



Grape expectations with KERRY SKINNER



Sevenhill Cellars 2007 Lost Boot Rose \$13.99

This Clare Valley boys boarding college-cum-winery was founded by the Jesuit order more than 150 years ago. The Lost Boot label refers to a child's boot lost 130 years ago and recently found within the walls of the old college. Crafted from 90-year-old grenache vines it's sweet and aromatic with lifted berry notes on the nose and palate, a touch of spice and a crisp finish. Drink as an aperitif.



Lou Miranda 2005 Old Vine Shiraz \$25.95

Miranda is one of Australia's most experienced winemakers and released this brassy Barossa shiraz to celebrate his 60th birthday and a new wine venture with his daughters Lisa and Victoria. It's a big, intensely flavoured red with lickings of black berry fruit, a core of spice, balanced oak and silky tannins. Drink it with lamb casserole.



Mulyan Block 7 2006 Cowra Chardonnay \$25

For decades Cowra was known as the place where Japanese POWs were housed during the war years. Now it has a new claim to fame as a burgeoning wine region. This is one of the better ones, a richly textured chardy with layers of citrus and stonefruit, balanced French oak characters and a creamy finish. Drink it with roast pork.



Lalla Gully 2007 Riesling \$21.95

Lally Gully is part of Taltarni's Tasmanian operation. Situated in the Pipers River region, it is beginning to produce cool climate wines of great finesse. This latest release is lively, aromatic and youthful with citrus lemon and lime fruit on the nose and palate, a balanced acidic backbone and a crisp, dry finish. Drink it with freshly shucked oysters.