

## THE WINING PRO

### 1. Scarborough White Label Semillon 2008, \$25

The 2008 Hunter Valley vintage was a washout for reds, but fortunately not so for the earlier-ripening Semillon grape. This is stunning. Elegant, beautifully balanced and with serious length. Full of interest now, and a sure bet for 10 years plus in the cellar as well.

### 2. Madfish Moscato 2008, \$22

Grapey, juicy, low in alcohol, lightly fizzy, refreshing. Beach, summer, barbecue, pool; perfect.

### 3. Eldridge Estate Fumé Blanc 2008, \$25

Sauvignon Blanc in disguise (Fumé Blanc is the more common American term for the style) from Victoria's Mornington Peninsula – and a good one, too. Perfumed, grassy, fresh and zippy through the mouth, all the things you want in a young Sauvignon.

### 4. Lerida Estate Pinot Gris 2008, \$25

Fine wine from Canberra? You'd better believe it. Canberra is increasingly on the radar as a wine region on the up, and little wonder when crisp, savoury, pear-like Pinot Gris like this hits the shelves.

– Grant Dodd

