

## WHAT TO DRINK

### FIVE SPICY SHIRAZES

#### UNDER \$40

##### **Cape Mentelle Shiraz 2003 (Margaret River, WA)**

Plummy, apricot-scented, with crème Anglaise: smells rich but also fresh and spicy. Attacks with silky blackberry coulis and builds deep figgy flavours and chewy tannin. Powerful, but not over the top. Will be even better in five years' time. 91/100, \$36.

##### **Carlei Green Vineyards Shiraz 2002 (Heathcote, Victoria)**

Some gunpowder, as well as rich plum pudding and peat. Smells complex and regional. Attacks sweet and peaty, too, with really lush, squeezed, blackberry and raspberry fruits running across the palate, mingled together with juicy acidity and really fine tannins. Gets a tad pinched to close, but the fruit is just so sexy. 91/100, \$31-33.

##### **Scorpo Shiraz 2003 (Mornington Peninsula, Victoria)**

White pepper and black cherries, some sweet meaty smells, and mace. Smoky, fragrant and pure. In the mouth it's peppery and flinty, with plum and cape gooseberry fruit. The tannin is fine and builds across the palate and there's loads of nutmeg and pepper to close. Super spicy. 91/100, \$36.

#### UNDER \$25

##### **Wolf Blass Gold Label Shiraz Viognier 2003 (Adelaide Hills, SA)**

White pepper and stonefruit on the nose, plus darker fruits, and candle wax. Some kidney, too, but this blows off with air. Big, thick and deep in the mouth, with building tannins and a fair hit of alcohol. There's plenty of super-reduced pepper and raspberry though and a touch of spice to finish. Not quite up there with the '02, but still very good. 89/100, \$22-24.

#### BARGAIN BUY

##### **Heartland Shiraz 2002 (Limestone Coast, SA)**

Minty, blackberry and blueberry, smelling of vanilla and preserved lemon oak. Lots of fruit in here. Bright and black fruited on the palate, minty again – Padthaway? – and some sour cherry sharpness among the sweetness. Supple, easy tannin and smoky mouth-aromas to close. I reckon that this is better than the \$30 Director's Cut version. 90/100, \$16-18.

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