

CELLAR WEEKLY

Brought to you by
VINTAGE CELLARS®
AUSTRALIA'S FINE WINE SPECIALIST

SAVE 30%
20% ACROSS 6 OR MORE WINES*
ACROSS 12 OR MORE WINES*

Whether it's scouring the Rhône region of France or hunting down great value Portuguese reds, we're always on a mission to find great wine. Either way, we're not the only ones excited by what we find. Time and time again, we come across great reviews, like these, proving that we're not the only ones who think we're on to a good thing!



"RUSTIC CHARM"

Quinta Das Setencostas 2006

\$10.49 each
across any dozen **\$11.99**
Single bottle **\$14.99**

"The brown paper bag looking label pretty much sums up this Portuguese red. It's all about rustic charm. Generously fruity but balanced by old-world tannins, it comes into its own with flame-cooked meat."

Greg Duncan Powell, Sydney Morning Herald, 10/01/2009



"FOREIGN AFFAIR"

Domaine Durand Saint-Joseph 2005

\$29.99 each
across any dozen **\$34.27**
Single bottle **\$42.84**

"From the northern Rhone Valley, this shows concentrated dark berry fruit on the nose and palate with some spice and a touch of pepper and a fine tannin finish. Try it with roast beef. 93/100"

Mike Frost, Courier Mail, 01/09/2009

Love interesting wines?

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Prices correct as at 21/09/09 and available only for products in the multiples specified to 27/09/09 or until stocks last. Retail limits may apply. Some products may not be available in all stores, but may be ordered. Delivery charges may apply. All wine products are 750ml, unless otherwise specified. Liquor and tobacco not sold to under-18s. *While stocks last. No further discount. Not valid in conjunction with any other offer. Licence no. 353368. 88029VCsmh220909

good living

TASTINGS HUON HOOKE

Wine of the week

Leconfield Coonawarra Merlot 2008, \$25
Merlot is such a difficult grape, it's exciting to discover a really good one. This Coonawarra beauty from winemaker Paul Gordon is a ripper. It shows none of the drawbacks common to the variety, such as unripe fruit, hollowness and green tannin. The bouquet is well harmonised, with plum, cherry and toasty wood-matured characters intertwining well. It is not herbaceous or overtly oak. It's rich and smooth in the mouth with good concentration, ample smooth tannins and nothing out of place. A benchmark merlot. Drink now to at least 2018. 94/100.
Food veal saltimbocca; cold meats; soft cheeses such as taleggio and Milawa Gold.



1. BARGAIN OF THE WEEK Carrington Vintage Brut Special Cuvee 2008, \$8

What do you expect for eight bucks in a bubbly? A lot less than you get in this bottle, I'd wager. It's a very appealing drop, clean and fresh, lemony and light without any harsh edges – and it's not sweet. The finish is clean and lingers awhile. This wine is very drinkable indeed. 86/100.
Food pistachio nuts.



2. TOP AUSSIE WHITE Grosset Polish Hill Riesling 2009, \$45

A stunner that fully lives up to the exalted Grosset name. Lime leaves, fresh herbs, lemon and lime juice in the mouth. This is very intense, crisp and fresh on the palate, well focused and with great length. Impressive now and promises more in the future. Drink now to 10 years plus. 95/100.
Food lemon sole.



3. TOP AUSSIE RED Paxton Jones Block Shiraz 2005, \$37

Lush, dense, chocolatey McLaren Vale shiraz at its best from the experienced hand of David Paxton. Earthy regional overtones to the toasty, plum and chocolate flavours, shot through with vanillin oak; sweetly rich and thoroughly delicious. Drink now to seven years. 92/100.
Food meaty casseroles.

4. BEST IMPORT Keller Trocken Riesling 2008, \$40

From Germany's Rheinhessen, a lovely, fragrant, floral and faintly honeyed riesling with a hint of struck-flint adding to its complex bouquet. In the mouth, it's intense, steely and very fine with just a trace of sweetness, finishing perfectly clean. Now to six years. Retailer: Vaucluse Cellars. 93/100.
Food spicy Thai prawns.



4.

5.

6.

5. INDULGE YOURSELF Warramate White Label Shiraz 2007, \$45

From one of the Yarra Valley's senior producers and 40-year-old estate vines, this is a succulent, gorgeous shiraz. Elegant, medium-bodied, rich and very finely textured with ripely spicy aromas and a concentrated palate. Drink this wine now to 2024. 94/100.
Food Thai beef salad.

6. BEST SPARKLING Brown Brothers Prosecco 2008, \$18.90

A beautifully smooth, silky soft, early drinking bubbly. Fluffy and light and not obviously sweet but it slips down dangerously easily. Drink now. 88/100.
Food pre-dinner nibbles.

