



## bottleshop

### **Dominique Portet Fontaine Rosé 2004, \$19**

This is the sort of rosé I like: savoury and almost effortless. Copper-coloured and faintly aromatic, the wine has only spent six hours in contact with the skins of the cabernet, merlot and shiraz grapes from which it's made. Wild strawberry and cassis flavours are finely tuned and in no way invasive. Treat this as grown-up wine: the alcohol is not evident, but it *is* there.

### **Fairbank Rosé 2004, \$19**

This subtle wine hates wine-tastings. Its lean apple and herb smells and flavours are too shy for such argy-bargy comparative wine-guessing sessions. This wine yearns for more natural and happy company – dappled sunshine and outdoor eating. Made from shiraz (plus 10% cab sav), there's a touch of oak. It comes from Bendigo in central Victoria and it's made by a Frenchman – these blokes understand this wine style.

### **Scorpo Mornington Peninsula Rosé 2004, \$22**

Another grown-up wine, but this time the tart strawberry and raspberry flavours are more muted. Made from pinot noir grapes, it has none of the tutty-fruity sweetness of more cynical rosés. It's from Merricks North, bang-smack in the middle of Victoria's Mornington Peninsula. Fermented in old French oak, it has a silky texture – and is as versatile as it is more-ish.

### **Mornington Estate Rosé 2004, \$20**

Just off-pale in colour, here we have a pink wine with a long clean palate and just enough boiled lolly flavour to keep you interested. There's enough structure in this wine to make it very versatile with a range of foods. Fresh, aromatic, and made from cabernet with a dollop of pinot noir. Good rosé for hot weather and luncheon. Another true beverage, not a statement.

### **Dal Zotto King Valley Rosé 2004, \$16**

Pale, musky, fruity. This faintly reminds me of those Redskins lollies you'd suck on as a kid. This is another dry and food-friendly pink and is made from sangiovese and barbera, Italian red grape varieties, which likely explains the cherry flavours lurking in the background. Good with antipasto or barbecued fish.

### **Turkey Flat Vineyards Rosé 2004, \$20**

Another stalwart of the grenache rosé style, Turkey Flat is from the Barossa and is as reliable as the days are long in those parts. With the typical raspberry and strawberry flavours associated with Ocker grenache rosé, it also tastes of some herbs and spice. This is the intelligent person's fuller-bodied, balanced rosé. If you're going to tackle any barbecued, spicy foods, this is your weapon of choice.