



**PRINTHIE MCC CHARDON-  
 NAY 2008 \$35**

The MCC stands for Mount Canobolas collection, which apparently signifies the fruit in this wine is special. The '08 is Printhie's first reserve and it is quite possibly the most delicious chardonnay I've tasted from the Orange region. The wine has been beautifully handled – some lees work and sleek oak integration but nothing heavy as the spice, stone fruit and fig notes are to the fore. It's superbly balanced and textural but not too complicated.



**OAKDENE JESSICA  
 SAUVIGNON BLANC 2009  
 \$28**

The Oakdene labels have been spruced up and it makes a difference but the Jessica sauvignon blanc, which is partly barrel fermented to add texture to the mid-palate, has always been a terrific wine. It's very refreshing, with citrus notes and a hint of pine and jasmine, with soft acidity making this a great aperitif style.



**BROKENWOOD MAXWELL  
 VINEYARD HUNTER VALLEY  
 SEMILLON 2005 \$36**

Under its screwcap closure, the Maxwell vineyard semillon is ageing slowly and superbly while there are hints of aged characters with its toasty/lanolin notes. It's still incredibly tight, refined and bright, full of gorgeous citrus notes with pith-like acidity and a hint of blossom. Zesty and really thirst-quenching. Love it.





**Sydney Morning Herald**  
 Saturday 27/2/2010  
 Page: 27  
 Section: Spectrum  
 Region: Sydney Circulation: 353,878  
 Type: Capital City Daily  
 Size: 210.24 sq.cms.  
 Frequency: MTWTFSS-

Brief: DEFINEWINE

**FULL BOTTLE**  
**JANE FAULKNER**

**TRYING**

**Printhie MCC Reserve Chardonnay 2008, \$35**

This is possibly the most delicious chardonnay I've tasted from the Orange area; it's a cracker and the first reserve from Printhie. It's more on the stone fruit, fig and richer spectrum yet not heavy; beautifully balanced with spice notes, sleek oak integration and terrific length. Bravo.



**CELLARING**

**Brokenwood Maxwell Vineyard Semillon 2005, \$36**

This stunning Hunter Valley semillon has the advantage of five years' bottle age but will keep blossoming as it's incredibly fresh, tight and refined with citrus notes to the fore. It's zesty with lively acidity and a hint of lanolin and toasty notes – delicious, complex ageing characters.



**CELEBRATING**

**Morris Old Premium Rutherglen Muscat, \$70**

Morris marked its 150th year in 2009 and what better way to rejoice than with a fine Rutherglen muscat? Old Premium is glorious, with plum pudding/toffee notes, raisins and allspice. It's super complex, rich and sweet yet superbly balanced. A very special wine.



**QUAFFING**

**Oakdene Sauvignon Blanc 2009, \$21**

On a warm day, a glass of sauvignon blanc that isn't pungent or too overt on the tropical spectrum can be refreshing and thoroughly enjoyable, such as this from Oakdene. It's full of citrus, especially lime, has some starfruit with a hint of spice, before finishing fresh and crisp.

