



wine list

JOHN LEWIS



Blackjack 2009 Chortle's Edge Shiraz, \$18

AFTER the 2008 "vintage from hell" that took 13 days to compete in heatwave conditions, Blackjack had a more benign 2009 harvest – much to the relief of owners Bendigo pharmacist Ian McKenzie and his school teacher friend Ken Pollock.

Ian and Ken established the Blackjack wine venture outside the historic central Victorian town of Castlemaine in 1992 and call Chortle's Edge their "Monday to Thursday" wine.

It's a good description for this quaffable 2009 version, which is garnet-hued and weighs in at a surprising 14.5 per cent alcohol.

The nose has bramble jelly and herb scents and sweet plum flavour dominates the front of the palate.

Turkish delight, loganberry and anise fruit characters meld with savoury oak on the middle palate and chalky tannins show at the finish.

It is available in some bottle shops or on blackjackwines.com.au.

DRINK WITH: chorizo sausages, spaghetti carbonara or pork and noodles in sweet chilli sauce

AGEING: four years

RATING:

Yellow Tail 2010 Pinot Noir, \$10

PINOT noir reds are usually expensive and so this wine has the dual appeal of being gluggable and carrying a \$10 price tag.

The wine comes from the Riverina-based Casella family wine company's hugely successful Yellow Tail label and it is cherry red in the glass.

Scents of rose petals and jelly beans show on the nose and juicy strawberry flavour features on the front of the palate.

Plum, spice mint characters chime in on the middle palate and the finish has soft dusty tannins.

DRINK WITH: pepperoni and eggplant pizza, grilled chorizo sausages or linguine with tuna and tomato

AGEING: drink now

RATING:





top shelf

Tyrrell's 2008 Vat 47 Chardonnay, \$68

THIS latest version of Tyrrell's trail-blazing Vat 47 chardonnays last week won a gold medal in the 2011 Adelaide Wine Show – always a tough competition for Hunter wines.

The wine is brassy gold and has mango and crushed almond aromas.

Elegant, crisp white nectarine flavour features on the front of the palate and fig, lemon zest and spice fruit characters integrate with vanillin oak on the middle palate.

Smooth flinty acid comes through at the finish.

It's in fine wine stores and at the Tyrrell's cellar door in Broke Road, Pokolbin.

DRINK WITH: kingfish and smoked eel sushi, wiener schnitzel or Atlantic salmon and prawn paella

AGEING: eight years

RATING: