



**Yalumba The Y Series Riesling 2008, \$13**  
**★★★★★**  
 Riesling is always a high point and the 2008 Y Series is excellent value. The aroma is an enticing mix of delicate florals, cinnamon and lime. It tastes of ripe fruit, has good length and mouthfeel and finishes lip-smacking, spicy and complete.  
**Food:** Vegetable tempura.  
**Ageing:** Drink now to 2013.  
**Alcohol:** 12 per cent.  
**Seal:** Screw cap.



**Jamieson Estate Louandra Sauvignon Blanc Semillon 2007, \$14.95**  
**★★★★★**  
 In this wine bargain from Mudgee, NSW, lemony semillon leads the way with fresh aromas that dominate the herbal sav blanc. The tangy palate has rich lemon-curd flavours and attractive length. The finish is crisp.  
**Food:** Vietnamese chicken.  
**Ageing:** Drink now.  
**Alcohol:** 13 per cent.  
**Seal:** Screw cap. →



**WHITE WINES \$15-\$30**

**Rosily Vineyard Chardonnay 2007, \$23**  
**★★★★★**  
 One of the newer savoury, food-friendly chardies, Rosily is a grapefruity Margaret River wine with melony fruit and a whiff of spicy oak. The dry palate is fine in texture with tangy citrus notes, a dab of creamy richness mid-palate and a long, lean-boned finish.  
**Food:** Cold roast chicken.  
**Ageing:** Drink now to 2011.  
**Alcohol:** 13.5 per cent.  
**Seal:** Screw cap.



**Chrismont La Zona Arneis 2008, \$22**  
**★★★★★**  
 Chrismont is a friendly little winery in Victoria's sleepy King Valley. This drop has an Italian feel, with delicate pear-like fruit trimmed in savoury almond and chalky elements. The palate is smooth and easy, with fruity flavour and a very long, savoury finish.  
**Food:** Antipasto.  
**Ageing:** Drink now to 2010.  
**Alcohol:** 12 per cent.  
**Seal:** Screw cap.



**BEST MID-RANGE WHITE WINE**

**The Yard Whispering Hill Vineyard Riesling 2008, \$25**  
**★★★★★**  
 A superb, if unevolved, Mount Barker riesling from talented West Australian winemaker Larry Cherubino. It has apple, nectarine and lime aromas and a savoury, slaty edge. Although austere, the wine has a tingly, almost essency, varietal flavour and a long, fine finish.  
**Food:** Grilled whiting.  
**Ageing:** Drink 2010 to 2016.  
**Alcohol:** 12.1 per cent.  
**Seal:** Screw cap.



**Quealy Senza Nome 2008, \$22**  
**★★★★★**  
 Made from the Italian variety tocai friulano by Kathleen Quealy, this delightful wine from the Mornington Peninsula has delicate floral aromas of jasmine, and the palate has a creamy texture with a bone-dry finish.  
**Food:** Seafood.  
**Ageing:** Drink now to 2010.  
**Alcohol:** 11.3 per cent.  
**Seal:** Screw cap.



**McGuigan Discover Pinot Grigio 2008, \$16**  
**★★★★★**  
 An easy-drinking classic grigio style sourced from Swan Hill in Victoria. It's restrained on the nose, with hints of lemon. The palate is clean and fresh, with some mineral notes and excellent texture. This great food wine will accompany a wide range of dishes.  
**Food:** Oysters.  
**Ageing:** Drink now.  
**Alcohol:** 13 per cent.  
**Seal:** Screw cap.

