

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 habits.

VALUE

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

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Reasonably priced relative to quality.

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A price tag that stretches things.

SCORPO PINOT NOIR 2001

\$35-\$37

Wine
of the
week

The Mornington Peninsula looks to be coming of age as a wine region, and pinot noir is the red grape of choice for most vignerons. Scorpo is a new name, a family-run operation that we are going to hear a lot more of, if their first reds are anything to go by. Both shiraz and pinot are excellent efforts, worth seeking out. The pinot is possibly the biggest and butchest I've seen from the Peninsula. It has an inky deep colour with a very concentrated nose of plum, charry oak, meaty feral notes and earth. The palate is appropriately powerful, too, almost too much so, with deep, ripe fruit and cedary oak in muscular proportions. All that power and those firm tannins should give it real ageing potential.

Ageing? Yes, two to six years, maybe more.

Food ideas: Fillet of beef; tea-smoked duck.

Stockists include:

Prince Wine Store, St Kilda; Randall the Wine Merchant, Albert Park and Geelong.

Rating: ★★★★★☆ \$\$



The Age, Epicure
June 24, 2003
Ralph Kyte-Powell.
Review No.85