

STARVEDOG LANE ADELAIDE HILLS CHARDONNAY 2008

IN the world of chardonnay, Adelaide Hills is a good comparison to the Orange region.

The cooler temperatures and higher altitude (the highest is close to 600m where Orange's lowest is 600m) produce complex and elegant wines with good natural acidity, which if made well results in longevity and vibrancy.

The region describes itself as Australia's most vibrant premier cool climate wine region. I think the Orange winemakers are giving them a run for their money.

The Starvedog Lane is a lovely wine with nectarine, melon, lemon and nuts showing within a nice minerality. It's a very textural wine with complex flavours. It finishes a touch short on the palate, but that's nitpicking.

Price: \$29.00.

Cellar: 2009-2015.



Cellar Press

David Cumming

HOUGHTON SEMILLON SAUVIGNON BLANC 2009

HOUGHTON is usually a pretty good brand to look out for if you're planning on buying a safe, good value wine.

They're owned by Constellation Wines, which is an American wine 'Gigantor'. Most people know Houghton from their hero wine, Houghton White Burgundy, now called White Classic.

Another variety within the portfolio is the Semillon Sauvignon Blanc from Western Australia. This is a wine with passionfruit and tropical fruit flavours and a touch of green pea herbaceous aromas. The palate is dry and crisp with loads of up-front zest and crisp acidity. There is plenty of flavour for the price.

Price: \$10.99

Cellar: 2009-2012



LOGAN HANNAH ROSÉ 2009

THE latest tranche of wines from Logan wines includes the palindrome, 2009 Hannah Orange region Rosé.

I'm particularly fond of palindromes, having lived in Glenelg for a while.

Rosé wines are experiencing a bit of a renaissance recently, and with good reason.

Our warm spring and summer weather is rather conducive to a cool, light red. This is taking nothing away from the quality of many of these wines.

Logan's latest is beautiful crimson with an attractive bronze hue.

The vibrant aromas are of mixed berry with floral notes, which are transposed on to the palate with blueberry, raspberry, spice and violets. It is a dry style with a crisp finish - perfect!

Price: \$22.00.

Cellar: 2009-2010.

