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Full bottle

TRYING

AD HOC HEN & CHICKEN
CHARDONNAY 2010, \$21

Talented winemaker Larry Cherubino juggles three distinct labels in his portfolio, all dedicated to showcasing West Australian fruit and/or single vineyards. This Pemberton chardonnay is a bargain. The quality starts with a delicate burst of spiciness, dried fig and stone fruit notes. It's savoury and rather moreish. A lightly creamy and mealy mid-palate adds to its texture. Expect soft acidity and a neatly balanced finish. Not a thought-provoking wine but a delicious drink-now chardonnay. This won't dominate any dish, so enjoy with roast chicken.



QUAFFING

YALUMBA THE Y SERIES
RIESLING 2010, \$13

Yalumba's Y Series range of wines aims to celebrate varietal expression at a very low price and its riesling is one of the highlights. It is bright, with lime and lemon notes woven through some jasmine florals that follow through on the palate. Not at all insipid, this is really juicy, with some texture, crunchy acidity and bite before a fresh, zingy finish. A terrific wine on its own to revive the tastebuds or a perfect match for fried seafood or tapas, including arancini or anchovies on warm toast with jamon.



CELEBRATING

CA' DEL BOSCO
ANNAMARIA CLEMENTI
2001, \$178

The greatest Italian sparkling wines hail from Franciacorta, home to Ca' del Bosco and its marvellous range of styles. The region's top cuvee is Annamaria Clementi. It's an astonishingly complex and elegant wine, with its super-fine bead and a backbone of fine acidity, fleshed out with spice, candied peel and fresh citrus notes. It builds on the palate, with its velvety mousse and texture adding depth before a dry finish. There's a lot going on here and it's tasting beautifully yet will last for many more years.



Jane Faulkner