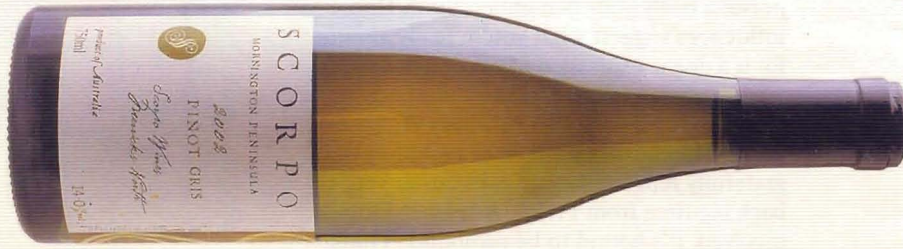


THE FULL BOTTLE

2002 Scorpo Pinot Gris \$28

Sandro Mosele also makes some stunning wines for the Scorpo family from grapes grown on their small Mornington Peninsula property. This just-released pinot gris is a knockout glass of luxurious, full-bodied white, with exotic, heady flavours of overripe beurre bosc pears and spiced apricots. Visit www.scorpowines.com.au or call (03) 9813 3312 for more details.



Australian Magazine **33** August 23 - 24 2003

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August 23 2003

Max Allen Review No. 76

WHAT TO DRINK

UNDER \$30

Scorpo Pinot Gris 2002 (Mornington Peninsula, Vic)

How good is this? Smells subtly smoky – flinty – and packed with desiccated peach fruit. Braised celery too. In the mouth it is deep, silky and loaded with rich stone-fruit flavours. There are wafts of burnt butter too, which really come up after a mouthful of Thai prawn salad with a chilli jam dressing. Worth every cent. **93/100, \$28.**

The Australian Financial Review

September 19-21 2003

Tim White. Review No.76.