



**HUON HOOKE'S PICKS FULL-BODIED WHITES**

**FRINGE VARIETALS AND IMPORTS**



**Waterwheel Memsie Chardonnay Sauvignon Blanc Semillon Roussanne 2008, Bendigo, 13 per cent, \$14**

Stone fruit and green-melon aromas, with a broad, loose-knit structure: very much a middle-palate wine. Full, soft, obvious style of drink-now white with a hint of sweetness and modest length. 86/100.  
**Food** Chicken satays.



**Belgravia The Apex Chardonnay 2008, Orange, 14.1 per cent, \$30**

A subtle, nutty, quite savoury style with very discreet oak and a very soft palate that maybe lacks a little acid cut. Subtlety, refinement and balance are its strengths. A not-so-showy wine that scores highly for drinkability. Now to two years. 91/100.  
**Food** Roasted scampi.



**Pike & Joyce Chardonnay 2007, Adelaide Hills, 13.5 per cent, \$35**

There's a little funkiness to this complex wine, a hint of sulfide but with intense grapefruit flavour dominating the palate. Tightness, delicacy, reserve and refinement – classic nervy Adelaide Hills chardonnay. Now to three years. 90/100.  
**Food** Lobster with mayonnaise.



**Ad Hoc Hen & Chicken Chardonnay, Pemberton 2008, 13.5 per cent, \$20**

One of former Hardys winemaker Larry Cherubino's new brands. Butterscotch and peach aromas, big on flavour but maybe lacks a little subtlety. Generous, obvious, buttery palate flavours with a touch of hotness. Drink now. 88/100.  
**Food** Creamy chicken pie.



**Hardys The Gamble Chardonnay Pinot Gris 2008, 13 per cent, \$17**

A good-value new brand. Apricot and other stone fruits: fruit-driven, clean, with little apparent oak. The palate is tidy and focused, clean and soft, with less broadness than most at its price-level. Light-medium weight, easy current drinking. 88/100.  
**Food** Seafood chowder.



**Stella Bella Chardonnay, Margaret River 2007, 13 per cent, \$28**

Toasty, almost sulfide-like smoky-oak aromas with a tight, citrusy palate that has some style and finesse. The finish is firm with some drying oak and it's quite youthful. Good wine from a reliable maker. Best now to four years. 90/100.  
**Food** Fish pie.



**TarraWarra Estate Chardonnay 2008, Yarra Valley, 13.5 per cent, \$22**

This new label slots in between TarraWarra's Reserve and Tin Cows labels. It's a pleasant style, with ripe peach chardonnay personality and subtle oak presence, intense and long with some alcohol warmth. Now to two years. 88/100.  
**Food** Prawn risotto.

