



Grape expectations

with **KERRY SKINNER**



Champagne Duperrey Premier Cru Brut NV \$45

French bubbly from La Maison GH Martel and Cie, established in 1869 and which honours the French explorer Louis Isadore Duperrey who mapped much of southern Australia and Tasmania. Aromatic and elegant, brady notes on the nose, citrus and stonefruit flavours, nutty characters, a fine persistent bead and a crisp dry finish. Exclusive to Woolies, BWS and Dan Murphy's. Drink as an aperitif.



Chateau de Sours 2010 Rose \$28

One of the first releases from Londoner Martin Krajewski's new state-of-the-art winery and magnificently restored Chateau de Sours in France's Burgundy region which was once a stopover point for travellers making the pilgrimage to Spain. A perfect pink crafted from merlot and cabernet franc, rich and creamy with berry fruit flavours, lovely balance, vibrant acidity and a lingering, dry finish. Drink with Thai cuisine.



yellow tail 2010 Cabernet Sauvignon \$10

Plenty of bang for your buck here from a winery that continues to fly the Aussie flag with an annual output of more than 12 million cases and mind-boggling success on the world export market. One of four new red releases, including a shiraz, merlot and pinot noir, it's quite robust with blackberry fruit, a hint of mint, spicy characters, good balance and juicy tannins. Drink with pizza.



Oxenberry 2007 The Star of Greece McLaren Vale Shiraz \$35

This label is produced by the highly rated team at Scarpantoni, although it is run as an entirely separate identity. Situated on Oxenberry Farm, the oldest settlement in McLaren Vale, it's a newish label and the wines are cellar door or mail order only but are worth seeking out. This is a ripper shiraz, rich and textured with layers of black fruit, spice and peppery characters, balanced oak and rounded tannins. Drink with rare roast beef.