



# Wines red and white and drunk all over



## Printhie Orange Sauvignon Blanc 2010

THE Orange wine growers are putting together some fantastic wines. Sounds easy, but given the challenging 2010 vintage, it's a credit to the quality of the wine-makers and the fruit that can be grown in this high country region.

Printhie's 2010 savvy combines grapes from four different Orange vineyards which, along with some wild and malolactic fermentation, adds interest and complexity to the finished blend. The 2010 has hit the shelves with its lifted varietal aromas of passionfruit, cut grass, grapefruit and lime. It has the natural acid structure that Orange does so well ensuring a crisp and zesty finish. This will really come into its own as the weather warms up.

**Price: \$17**  
**Cellar: 2010-2012**



## Cargo Road Zinfandel 2008

Zinfandel is not a very well known variety in Australia. It's probably best known in the USA, where they make it in various forms, from red to white, rosé and fortified. It is at its best when made into a bright, dry red, often with high alcohol and reasonable acid levels.

The guys at Cargo Road are very passionate about their "zin". They are the only producer of this variety in the Orange region and it's well worth tasting. It's a big wine with aromas of crushed ants, plum, stewed blackberry and blueberry, spice and liquorice. There's also a bit of vanillin oak and char aromas. It is a luscious, mouth filling wine that sits well with rich, full flavoured meals. It holds its alcohol (16.7 per cent) quite well.

**Price: \$45**  
**Cellar: 2011-2015**



## Moppity Lock and Key Hilltops Shiraz 2009

Moppity is the golden haired child of the Hilltops region. For the past few years owner Jason and Alecia Brown have been winning the praise of the wine media for their full flavoured range. These wines, particularly the reds, give an insight into the fantastic potential of the Hilltops region, a region that will give the more established wine regions a run in the years to come. The Lock and Key Shiraz shows dark berry flavours complemented by mocha coffee and vanillin oak. One of the appealing features is its velvety texture and dusty tannins on the long finish.

**Price: \$15**  
**Cellar: 2010-2015**

