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WHAT TO DRINK ... WITH SPICY VEGETABLE DISHES Author: Jane Faulkner
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MORE THAN \$40 SCORPO PINOT NOIR 2009 \$45

SCORPO at Merricks on the Mornington Peninsula produces terrific pinot noir, with the '09 bolder than normal, more a reflection of the warm vintage but still poised and very appealing. It opens up beautifully to reveal a fragrant nose all exotic spice, eucalypt and ripe, dark cherry fruit that follows through on the palate. There is plenty of cleansing, tangy acidity and alluring, earthy, forest-floor nuances, with ripe tannins and some grip on the finish. Best to decant and enjoy this now with food or cellar for up to five years.