\$

A price tag that stretches things.