



THIRSTY WORK!

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Grazia

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Christmas cheer

BOTTLESHOP bamboozlement is the last thing you need in the silly season when there are so many other shops to get to. Here's a list of wines guaranteed to make Christmas a bit more special...

1. The rosé

Barbecues and alfresco eating

MARGAN SHIRAZ SAIGNÉE ROSÉ 2009, \$17

For barbecues and general alfresco eating it's very hard to beat rosé and this rosé in particular. It's bang on target style-wise, dry yet flavoursome, and very complementary to food. It's decently priced and as an added bonus, 50 per cent of every bottle sold goes to breast cancer research.

2. The sparkler

Parties and celebrations

CROSER NV, \$29

The Croser brand has been around since the 1980s, when it was still believed that Australian sparkling could never be as good as French. This non-vintage Croser is a new release and shows how far Australian bubbly has come. With exquisite balance and just the right amount of acidity, it's a dual-purpose fizz that it is equally at home with food or on its own.

3. The Champagne

Christmas breakfast

NICOLAS FEUILLATTE BRUT RÉSERVE

PARTICULIÈRE CHAMPAGNE, \$60

If only French will do for your Christmas celebrations give this bubbly a try. Nicolas Feuillatte is France's top selling non-vintage champagne and the French know their fizz. It's a modern style handy for canapes or smoked salmon crepes on Christmas morning. It also comes in a special gift canister or a two-bottle gift box for \$100.

4. The sparkling red

Roast turkey or glazed ham

JOSEPH SPARKLING RED NV, \$65

Christmas is one of the few times when you can find an opportunity to enjoy the oddity that is sparkling red wine. A good sparkling red is perfect with Christmas turkey or a baked ham. The flavours complement really well and fizzy red has a festive quality. As the price suggests, this one is top notch, made from reserve wine and much more complex than most fizzy reds. It's an interesting wine to sniff and savour.

5. The red

Seductive Christmas

SCORPO NOIRIEN MORNINGTON PENINSULA

PINOT NOIR 2008, \$30

This delicious red uses the old medieval name for pinot noir but there's nothing Middle Aged about the style. It's sexy, velvety, smooth and the ideal drink for a seductive Christmas. The perfume is particularly pleasing served in a large glass. It's versatile at the table and is especially suited to roast pork.

6. The white

Seafood platters

SHAW AND SMITH M3 CHARDONNAY 2008, \$38

If your Christmas is all about prawns, oysters and crayfish then don't stint on the wine. This is Australia's best chardonnay and is magic with cold fresh seafood. Crisp, lithe and sophisticated, it tastes top drawer and is well worth the asking price.

7. The fortified

Plum pudding and mince pies

ALL SAINTS ESTATE CLASSIC RUTHERGLEN

TOKAY NV, \$30

This is a winner with Christmassy desserts. It has intriguing aromas of milky tea, toffee and raisin toast. It can also handle a little chilling.

8. The sticky

Flans and fruit desserts

VASSE FELIX CANE CUT SEMILLON 2008, \$23

FOR 375ML

This sticky is made by dehydrating the grapes on the vine via the cutting of the canes the grapes hang from. This means there is no botrytis to distort the clean citrus flavours. A smidgeon of oak adds vanilla bean and spice aromas.

