



**Cellar
Press**

David Cumming

**Patina Sticky Tea
Riesling 2009**

PATINA'S Gerald Naef is very passionate about riesling. He would love nothing better than for more people to start enjoying this noble variety and is doing everything he can to showcase this often maligned grape. From steely dry styles to medium sweet and luscious stickies, Riesling is one of the world's most versatile grapes.

The latest release from Patina is an innovative style where Gerald fermented the riesling pressings. Pressings are usually discarded, however Gerald was frustrated with the waste of good juice that went with it. The result is a mouth-filling, luscious wine with sweet green tea, citrus peel and stone fruit flavours. The balance is just right with a crisp and delightfully long finish.

Price: \$22

Cellar: 2010-2014



**Houghton Semillon
Sauvignon Blanc 2009**

HOUGHTON has long been known for its white burgundy. A number of years ago the brand changed this name to white classic as the French were grumpy that we were using their names on wines that didn't originate from Burgundy. Fair enough really, it would be like a French winemaker calling their wine Orange, as a reflection of the styles that we are making here.

Another easy drinking wine from the Houghton stables is the semillon sauvignon blanc. This wine shows the Western



Australian grassy herbaceousness that is characteristic of many of the WA wines. It's not the most complex wine, however it's hard to go past the price.

Price: \$9.95

Cellar: 2010-2013

**Wolf Blass Red Label
Chardonnay 2009**

SOME of the greatest wines in the world are made from chardonnay and yet, in Australia, it is sauvignon blanc that rules. This is a relatively recent phenomenon that has been driven by the flavoursome wines being made by our friends across the ditch. In response, the latest chardonnays are tending to be more refined, with less oak and more fruit flavour.

The 2009 Wolf Blass Red Label has moved to a leaner style, with lime, melon and citrus flavours and a nice freshness and zest. It is a good food wine that continues to offer value and is well worth trying.

Price: \$9.95

Cellar: 2010-2012

