

# Put to the test Six good drops

## Bargain of the week

CHAPEL HILL UNWOODED CHARDONNAY 2004 \$13-\$15

A blend of grapes from McLaren, Coonawarra and Padthaway, this has a fresh creamy, nutty and stone-fruit aroma, a delicate palate and good fruit intensity. It finishes with a fair belt of acid, so it would be best drunk with food. Best within two years.

**Food** raw oysters.  
**Stockist** Dan Murphy's, Willoughby, 9967 4006.



## Top Aussie white

CAPE MENTELLE CHARDONNAY 2003 \$38

This is a humdinger of a chardonnay. Margaret River at its best: smoky, toasty, peach and nectarine aromas, well-handled oak neatly tucked into the background. It turns grapefruity in the mouth and cleansing acidity runs the length of the palate. Fine balance; marvellous intensity. **Food** crayfish.

**Stockist** Rose Bay Drive-In Liquor, 9371 9608.



## Top Aussie red

SEVILLE ESTATE SHIRAZ 2002 \$29.50

An elegant, medium-bodied cool-area shiraz smelling of pepper and mixed spices. Smooth and ripely flavoured, its tannins are light and fine-grained. The palate has lovely harmony and real elegance. One glass won't be enough. A Yarra Valley-King Valley blend. Best now to 2012.

**Food** pink lamb.  
**Stockist** Robin Hood Hotel, Waverley, 9389 3477.



## Best import

FROMM LA STRADA CLAYVIN VINEYARD CHARDONNAY 2001 \$58

From Marlborough, this buttery, hazelnutty chardonnay is showing good bottle-aged character as well as liberal use of the barrel. It fills the mouth and is rich, mellow and smooth, retaining its focus with age. A power pack! Best within two years.

**Food** chicken casserole.  
**Stockist** Negotiants, 8344 8288.



## For the cellar

HELM PREMIUM RIESLING 2004 \$33

A new reserve bottling from Helm's Canberra region vineyard, with a black label. It's very fine and searingly intense, lean and dry yet smooth and not too austere. Aromas of lemon curd and fresh lemon juice tally with zappy acidity in a cool-area style. Best 2006 to 2012+.

**Food** grilled snapper.  
**Stockist** Haviland Wine, 9929 3722.



## Indulge yourself

SCORPO PINOT NOIR 2002 \$35

This Mornington pinot is "out there" and somewhat controversial. It has a stemmy, earthy, undergrowth bouquet which responds to breathing and is very complex. The palate is big and gutsy with plenty of tannin for a pinot. It's rustic, full of character and reveals layers of flavour as you drink.

**Food** duck confit.  
**Stockist** Vaucluse Cellars, 9337 1765.

