

Indulge yourself

SCORPO SHIRAZ 2001 \$33

A surprise packet from the Mornington Peninsula, it's very concentrated, powerful, densely coloured and high-impact, with puckering tannins. The cool-grown pepper, spice, plum and smoked-meat aromas have great complexity and interest. A real lip-smacker. Drink now to 2010-plus.

Drink with taleggio cheese.

Stockist Best Cellars, East Sydney, 9361 3733.



WINE WISE JUNE '03
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Scorpo is a new name from the Mornington Peninsula, but its recently released range of wines has some stars. Foremost among them is the 2001 Scorpo Pinot Noir. It's a complex style with intense dark cherry fruit enhanced by smoky overtones. The palate has plenty of weight and structure, suggesting that a couple of years' cellaring will be well rewarded. (\$35.00) *Highly Recommended*

Two other Scorpo wines are worthy of note, but style preference will play a big part in whether you enjoy them or not. The 2001 Scorpo Chardonnay is richly flavoured and complex, with texture and grip. The buttery malolactic component is not subtle, however. (\$31.00) *Highly Recommended*

The 2001 Scorpo Shiraz was decidedly gamy on first pouring. Extended breathing allowed the nose to clear up and match the palate which is vibrant, silky and strongly varietal. (\$31.00) *Highly Recommended*