



# Taste and compare styles

## Logan Weemala Orange Region Pinot Gris 2009

THE Orange region wine show is in full swing, with the wine stewards busy sorting wines in preparation for the judging by wine author Peter Forrestal and winemakers Steve Webber, Drew Tuckwell and Philip Shaw. The show is a great opportunity for everyone to taste the local wines and compare styles from one winemaker to the other.

Logan Wines have released their 2009 Weemala Pinot Gris which was made from grapes grown at 950 metres on the slopes of Mount Canobolas. It is showing pear and quince flavours with touches of lemon, lime and marzipan. The attractive palate is full flavoured in the gris style and shows the quality of this cool climate region.

**Price: \$17**  
**Cellar: 2009-2011**



## Cellar Press

David Cumming

## Amberley Secret Lane Semillon Sauvignon Blanc 2009

AMBERLEY Estate is one of the many wineries of Margaret River. Established in 1985, the winery was purchased by Canadian winemaker Vincor and then by Constellation Wines. It is a very picturesque part of the world, with magnificent Marri forests and pristine coastline surrounding the patchwork of vineyards.

Amberley Semillon Sauvignon Blanc is a very attractive wine with lifted herbaceous aromas of green pea and nettle with some minerality and slate complexity. The flavours are similar with layers of lime, grapefruit and minerals. The mid palate softens and the finish is long, fine and crisp.  
**Price: \$19.95**  
**Cellar: 2009-2012**



## Clonakilla Canberra District Riesling 2009

CLONAKILLA and winemaker Tim Kirk are probably best known for their shiraz viognier, which is possibly the best example of this blend in Australia. However, Tim makes a number of other wines from the Canberra district, including a semillon sauvignon blanc and riesling. If you're looking to discuss these wines with Tim catch him on twitter: @clonakilla

This is a wine with lovely floral lime, citrus, candy and blossom aromas. The palate shows layers of lemon, lime and herb flavours with a steely acid structure giving it a solid backbone that supports the fleshly fruit flavours. The flavours have excellent length with a crisp chalky dry finish.  
**Price: \$25**  
**Cellar: 2009-2015**

