

good living



OTHER WHITE VARIETIES AND BLENDS

Pazo Senorans Albarino, Rias Baixas, Spain 2009, \$38

This has typical albarino richness and roundness of palate, with a hint of almost viognier-like spiced-peach and apricot. Clean, well-made and screw cap protected, it's a classic varietal albarino. Good depth and balance. Best now to two years. 90/100.

Food Roast quail with pancetta.

**Clonakilla Viognier, Canberra 2009, \$50**

This is forward but full, rich and stacked with character. Barrel nuances meld with spices, apricots and other fruit aromas. It's layered with flavours the way a painter builds a picture. Great power and length. 14.5 per cent alcohol. Now to 2015. 92/100.

Food Chicken casserole.

**Hahndorf Hill Gru Gruner Veltliner, Adelaide Hills 2010, \$28**

With such good varietal character, this could pose as an Austrian wine. Crunchy fresh and crisply tight, it smells of cucumber sprinkled with white pepper and has a textural zing in the mouth that is quite individual. A real surprise packet. Just 12 per cent alcohol. Now to 2013. 89/100

Food Prosciutto with rockmelon.

**De Bortoli Reserve Release EZ, Yarra Valley 2010, \$30**

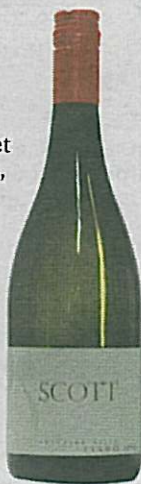
A blend of gewurztraminer, riesling and pinot gris, it is modelled on Alsace Edelzwicker, hence EZ. The aroma is gewurz-driven: spicy and lychee-like. It's rich and rounded in the mouth, with refined texture and good balance. Long and satisfying, yet retains lightness and zip. Best young. 90/100.

Food Washed-rind cheese.

**Scott Fiano, Adelaide Hills 2010, \$25**

Palish hue and lemon-sherbet aroma lead into a crisp, clean, spicy wine with some stone-fruit and lees touches. It's essentially a simple fruit wine but has some richness in the mouth and would make an adaptable chilled summer white. Best young. 88/100.

Food Spaghetti marinara.

**Chalmers Fiano, Murray Darling 2009, \$27**

This takes fiano to a higher level: it's a complex, satisfying sipper. Nutty, barrel-influenced bouquet with multiple fruit aromas and a hint of milk powder. It's loaded with flavours but retains lightness and subtlety. An interest-packed fiano. The winemaker had a red-hot go. Now to 2013. 91/100.

Food Smoked salmon canapes.

**Tulloch Vineyard Selection Verdelho, Hunter Valley 2010, \$20**

This topped my recent verdelho tasting: a tight, restrained style without excessive fatness or sugar. Rocky, mineral aromas; intense, soft and rounded without the flabbiness that mars much verdelho. 87/100.

Food Mixed salads.

**First Drop Bella Coppia Arneis, Adelaide Hills 2010, \$25**

A pale wine that opens with a pungent reductive character and changes greatly in the glass. It's lean, crisp and grapey, with restrained intensity, balance and refinement of texture. Finish is dry but smooth. Now to two years. 87/100.

Food Pan-fried perch.

