



# A sophisticated drop for the Bledisloe Cup



**Cellar Press**

David Cumming

## Nottage Hill Chardonnay 2008

CHARDONNAY is one of the world's great grape varieties and one that Australia grows particularly well. Over the last few years, the style of Australian chardonnay has moved away from the heavy (often clumsy) oak-driven wines to more textural, sophisticated and fruit-driven styles. Many of these wines are being made in the cooler regions of Australia, such as Orange, Margaret River, Yarra Valley and Mornington Peninsular. It is this newer style that is drawing the attention of consumers and, as such, the benefits are being seen in the lower-priced, everyday wines such as this Nottage Hill from Hardys.

The 2008 vintage shows citrusy lemon flavours with a touch of white chocolate and green beans. There is less oak than previous vintages which is a good thing. As a quaffer, it offers good value and is worth a revisit as a change to sauvignon blanc from across the ditch; especially this Bledisloe Cup weekend.

**Price: \$9**

**Cellar: 2010-2011**



## Robert Stein Reserve Riesling 2010

JACOB Stein, from Robert Stein wines in Mudgee, is a third generation winemaker, so he should know a thing or two about his family's vineyards. Jacob is also a great advocate of riesling and his latest couple of vintages, including the 2010 reserve and the 2010 half dry RS18, are lovely examples of this versatile variety. The RS18 stands for 18 grams per litre of residual sugar in the wine and it recently won the 2010 Small Vigneron Awards Trophy for best sweet white. This is a great achievement for Mudgee's youngest winemaker. It certainly bodes well for the region.

The reserve riesling is also a classy wine with lively lime, citrus and sherbet aromas. There are loads of intense and zesty sweet riesling fruit flavours held within a tight, racy acid structure. The finish is steely and dry with lovely length.

**Price: \$35**

**Cellar: 2010 – 2018**



**RIGHT: Jacob Stein**