



best drink Jeff Collerson



WHITE

Flying Fish Cove 2009 Offshore classic white, \$15
 Offshore is a new, cheaper brand from this Margaret River producer. A fresh, zesty dry white, this is a blend of 60 per cent semillon and the rest sauvignon blanc. Has a leafy, herbal bouquet and a tropical fruit palate under-pinned by citrusy acidity. Pair with satay chicken. Stockists 08 9755 6600.



RED

Balnaves Of Coonawarra 2008 The Blend, \$19
 This ever-reliable maker shone again in '08 with the cabernet sauvignon (\$35) especially good. But for value this mix of mostly cabernet and merlot is the star. A floral nose shows blueberry aromas with a fruit-driven, medium-bodied palate. Good with pink lamb. Stockists 0427 799 024.



WHITE

The Yard 2009 24 Road vineyard chardonnay, \$30
 Larry Cherubino, based in Perth, makes wines from various regions. This is from Margaret River, a chardonnay area. Deep varietal fruit and creamy oak lead to a tightly constructed palate showing length and peachy flavours. Goes well with shellfish. Stockists yardwines.com.au



RED

Tenuta Santedame 2007 Chianti Classico, \$29.99
 From Tuscany's huge Ruffino winery, this stunner is a far cry from the old-fashioned, wicker basket-covered dross. A mix of red berry and blackcurrant aromas are followed by a spicy palate with tobacco nuances typical of chianti. Good with veal cutlets. Exclusive to Vintage Cellars.



BEER

Budejovicky Budvar, \$14.99/six-pack
 There are some things in life you need to do at least once and drinking the original Bud should be on the to-do list. Forget the horrible stuff the US calls Budweiser, this Bohemian pilsner is a regal drink, with a perfect balance. Find it at the Marrickville Liquor Centre. **Tom Smithies**





good living

TASTINGS HUON HOOKE

WINE OF THE WEEK

Castelli Riesling, Porongurup 2009, \$20

A string of wines bearing the unfamiliar name of Castelli have come through my tastings lately. All have impressed and amazed me. Although winemaker Larry Cherubino is consulting, which adds up, the fruit is obviously outstanding in the first place. This riesling, from the granitic Porongurup Range near Albany – one of Australia's greatest riesling sites – is a masterpiece of perfume and finesse. It has almost essency early-picked, cool-grown aromas; a delicate, finely textured palate with low alcohol (11.8 per cent); and a tickle of sweetness that results in a very European style. Wonderful fragrance throughout: a gorgeous wine. Now to 10 years or more. Castellistate.com.au. 93/100.

Food Bouillabaisse or any pan-fried or grilled white-fleshed fish.





BARGAIN OF THE WEEK

Angove Long Row Riesling 2009, \$10

A good drink-now, middle-of-the-road style of riesling, with a relatively soft, round palate and mild acidity. It's not obviously sweet and the spicy and lavender-like aromas are very attractive. Enjoy it young. 87/100.

Food Whitebait fritters.



TOP AUSSIE WHITE

Word of Mouth

Pinnacle Pinot Gris, Orange 2009, \$25

A slightly brassy colour and the nose is rich and almost gewurztraminer-like spicy with alsace-like opulence. In the mouth it has substantial sweetness, also good balance and drinkability. Soft, round structure. Drink young. Retail: Sixty Darling Street, Balmain; The Oaks, Neutral Bay. 89/100.

Food Ripe, runny brie.



TOP AUSSIE RED
Mount Avoca Cabernet Sauvignon, Pyrenees 2008, \$20

Blackberry, vanilla, cassis aromas, nicely balanced, and a rich, accessible, quite fleshy palate that has pleasing mellowness and vinosity. Drinks well now, without the heroic tannin structure of classic Pyrenees cellaring reds. Well priced. Now to 10 years. 89/100.

Food Pink lamb cutlets.



FOR THE CELLAR
Mount Pleasant Maurice O'Shea Shiraz, Hunter Valley 2006, \$65

A marvellous red that will win many over. Concentrated and fleshy, with savoury flavours and fine-grained tannins giving texture and balance. Will continue building character. Now to 20-plus years. 96/100.

Food Tournedos rossini.



BEST IMPORT
Nigl Kremser Freiheit Gruner Veltliner, Austria 2008, \$36

With just 11.5 per cent alcohol, this is a typically subtle, understated but very quaffable gruner, with fresh herb aromas and crisp acidity despite its well-rounded, soft and spicy palate. Good intensity, a touch of richness, quite long in the mouth. Lots of fruit here. Now to five years. 91/100.

Food Creamy-sauced fish pie.



INDULGE YOURSELF
Christian Moreau Chablis Grand Cru Valmur 2007, \$100

A stunning, classic chablis from a top producer and year. Chalky mineral and sea-briny scents over honeysuckle and citrus; no evidence of oak; taut, refined and almost painfully intense on the tongue. A great drink with any seafood. Now to five or six years. Retail: Ultimo Wine Centre. 96/100.

Food Oysters.

