



SCORPO

MORNINGTON PENINSULA

Estate grown Maricks North
product of Australia

RECENT PRESSINGS

Highlighted in The Age's Uncorked in Epicure in two consecutive weeks, Scorpo Wines 2010 Pinot Gris and 2010 Rose recieved glowing reviews by Ralph Kyte-Powell.

Wine of the week

Scorpo Rosé 2010 \$27-\$29

MADE from Mornington Peninsula shiraz, this well-crafted pink wine is a cut above most rosés. Created in a savoury, European-accented style, it's coppery in colour, with quite a complex nose. Red berries and a whisper of liquorice are interwoven with suggestions of sweet and savoury spices on the nose. It has middling body, a smooth, rich palate, and clean, zesty acidity. A rosé of substance and interest. (14 per cent alcohol; screw cap.)

Ageing? Drink over two years.

Food ideas Thai beef salad; antipasti of cured meats.

Stockists include Just released. Ask at your local wine shop or contact Cellarhand on 9274 8444, or sales@cellarhand.com.au
★★★★★ \$\$



Indulge yourself

Scorpo Pinot Gris 2010 \$34-\$36

I THINK Sandro Mosele makes some of the Mornington Peninsula's best pinot gris. This fine example's lush, rich personality has a pleasant floral overlay to banana cake and spice characters. Attractive depth and unctuous texture in the mouth are counterpointed by tangy acidity, a toasty touch and none of the harsh phenolics that mark many PGs. (14 per cent alcohol; screw cap.)

Ageing? Drink over three years.

Food ideas Roast pork with apple sauce; washed-rind cheese.

Stockists include Rathdowne Cellars, Carlton North; City Wine Shop, Spring Street, city.
★★★★★ \$\$



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Ralph Kyte Powell Item 121