



# Performing out of its skin



## Canobolas Smith Chardonnay

CHARDONNAY is no longer the flabby, oaky wine that many people think. Times have changed and success of fresh, zesty sauvignon blanc, that our New Zealand neighbours are sending over, has ensured that winemakers across Australia have reconsidered what their customers want. Chardonnay has evolved. There are still different styles being made, but the focus is on the fruit. Oak and other winemaking techniques are in the background, offering complexity and interest rather than dominating the flavour.

Canobolas Smith is an old hand at making chardonnay and is one of the pioneers of the Orange region. Orange chardonnay has a very bright future and will be one of the leading proponents of this variety in the future. I recently tasted the 2009 Canobolas Smith Chardonnay, it's a focused, full flavoured wine with grapefruit, lime and white chocolate flavours and an attractive textural palate. This is a wine that will cellar well, which is great, considering that the current vintage is 2005 - a wine that has already been cellared and is ready to go.

**Price: \$25**



## Ross Hill Maya Chardonnay 2009

Another winemaker that is starting to get noticed is Ross Hill. With a new winemaker and a new winery (located on Wallace Lane, off Pinnacle Road), the wines are increasingly better. There are now three tiers to the Ross Hill range of wines. The Shed Series, the Family Series and the top of line, RH wines. All of the wines are from the Orange region.

The Maya Chardonnay is made from grapes grown on the original Ross Hill vineyard on Griffin Road. These grapes were planted in 1996 and sit at an altitude of 750 metres.

The Orange region is bounded by altitude, with the lowest point being 600 metres and the top being up around 1100 metres.

The 2009 shows good intensity of flavour with fleshy varietal flavours around an elegant, linear structure with balanced acid and persistent length.

**Price: \$20**

**Cellar: 2010-2017**

