

# WINE FOR SOUPS

THESE WELL-PRICED DROPS WILL HELP BRING OUT THE BEST IN YOUR BROTH

## BARGAIN BUY

### Hoddles Creek Yarra Valley Chardonnay 2004 (\$17)

This is a wine that blows value-for-money equations out the window. It's scary how good this is. When you first open it there's a gentle glide of lemon and nectarine-like flavour, but give it some air and it sings a creamy, dreamy, elegant song. It's a perfect chardonnay – not too heavy, not too light. You could be excused for recommending it as part of a balanced diet. Rice soup? What an attractive match.

## BUY THE CASE

### Seppelt Chalambar Shiraz 2003 (\$23)

This is the wine that announces to the world how hard it is to sell a bottle of wine right now – because this is the standard of a \$50 wine. It's sweet and spicy and many more things nice, but whether it tastes like blueberries or chocolate or a raging mash of plums isn't really the point. What is the point is its balance, its great style, its power and elegance – all of which means it'll romp and pomp when served with any food that says to you, "Give me a bottle of red!"



## PRETTY DAMN GOOD

### Scorpo Vineyard Mornington Peninsula Rosé 2004 (\$23)

Whenever a meal has a bit of the "in-betweens" about it – warm salads, tapas, pre-dinner nibbles, soups and suppers – the rosé flag should shoot straight up. Fish, cold meats, light cheeses – you name it, rosé stands up to the plate. This Scorpo is particularly good. It's perfumed and dry, with the flavour of red cherries.



## BLOW THE BUDGET

### Seville Estate Reserve Pinot Noir 2003 (\$45)

There was a time when this winery was one of the hottest names in the Yarra Valley – and then it all went deathly quiet. No more. This wine's a beauty, all pale cherries on sap and undergrowth, the funk of which gives it a head start in the food-friendliness stakes. Its low oak and spicy feel keep the good times rolling and make it a monte for just about any wonton-based soup.

## FANCY SOME FIZZ?

### Clover Hill Pipers River Sparkling Brut 2000 (\$38)

It's fresh, fine and citric, with nuances of strawberry pips and fresh bread dough – a fancy way of saying that just about any soup that begs a piece of crusty white bread would also suit a glass of this lovely bubbly. Any of the broth-based Provençale-type soups beg to be accompanied by a glass of a fizz like this.

## SOMETHING SPECIAL

### Penfolds St Henri Shiraz 2001 (\$65)

St Henri Shiraz has a tradition dating back almost as far as its sister wine – Penfolds Grange – and if the truth be known, it's very often a much better drink, especially from vintages such as 2001. This is slick, supple and low on oak, which means that it could even pair well with a soup that carries a lick of spice. Its also a nice wine to kick back with on the couch. ❖❖



Inside Out Sept-Oct 29 2005.  
Wine for Soups. Rose 2004.  
Review No.86