



FULL BOTTLE

GREG DUNCAN POWELL

QUAFFING

Omni Pink, \$12.50
 This bubbly is a lot better than the gaudy packaging suggests. Made from pinot noir and chardonnay, the balance, creaminess and acidity are all very good. With no nasties and a good texture, it's handy for celebratory quaffing without food.



INDULGING

Cullen Kevin John Margaret River Chardonnay 2006, \$70
 A cool year, natural yeasts, bio-dynamic fruit and very old vineyards have combined to make this a cracker of a chardonnay. There are layers of nougat, nectarines and almond meal kept together by mineral acidity. Serve with scallons.



APERITIFFING

Ad Hoc Wallflower Riesling 2008, \$18
 This Mount Barker West Australian riesling inhabits a different aromatic zone to its South Australian cousins. It has lively Royal Gala apple and tangy passionfruit aromas and is best served on its own as an aperitif.



DINING

David Hook The Gorge Barbera 2006, \$25
 One of the best Australian barberas, this 2006 model has sour cherry, a hint of prune and blackberry and the distinctive barbera acidity that works so well with red meat in tomato-based sauces.

