



**2007 RUTHERGLEN ESTATE
MARSANNE VIOGNIER \$17**

This winery is staking a claim to new and unusual grape varieties in the Rutherglen region, and has had particular success with the so-called Rhône styles – wines like this fragrant, floral, honeyed, creamy white.
www.rutherglenestates.com.au



**2007 BASS STRAIT
PINOT NOIR \$22**

This young pinot from Tasmanian winemaker Guy Wagner is remarkably bold and boisterous: with its glossy black cherry fruit and plentiful stuffing it reminds me of (much pricier) pinots from Central Otago in NZ.
bassfinewine@iinet.net.au



**2008 PORT PHILLIP ESTATE
SALASSO ROSÉ \$21**

Made much more like a serious (ly priced) red wine – barrel fermented using wild yeasts – this shiraz rosé is only gently pink in colour, with lovely subtle rose petal and rosehip flavours, and a savoury, nutty finish.
www.portphillip.net



**2007 ANGAS PLAINS PJ'S
UNWOODED CHARDONNAY \$15**

I'll be honest: most unwooded Aussie chardys leave me cold (and wondering why the winemaker didn't put the wine into a nice oak barrel), but this keenly priced, soft, generous, lemon-puffy wine is just delicious.
www.angasplainswines.com.au



**TOP WHITE
2008 HEGGIES
VINEYARD
RIESLING \$20**

I always look forward to tasting the new rieslings from top vineyards, but my first sip of this young, single-vineyard Eden Valley wine took my breath away. It's absolutely gorgeous, with scintillating clarity of flavour: like delicate dew-frosted spring blossoms floating on lime juice. Drink now, with extreme pleasure. www.heggiesvineyard.com



**2008 ODD ONE OUT
NEBBIOLO ROSÉ \$20**

Pale, dry rosés like this and the Salasso are (I think) much better with food than deep pink, sweeter wines. This brand new label – made from Heathcote nebbiolo – fits right into the pale, delicate, creamy-dry groove.
www.oddoneout.com.au



**2006 THISTLE HILL
CHARDONNAY \$19**

From one of Mudgee's pioneering organic vineyards, enjoying a run of producing quality wines at the moment, this great-value chardonnay has nectarine-like richness, concentration, balanced oak and length.
www.thistlehill.com.au



**2006 WILLIAMS CROSSING
PINOT NOIR \$25**

Phil Moraghan's Curly Flat vineyard has a great reputation for brooding, autumnal pinot and refined chardonnay – and terrific-value wines under the Williams Crossing label. This is full of generous, fleshy, plummy pinot fruit.
www.curlyflat.com



**2007 SCORPO AUBAINE
CHARDONNAY \$28**

Like a cool-climate yin to the warmer climate yang of the Thistle Hill (above), this Mornington Peninsula chardonnay is all about delicacy and savoury restraint: floral aromatics, clean mineral crispness, citrusy focus. Very fine. www.scorpowines.com.au



**2008 NINE VINES
ROSÉ \$15**

Obviously more than nine vines were responsible for this snappy pink wine – rather a lot more, in fact. The best thing about it is that despite its up-front, crowd-pleasing raspberry icy-pole fruit flavours, it finishes dry and clean.
www.angoves.com.au



**2007 ALLIES PINOT
NOIR \$28**

If you prefer your pinot lighter and finer rather than darker and richer (if I were a Burgundian winemaker I'd insist on saying: "More feminine than masculine"), then this floral, red-cherry-fruited wine is the one for you. www.allies.com.au