



# Cumulus on a roll with shiraz



## 2008 Cumulus Rolling Shiraz

Cumulus' Rolling wines are made from grapes grown between 550 and 600 metres, as opposed to their Climbing wines, which are made from vineyards over the 600-metre mark. This magical 600-metre line is the altitude that separates the Orange Region from the Central Ranges Region. Fairly confusing if the vineyard sits across both.

The 2008 Shiraz is a very flavoursome wine with dark berry, pepper and spice characters nicely balanced with the integrated French and American oak. The tannins are quite soft, ensuring that this is an eminently drinkable wine. Some time in the cellar would add more maturation flavours, but it's drinking well now.

**Price: \$17.99**  
**Cellar: 2010-2013**



## 2007 Dindima Shiraz

Shiraz is a variety that suits Australia, and has given us a great deal of success in the international markets. The beauty of Shiraz is that it grows well in a variety of regions, from the warmer Barossa in South Australia to our own cool climate of Orange and almost anything in between. The cooler region shiraz tends to generate more pepper and spice flavours and a more medium-bodied style.

The 2007 Dindima Shiraz shows lovely floral violet aromas which lead into fleshy raspberry and chocolate flavours on the palate. It has a nice structure and is a rich and ripe style, although there are some appealing savoury characters.

**Price: \$32.00**  
**Cellar: 2012-2015**



## De Bortoli Windy Peak Sauvignon Blanc Semillon 2009

Interestingly, semillon does not enjoy the success that sauvignon blanc does. However, when the two varieties are blended, wine drinkers are more than happy to purchase it. It's a strange phenomenon and one that, I'm sure, frustrates winemakers given the quality of many semillons in the market. This blend from the King and Yarra Valleys works well at a very reasonable price.

It's fairly closed on the nose and does not give any indication as to the flavours that follow. The palate offers much more pungency, with grapefruit and citrus flavours and an enjoyable slate minerality and texture and length of flavour in tune with more expensive wines.

**Price: \$14.00**  
**Cellar: 2010-2014**

