Wines of the future



2002 CAPE GRACE **CABERNET SAUVIGNON \$35**

Keen to challenge the established superstars, the next generation of Margaret River cabernets is hovering in the wings: Suckfizzle, Howard Park "Leston", Devil's Lair, Gralyn, Voyager and Lenton Brae. While the volume of production at Cape Grace is minuscule, its cabernet sauvignon has amazing richness, concentration and velvety texture. As the vines are only seven years old, this must, indeed, be a special site. - PF



2001 CASTAGNA GENESIS SYRAH \$48

At their biodynamic vineyard near Beechworth, Victoria, Julian and Carolann Castagna produce one of Australia's best rosés (from shiraz fruit), as well as an exceptional sangiovese. But the star in their portfolio is a Northern Rhône-inspired syrah (shiraz) named Genesis, now in its fourth vintage. It is aromatic and complex with great texture and intensity of flavour - and the 2002 (due out next March) is the best yet. - CC



2003 CHARLES MELTON **ROSE OF VIRGINIA \$19.95**

The height of summer is a distressing time for the red wine devotee. Mid-afternoon, rosé is the only solution, and it's poised to take off. Sadly, there are too few good examples around, many compensating for lack of aroma and flavour with too much residual sugar. Charlie Melton, however, takes his rosé seriously. With dry-grown vineyards dedicated solely to the task, the result is a boisterous crimson pink that's not shy on flavour. - SO



2002 CILLAR DE SILOS. **RIBERA DEL DUERO \$30**

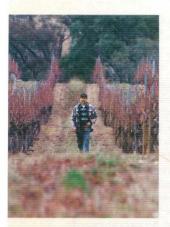
While there are only a few on the market to date, Australian tempranillos will soon be the business. The vines are in the ground; it's just a matter of when. Meantime, get yourself acquainted with this elegant, deliciously savoury wine by grabbing a decent Spanish example. Why Spain? Because it is the traditional home of tempranillo, and Cillar de Silos makes a modern fleshy fruit-driven style to which we can easily relate. - SO



2002 CLONAKILLA **SHIRAZ VIOGNIER \$55**

Tim Kirk is an intelligent and thoughtful winemaker producing some outstanding wines at Murrumbateman, near Canberra, including Australia's benchmark shiraz-viognier blend. While the 2001 swept all before it, the 2002 is every bit as good, with the 6% viognier adding considerably to the aromatics. The wine exhibits great structure, palate complexity and a long savoury finish, underpinned by exceptionally fine-grained tannins. - CC







2002 PICARDY CHARDONNAY \$35

At a time when many Australian vignerons are looking to refine the style of chardonnay they produce, this small Pemberton winery is showing what a difference new French clones can make. Bill and Dan Pannell delayed planting until they could get those clones and the results have been impressive. Their chardonnay is tight and lean with savoury, minerally flavours and taut, racy acidity. Definitely new wave. – *PF*



2002 PIZZINI SANGIOVESE \$24

Sangiovese was most familiar to us as that character from Chianti, but it's evolving here, gaining ground. The grape is less about fruit, more about tannin and acid. Pizzini is a good Australian example that offers the best of both worlds. As you'd expect, it is still a medium-bodied, dry wine with cleansing acidity. However, in terms of its fruit, it has plenty of extra stuffing; sour-cherry, cranberry, with quality oak to season. – *SO*



2001 PROVIDENCE MIGUET PINOT NOIR \$32

Not content with making good sparkling wine, Tassie is simultaneously developing a reputation for some of the best pinot noir in the land. Again, it's all about that ever-so-risky cool marginal climate that requires a constant reassessment of balance at the boundaries. Likewise, this wine walks the tightrope of restrained fruit and edgy acidity. It pulls it off beautifully, with wonderful fruit purity, depth and complexity. (03 6395 1290) – SO



2002 REMARKABLE VIEW SANGIOVESE \$18

Brand new wine, brand new region. This outstanding first-crop sangiovese from the Southern Flinders Ranges was made by the team at O'Leary Walker. Peter Lehmann buys most of Malcolm and Karen Orrock's fruit but there is enough left over to produce four highly promising reds, of which the sangiovese is probably the pick. (08 8667 2223) – CC



2001 ROCHFORD PINOT NOIR \$38

The ultra-cool Macedon Ranges are responsible for arguably the best sparkling wines made by small producers in Australia. Now they are also emerging as a serious place to make pinot noir, with Bindi, Curly Flat and Rochford all producing exceptional examples of the variety. This Rochford is intense, savoury and velvety textured. Reasonably priced for its quality. – *PF*



2001 SAVATERRE CHARDONNAY \$55

Keppell Smith quit the money markets aiming to create wines that would rival the best burgundies. This chardonnay, the second vintage from his small, close-planted Beechworth vineyard, is an absolute stunner. Made in the manner of many top white burgundies – fermented with natural yeasts and bottled unfiltered – it is reminiscent of a premier cru Puligny-Montrachet. His pinot is eagerly anticipated. (03 5727 0551) – CC



2002 SCORPO PINOT GRIS \$28

Stylistically, pinot gris is rather like chardonnay in shape. It's rich and full-bodied, but its aromas and flavours are more flamboyant, more left-field. Although relatively new in Australian soil, it has a long lineage in Alsace. Scorpo Pinot Gris is an excellent interpretation of the French style. Barrel fermented in old oak, it's all flowers and spice, with a deliciously slippery-mouth feel underpinned by a golden thread of mineral acidity. – *SO*



2002 SHADOWFAX PINOT NOIR \$30

Matt Harrop hunts far and wide for the best parcels of fruit for this Werribee-based operation and the wines are astoundingly good. The 2001 Shadowfax pinot noir from a small Geelong vineyard was powerful and concentrated, but the 2002 Shadowfax, a regional blend, is shaping as the best yet. However, you'll have to hurry as there's even less of it than last year. There are two bottlings, one under Stelvin. – *CC*



1997 TYRRELL'S BELFORD SEMILLON \$27.50

Semillon may be a hard sell but Tyrrell's continues to show faith in one of Australia's unique wine styles, offering five distinctive examples: the early drinking Lost Block (\$14.95), the single vineyard Stevens (\$18.50), the rare HVD (\$95) and Australia's best, Tyrrell's Vat 1 (\$50). The 1997 Belford has an enviable show record and represents remarkable value for money: deep, concentrated, powerful, complex yet fine. – *PF*



2002 TYRRELL'S LOST BLOCK SEMILLON \$14.95

If Hunter producers are ever going to break the perception barrier around their semillon, then more of them will need to make wines like this much-awarded earlier-drinking style. Where many young Hunter semillons are wallflowers, this one is something of an extrovert, its fruit ripeness complemented by a mineral character and its viscosity balanced by refreshing acidity. And it's worth reiterating that young semillons are great food wines. – CC



2003 YALUMBA EDEN VALLEY VIOGNIER \$20

Viognier, which originates from the Northern Rhône Valley, is a prima donna variety. It's not easy to grow and Australian plantings are still small – despite the fact they have been doubling annually. There are, nonetheless, a number of excellent examples and Yalumba – for one – is a pro. Viognier is a visual wine, full-bodied and buxom, with notes of honeysuckle and stone-fruits. It is best drunk young and fresh, so make the most of its extroverted characteristics before they fade. – *SO*

