

UNCORKED



Ralph Kyte-Powell

Wine of the week

Dopff au Moulin Gewurztraminer 2010 \$17

FEEL like something different? When you get the blues from a diet of conventional white wines, liven things up with a gewurztraminer. From picturesque Riquewihr in Alsace, on France's Rhine border, this example offers a gorgeously expressive varietal aroma reminiscent of lychees, Turkish delight, exotic spices and pepper. The unctuous palate has excellent depth and body, with a complex, lush, sweetish flavour counterpointed by unusually zesty acidity for a gewurztraminer. It finishes with a beautifully sustained, perfumed aftertaste. Delightfully different and a real bargain. (Screw cap; 13 per cent alcohol.)

Ageing? Drink over three years.

Food ideas Washed-rind cheeses; foie gras pate.

Stockists include Dan Murphy's stores; BWS stores.

★★★★☆ \$\$\$



Under \$18

Allira Pinot Noir 2011 \$13-\$15

FROM an ecologically friendly estate in Victoria's Strathbogie Ranges, this young pinot offers unusual style and value for \$14. Aromas of cherries have an attractive foresty overlay and earthy notes, while it is fresh and tasty in the mouth with soft structure and good persistence. Very easy drinking. (Screw cap; 14 per cent alcohol.)

Ageing? No.

Food ideas Stuffed mushrooms; risotto with pumpkin and crisp prosciutto.

Stockists include Duncan's on Church, Richmond; Finest Drop Cellars, Mount Waverley.

★★★★ \$\$\$



Peter Lehmann Art Series Pinot Grigio 2011 \$10-\$12

ONE are the fabulously eccentric Peter Lehmann labels of recent years, replaced by a less-flamboyant image. Quality and value remain spot-on. This pinot grigio sums up the varietal style well with appetising light pear and musky aromas. It's dry in the mouth, with savoury flavour and texture, finishing with light phenolic bite. (Screw cap; 12 per cent alcohol.)

Ageing? No.

Food ideas Brandade; calamari.

Stockists include Piedimonte's, North Fitzroy; Purvis Cellars, Surrey Hills.

★★★★ \$\$\$



\$18-\$30

Rutherglen Estates Fiano 2011 \$21-\$23

FIANO is a southern Italian white grape believed to have potential in Australia's warmer regions. Rutherglen Estate's version has a nutty touch, due to subtle oak influence, that blends with pear and citrus-fruit aromas. It tastes clean, with good depth and mellow texture, finishing savoury and dry. (Screw cap; 12 per cent alcohol.)

Ageing? No.

Food ideas Grilled garfish; goat cheese and fig salad.

Stockists include First Choice, Balwyn; Dan Murphy's, South Melbourne.

★★★★ \$\$



Zema Estate Shiraz 2008 \$24-\$26

THE Zema family makes some of Coonawarra's friendliest reds. They drink well in youth and reward cellaring. Shiraz is a strength and the just-released 2008 is a good example. Spice, dark berry and black cherry fruit characters mix seamlessly with well-handled sweet oak and it's very fine in texture with balanced tannins. (Screw cap; 14.5 per cent alcohol.)

Ageing? Drink over six years.

Food ideas Double lamb chops; beef fillet en crouete.

Stockists include Wigs Cellar, city; Parkhill Cellars, North Melbourne.

★★★★☆ \$\$\$



Ratings

★★★★★ A superb example, a near perfect wine of great character, worthy of the big occasion and the best company.

★★★★☆ First class, a wine of distinction not far below the top rating.

★★★★ A very good wine of real style and personality.

★★★☆☆ Good quality, a cut above average.

★★★ A sound, agreeable wine without faults or nasty bits.

Value

\$\$\$ A wine with a price tag that makes it a steal.

\$\$ Reasonably priced relative to quality.

\$ A price tag that stretches things.

Indulge yourself

Bay of Fires Pinot Noir 2010 \$36-\$39

MADE from Derwent Valley, East Coast and Coal River grapes, this is a refined young Tassie pinot. Strawberry, spice, blossom and forest foliage aromas combine with classy oak in an inviting nose and the gently flavoured, silky palate is intensely varietal. Flavours linger long and ripe, fine-grained tannins keep it together. Classy. (Screw cap; 13.5 per cent alcohol.)

Ageing? Drink over six years.

Food ideas Roast duck with prunes; roast Tasmanian salmon.

Stockists include Try Vintage Cellars or Dan Murphy's stores.

★★★★★ \$\$



Burge Family Winemakers G3 2009 \$29-\$32

AT ODDS with many Barossa shiraz-grenache-mourvedre blends, this wine is subtle and elegant. Its quietly complex nose suggests raspberries, flowers, herbs and spice, followed by a silky, super-fine palate, with very soft tannins. It has savoury flavours and lovely flow, finishing long and fragrant. (Screw cap; 14 per cent alcohol.)

Ageing? Drink after five years.

Food ideas Lamb pastries; lasagne.

Stockists include Mail order from Burge Family Winemakers on (08) 8524 4644 or at draycott@burgefamil.com.au.

★★★★☆ \$\$\$

