

La vie en rose

AFTER experiencing the hottest New Year's Eve on record, the last thing on my mind was a drink. Until I opened a refreshing bottle of rose. Or two, including champagne – a Roederer 1998 brut rose. Just lovely. The temperature doesn't have to be up in the 40s to enjoy rose – any warmish day will do.

The point about rose is that it has to be very refreshing. I generally avoid those garish confectionary-coloured

ones that look like raspberry cordial – they're often way too sweet – but proof is always in the tasting. Besides, rose can vary from pale copper to bubble-gum pink, often reflecting the grape variety used. I'm more of a dry rose gal – such wines have more to offer texturally, wines made from pinot noir in particular, but are also tempered by a touch of fruit sweetness. Ah, just the thing on a balmy summer's day, or night – here are three of my favourites.

JANE FAULKNER

SCORPO ROSE 2005 \$24

This is such a terrific rose with its fresh, vibrant appeal and almost strawberries-and-cream nose. There's a subtle mix of spice and some pinot noir tang; it's lovely on the palate, soft, savoury and zesty. Not that you want a rose to be overly complex and complicated, but the Scorpo has a bit more to offer, mostly texture. A terrific rose that goes well with tapas.



YERING STATION PINOT NOIR E.D. ROSE 2005 \$19

I always relish the release of this rose (the E.D. stands for extra dry) as it signals the beginning of summer. There's a delicate nose of strawberry, redcurrants and just a hint of smokiness. Those characters follow through on the palate where it's tangy, lively, fresh and finishes dry. A ripper rose, as usual.



CHRISMONT LA ZONA ROSATO MEZZANOTTE 2005 \$18

Another easy-drinking rose, this time from the King Valley. It's the run-off juice of three Italian varieties, barbera, marzemino and sangiovese, which is done at midnight, hence the name mezzanotte. A nose of strawberry, cherry and a hint of freshly rolled tobacco that follow through on the palate. It's fruit-sweet and juicy with a savoury edge then finishes fresh and clean.

