

**WHITE**

**2003 Scorpo Pinot Gris,
Mornington Peninsula, Vic, \$28.**

The Scorpo family is fast gaining a reputation for producing one of the best pino gris in Australia. This is a textbook example of the variety's nutty, spicy aromas and rich, textural quality in the mouth.

Drink with pork rillettes.

**RED**

**2002 Meerea Park 'The Aunts'
Shiraz, Hunter Valley, NSW, \$25.**

Fantastic Hunter shiraz, with all the qualities expected by lovers of the style: smells of earth and leather, with ripe, medium-bodied and savoury smoky dark berry fruit flavours and dry tannins.

Drink with beef pie.

**BARGAIN**

**2003 Zonte's Footsteps
Shiraz Viognier, Langhorne
Creek, SA, \$18.**

It's all the rage for winemakers to blend the aromatic white grape viognier into their shiraz. This is a good specimen of the trend: juicy, peppery, bright and delicious.

Drink with grilled lamb skewers.

**SWEET**

**All Saints Estate Rutherglen
Muscat, Rutherglen, Vic,
375 ml \$19.**

The first everyday muscat to be released from this winery – the Grand and Rare styles have been made for a while – this is a rich, luscious example. Great value.

Drink with treacle tart.

**ONE FOR THE CELLAR**

**2003 Clonakilla Shiraz Viognier,
Murrumbateman, NSW, \$70.**

Pioneers of the shiraz viognier style in Australia, this is still one of the best. This latest vintage has exquisite juicy concentration and silky but firm tannins. It will develop well for a decade at least.

Drink with five-spice quail.

**IMPORTED**


**2003 FX Pichler Riesling
Smaragd Loibner Oberhauser,
Wachau, Austria, \$55.**

A stunning example of Austrian riesling. Though quite stern and dry in the mouth, it has the most entrancing and intense flavours of fuzzy apricot and white flowers.

Drink with smoked salmon.

Australia Gourmet Traveller, Oct 04
Huon Hooke
Review No.101

90★★★★
**2003 Scorpo Pinot Gris,
Mornington Peninsula, A\$28**

Takes Aussie pinot gris to a new level. Complex spicy aromas, hints of toast and apricot lead into a rich, full-bodied, slightly sweet palate of opulence and real class. Multi-layered and exotic.  2

