

Rees Miller Estate  
Wilhelmina Pinot Noir  
2002, \$19.50  
★★★★

The Victorian high country beyond the Yarra Valley is becoming a wine region to take note of. This drop from Yea is a no-nonsense pinot with solid plummy varietal character. The palate is silky and pleasantly intense, finishing soft and likeable. Food Coq au vin. Ageing Drink over two years.



Kilikanoon Prodigal  
Grenache 2002, \$25  
★★★★

A typical Clare red wine with its bold, ballsy, gutsy palate and touch of gumleaf-mint on the nose. Oak is lightly handled, while the palate displays fully ripe, sweet fruit without any hint of portiness. A delicious red and it could repay keeping. Food Steak-and-kidney pie. Ageing Best within five years.



Penfolds Thomas Hyland  
Shiraz 2002, \$20  
★★★★

Real Penfolds red-wine character at a reasonable price: it's all there and if you shop around, you'll do even better. The nose has mellow, plummy fruit with a delicious edge of sweet and savoury spices. Oak is well integrated and the palate is smooth and generous. Food Mushroom lasagne. Ageing Over five years.



Scorpo Pinot Rose  
2005, \$22  
★★★★

Paul Scorpo makes an outstanding pinot rose at his Mornington Peninsula vineyard. It has an attractive medium-pink colour with ripe cherry/strawberry aromas, very appealing fruit and just the right level of sweetness. The finish is clean and dry. Food Crusty ham-and-salad baguette. Ageing Drink now.



Primo Estate Il Briccone  
Shiraz Sangiovese 2003,  
\$21  
★★★★

This isn't a traditional blend but Primo shows how well it can work. The sangiovese leads the way with cherry fruit and a savoury, herby touch, plus a hint of aniseed. The palate is on the light side of medium-bodied and it finishes dry and appetising. Food Veal saltimbocca. Ageing Drink over two years.



Lowe Merlot 2002,  
\$25 (cellar door only)  
★★★★

An alternative style of merlot that stops well short of the in-your-face concentrated South Australians. The colour shows some development and it has a mulchy, peppery, metallic aroma with tomato-bush and mulberry notes. The palate is soft and fleshy with fine balance and texture. Food Veal scallopine. Ageing Drink now to 2008.



Evans & Tate Cabernet  
Merlot 2002, \$21  
★★★★

The 2002 vintage was cool and quite difficult in Margaret River but this crushed-leaf, slightly green-scented blend shows the character of the year. Tobacco, hummus, raspberry and blackcurrant aromas join in. The tannins are smooth and ripe; a good wine of lighter-bodied style. Food Pink lamb backstraps. Ageing Drink now to 2010.



Zema Estate Cabernet  
Sauvignon 2002, \$25  
★★★★

Zema is a smaller, family-owned enterprise. Its 2002 cabernet sauvignon is at the more austere end of the Coonawarra cabernet spectrum, with blackcurrant and herbal qualities that are savoury and firm. Oak influence is light and the palate is structured and dry. Food Minted lamb cutlets. Ageing Over four years.



# RED WINES OVER \$25

## BEST RED WINE

Voyager Estate Shiraz  
2003, \$29.50  
★★★★★

Voyager's 2003 Margaret River shiraz is every bit as good as the excellent 2002. Deep-coloured, it has a rich, complex nose reminiscent of black cherries and spices with gamy touches. The oak is restrained and it is lush and velvety with perfectly balanced ripe tannins. Food Peking duck. Ageing Drink over 10 years.



Kalleske Greenock  
Shiraz 2003, \$40  
★★★★★

The colour of this thickly textured modern Barossa style is dense; the bouquet meaty, chaffy and berry/mocha. Concentrated, like a heavily reduced stock, it is sweet and mouth-coatingly tannic. It makes up in guts what it lacks in finesse. Food Barbecued duck. Ageing Best within five years.



Brokenwood Rayner  
Vineyard Shiraz 2002, \$65  
★★★★★

From a top-quality McLaren Vale vineyard, this is a big, rich mouthful of shiraz – velvety and full-bodied. Ripe plum and berry fruit measures up well to mocha and smoky barrel influence. It finishes long and full and carries its 15 per cent alcohol better than many. Food Oxtail. Ageing Drink over 10 years.



Sandalford Cabernet  
Sauvignon 2003, \$34  
★★★★★

This maker has upped its game. The Margaret River cab is brightly coloured and fruited; the nose reveals red berries, peppermint, crushed leaves and a lick of French oak. The palate is tightly structured for keeping and the long finish oozes style. Food Rare roast beef. Ageing Best from 2006 to 2018 and beyond.



Langmeil The Freedom  
Shiraz 2002, \$70  
★★★★★

Old vines give complexity and depth to wines and few are older than The Freedom's, planted in the 1840s. The 2002 is a dense, complex wine smelling of plums, spices, blackberry liqueur and mocha. Chary vanillin oak is in balance. Food Braised beef with shitake mushrooms. Ageing Drink over 10 years.



Gibson Barossa Vale  
Reserve Merlot 2002,  
\$38.50  
★★★★★

Rob Gibson makes elegant, fruit-driven reds. This has uncommon depth of ripened dark-berry fruit, gentle oak and a touch of licorice. It is bright and lively in the mouth and finely balanced. One of the best merlots around. Food Braised venison. Ageing Drink now to 2012 and beyond.



Howard Park Scotsdale  
Shiraz 2003, \$35  
★★★★★

The Scotsdale is made from fruit from the Frankland River in the Great Southern region. This easy-drinking red is a wonderful example of cool-climate shiraz, with its distinctive black pepper and spice aromas, vibrant fruit and rich texture. It can also handle a bit of age. Food Grilled quail. Ageing Up to five years.

