

**SUMMER STUNNERS**  
Of the French rosés,  
these three performed  
particularly well.

## Australian Rosés

**2009 Angove Nine Vines Grenache Shiraz Rosé** (A\$24) was gorgeously juicy and fragrant. I thought it was so fresh, with a trace of sweetness balanced by acidity. There's good length, too. Forrester found it "lived on the nose, with redcurrant and raspberry. It is also full-flavoured and ripe, with sweet fruit. Really pleasant drinking!" It's delicious as a refresher in itself and great value, too.

**2009 Arrivo Rosato di Nebbiolo** (A\$26) is as much a varietal nebbiolo as a rosé. "Really unusual characters," thought Forrester. "Floral, rhubarb, with a savoury edge. It's bright and fresh, with lively, crisp acidity. I found raspberry aromas; it reminded me of pomegranate liqueur (made from pomegranates). It has a big flavour and finishes firm and dry, tending towards light, dry red. It's a very individual expression of the rose theme.

**2008 Curly Flat Rosé** (A\$24) appealed strongly to Forrester. "Lovely, intense juicy red cherry flavours," he wrote. "Fresh and vibrant, crisp and dry. Good length and length, too." The wine is retaining its freshness well, particularly for a pinot noir rosé, as shown by its fragrance and sweet fruit.

**2009 Dominique Portet Fontaine Rosé** (A\$20) combines cabernet sauvignon, shiraz and merlot to produce a wine with delicate flavours but distinct body. The very pale colour shows a little development, which is reflected in the wine's flavours. "It's getting interesting flavours," said Hooke. "Fairly forward, more savoury and less shrill than most, with weight from alcohol." Enjoy this with lunches over summer.

**2009 Jacobs Creek Shiraz Rosé** (A\$12/NZ\$14) was no surprise, as it's one of the top sellers, which makes it great value, and has done well in the past. Bourne wrote "nice raspberry jelly and sweet fruits. A touch of sweetness and full of fruit." I liked the strawberry and lemon fragrance and the crispness and light texture that dry the finish. It's delicious by itself or with food.

**2009 Krinklewood Francesca Rosé** (A\$22) is an exotic combination of lavendula, tempranillo and shiraz and gained all-round support. "Delicious!" exclaimed Otton. "Super-fine, with a light, floral and strawberry nose and subtle fruit complexity. Mild and understated, but so dry." I loved the freshness and balance and, while the wine's not highly intense, it has good persistence. Strongly recommended.

**2009 Mad Fish Sangiovese Rosé** (A\$17) is a rich style of rosé with intense raspberry and savoury flavours. It has a touch of sweetness, but with a light brush of tannins that makes the wine effectively dry. Otton found "maraschino cherry and rose-hip; texture and freshness", and Forrester added "bold and refreshing".

**2009 Pizzini Rosetta** (A\$17) has a lovely fragrance reminding me of bath powder, with savoury overtones and sweet fruits. It appealed strongly to Otton. "It's very different," she started. "White pepper, lots of fresh fennel and orange. Very lively and vibrant, with good



depth and balance. Dry and tangy." Here's an excellent example of sangiovese's suitability for rosé.

**2009 Scorpo Rosé** (A\$30) scored top marks from Hooke. "Strawberry and hay," he wrote. "Slightly herbal, light and savoury. The wine shows some use of barrels, but this isn't obvious. It has good balance and drinkability. A serious rosé!" I agreed, finding it one of the more structured, savoury rosés in our tasting. Great for food!

**2009 SC Pannell Rose Árido** (A\$22) has an appealing red cherry nose, which previews a soft palate with the fruit pastille flavours often seen in grenache. Otton found it "a bold, juicy style, with red licorice and confectionary flavours. The alcohol lifts and supports the fruit." I, too, found the influence from alcohol, which is unobtrusive, yet gives the wine flesh. It finishes crisply, with good length.

**2009 Spinifex Rosé** (A\$25) had strong support from Bourne, who thought it "delightful, musky and dusky, with spices and herbs. The palate's gentle and fine, with long, savoury flavours. Ethereal, and with nothing overwhelming." The wine is distinctive, combining delicacy with savoury characters, the latter coming from an individual mix of grenache, cinsault and mataro. It finishes with crisp acidity.

**2009 Turkey Flat Vineyards Rosé** (A\$20/NZ\$30) has intensity, softness and balance as its strong features. I found a juicy raspberry-pastille fragrance, with a perfumed overlay of bath powder. The flavours are very positive. "A bold style," agreed Otton, "with brambly, redcurrant fruit. The slight sweetness is well-done and off-set by good acidity." This has been one of the stand-out rosés for many years and it's good to see it's still on song.