



Australian Good Food
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Best buys

Put the beer on ice and serve a few of **Matt Skinner's** well-priced wine picks at your next backyard barbie.

LIGHT & EASY

2009 DE BORTOLI WINDY PEAK NOUVEAU SHIRAZ, \$14
What's the story? A bright and bouncy Victorian red wine designed for immediate consumption – with or without a chill and with or without food. **Tastes** Super soft, fruity and dangerously easy to drink. Expect an explosive nose of sweet raspberries and cherries. **Drink with** Barbecued chilli chicken (p16). **Contact** www.debortoli.com.au or 02 6966 0100.



GRAND FINALE

NV MARTINI ASTI, \$15 **What's the story?** Brilliant on its own or with a wide range of foods, this Italian fizz is one of the wine world's last great bargains. **Tastes** Squeaky clean, a tiny bit sweet and ever so slightly fizzy, with aromas of grape juice, pear and red apples. **Drink with** Ross' chilli prawn kebabs (p92) or a fruit platter. **Contact** 1800 357 994.

SWEET & SPICY

2008 PEWSEY VALE PRIMA RIESLING, \$25 **What's the story?** This South Australian riesling is classed as "off dry", which means it has a little sweetness and is a good match for Asian dishes. **Tastes** Light, delicate and just a little bit sweet, with aromas of lime, mandarin and jasmine. **Drink with** Kylie's squid salad (p98). **Contact** www.pewseyvale.com or 08 8561 3200.



HOT PINK

2009 LOGAN APPLE TREE FLAT ROSÉ, \$11 **What's the story?** With the best examples combining sweet fruit, fresh acidity and a lick of tannin, rosé is good with charred and sticky barbecued food. This drop is from central New South Wales. **Tastes** Expect a lush, juicy rosé with a fresh, fruity palate that gives way to crunchy acidity and a clean, drying finish. **Drink with** Suze's barbecued snapper bites (p59). **Contact** www.loganwines.com.au or 02 6373 1333.

SEASONED OPENER

2006 JACOB'S CREEK RESERVE CHARDONNAY PINOT NOIR, \$20 **What's the story?** A glass of bubbles is the perfect way to kick off a barbie, and this example has been given the kind of special treatment usually reserved for pricier sparkling wine. **Tastes** Broad citrusy fruit is perfectly balanced by a mass of tiny bubbles. Expect smells of lemon and toasted brioche. **Drink with** Chickpea & kumara patties (p114). **Contact** www.jacobscreek.com or 1300 363 153.

GREAT ALL-ROUNDER

2009 PETER LEHMANN LAYERS, \$16
What's the story? This affordable South Australian white is a blend of five grape varieties and suited to a range of food styles, so it's perfect for barbecues. **Tastes** Citrusy, bone dry and fresh as a daisy, with aromas of ginger and lemon. **Drink with** Chicken with apple slaw (p60). **Contact** www.peterlehmannwines.com or 08 8563 2500.

DARK & CHEWY

2008 AD HOC MIDDLE OF EVERYWHERE SHIRAZ, \$22 **What's the story?** Western Australian winemaker Larry Cherubino is known for producing drinkable wines and this shiraz is one of the best of its kind. **Tastes** Full and seamless with dark fruit, and a terrific balance of tannin and acidity. **Drink with** Kyle's chargrilled beef (p98). **Contact** www.larrycherubino.com.au or 08 9382 2379.



BARBIE MATES Matching wine with barbecue food can be tougher than an overcooked sirloin. From experience, crisp fruity whites are best with chargrilled seafood, pink wines are perfect with the gamey flavours of quail, pigeon and chicken, and plush all-terrain reds are what you'll need to tackle everything from lamb cutlets to T-bone steaks. Be wary of lighter wines that are easily knocked about by the spread of flavours and textures dished up at barbecues. Cheap and cheerful wines that rely less on subtleties and more on flavour often make the best barbecue partners.

PHOTOGRAPHY Guy Lavigne (portrait), Dean Wilmore. Prices are approximate.