



# A Yarra Valley bargain buy

## Hoddles Creek Yarra Valley Pinot Noir 2007

THE Yarra Valley was ravaged by fires in February and it's important that we, as consumers, help them recover. One way is to purchase their wines.

This is a great way to ensure that the wineries that lost vineyards, cellar doors and equipment can get back on their feet, thus continuing to support their grape growers and communities.

The 2007 Hoddles Creek Pinot Noir is an easy place to start.

It's a cracker of a wine with loads of varietal lovely pinot fruit aromas including cherry, blueberry, violets and spice.

The palate is attractive and textural. It's well structured with integrated tannins, excellent balance and depth of fruit. It is one of the great bargains.

**Price: \$19**  
**Cellar: 2010-2015**



## Dashwood Marlborough Pinot Noir 2007

DASHWOOD is an exclusive wine of Coles (which covers Vintage Cellars and Liquorland). Wine writer Campbell Mattinson got me onto this wine in his new Big Red Wine Book; a red only book that reviews over 1000 wines from across Australia. He rated this pinot quite well so I thought I'd track down a bottle.

It's a lighter style with cherry and berry flavours with a touch of savouriness and smoky bacon. It shows good length of flavour with a nice clean finish. This is a good quaffer to drink with an Italian style homemade pizza.

**Price: \$17**  
**Cellar: 2009-2010**



## Dindima Chardonnay 2008

THE chardonnay from Dindima is made from vineyards that are below the 600 metre Orange regional boundary.

As such, the wine's GI (geographic indication) is Central Ranges.

This does not make it any better or worse than the Orange Region, just different. The Central Ranges region is beginning to gain favourable recognition from the wine trade and consumers.

This 2008 chardonnay is fairly closed when first poured in the glass (meaning that it's not showing its potential).

With a bit of time it opens up to reveal lemon scents, along with buttery and nutty notes. The palate has an attractive creamy texture with varietal melon and citrus fruit flavours. Some time in the cellar will help this wine continue to develop.

**Price: \$20**  
**Cellar: 2010-2012**

