

2004 Scorpo Rosè 86 points 86 points, \$25-\$27

Paul Scorpo's first release of rosè has been made with free-run pinot noir from his small, sheltered vineyard in the heart of the region. There is cherry fruit in the nose with some smoky complexity and fragrant lighter aromas. The palate has a fullish texture due to barrel fermentation. with some light vanillin and spice beside pinot fruit flavour. It has a creamy presence, filling the mouth before drying towards the finish. It's a good savoury style, ready-made for an afternoon table laden with antipasto.

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