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REVIEWS | by Tony Love

DELICATE RICHNESS

\$15



Mr. Mick 2011 Late Harvest Riesling
 Clare Valley, SA
www.mrmick.com.au



FROM a new venture by Tim Adams in the Clare Valley, this is a fresher and less intense style than many dessert wines, with a delicate and desirable note of botrytis richness – floral bouquets but not heady, lime zest and juice with a gentle hand on the acidity. Available at cellar door or online. A Tim Adams 2010 Botrytis Riesling shows another side to this category as well with far more intensity.

Value: **Good**



Food: **Rhubarb tart**

PEEK OF FRESHNESS

\$16



Yellow Tail Reserve 2009 Shiraz
 NSW, various
www.yellowtailwine.com.au



THIS label variation is given a “special selection” tag and while the standard yellow tail shiraz is sweet and simple, this shows far better style with dark fruits still showing a peek of freshness, compote spices, a decent bite and grip of tannin similar to many more serious players and some background oak for more complexity.

Value: **For sharing**



Food: **Grilled red meats**



STYLING UP

\$16



**Zilzie Regional Collection
 2010 Yarra Valley
 Chardonnay**
 Yarra Valley, Vic
www.zilziewines.com



BASED in the Murray-Darling region and sourcing a range of regional-meets-varietal wines, this shows clearer than many others that even at teen-dollar levels you can deliver the latest styling. With chardonnay that means minerality, some French oak influence, and good fruit expression – all nicely woven together. A great buy.



Value:
Terrific



Food:
Roast chicken

CHANGE OF PACE

\$22



Chalmer's 2011 Rosato
 Heathcote, Vic
www.chalmerswines.com.au



PALE and pale as you could imagine, and made from the nero d'avola grape variety that can produce a most robust red (with Sicilian roots), this pushes the rose envelope so readjust your radar and you'll find an unusual wine in front of you, none of the lolly pink, fruit bomb notes you might see in traditional varieties used. Try it for a change of pace.



Value:
Give it a shot



Food:
Tomato-based soups and breads



SAVOURY EDGE

\$30



Ferngrove 2009 Majestic Cabernet Sauvignon
 Great Southern, WA
www.ferngrove.com.au



THE Frankland River district can produce beautifully delicate red wine styles, and this cabernet has a few more savoury edges than many, starting quite perfumed and while the fruit is ripe with typical blackberry flavour this wine has a poised, medium to fuller bodied weight, some flesh on the palate, and finishes well. It's very likeable and will open up with air and years.



Value:
Fair enough



Food:
Roulade

PERFECT BALANCE

\$50



Mr. Riggs 2009 Shiraz
 McLaren Vale, SA
www.mrriggs.com.au



IN an impressive bottle, under cork, and with some of the Vale's finest shiraz vineyards behind it, this wine has a naturally juicy sense to it, keenly attended in its harvesting and crafting so its fruit-oak-spice-tannin balance prompts a joyous drinkability with a most impressive length to keep you in the mood as you celebrate premium shiraz at its best.



Value:
Serious



Food:
Beef roast