

HUON HOOKE
TASTINGS

WINE OF THE WEEK

Provenance Geelong Pinot Noir 2005, \$29

Geelong winemaker Scott Ireland turns out some cracking wines from time to time under a series of beautifully designed labels (see also his chardonnay and pinot gris). This is a pinot noir of refinement and intensity yet not overbearing.

The bouquet is complex with bright cherry and spicy fruit laced with subtle foresty hints but the oak is low-key. It also has power and some richness, underlined by ample fine-grained tannins, which lend a savouriness to the finish. A pinot that should mature gracefully up to five or six years. 94/100

Food Veal escalopes or saltimbocca; veal sweetbreads; roast duck breast with baby beetroot



BARGAIN OF THE WEEK

Redbank the Long Paddock Shiraz 2005, \$13

Terrific value. From Pyrenees and King Valley grapes, it's a savoury, spicy, cool-grown red with aromas of violets, spices, black fruits and a hint of dried banana. More structure than is usual at this price. 90/100

Food Spaghetti bolognaise



TOP AUSSIE RED

Whistler the Reserve Shiraz 2005, \$48

A big, rich, somewhat thickly textured and slightly jam-like shiraz from the Barossa Valley, with lots of decadent raisin, almost blackberry syrup, flavours. Some alcohol heat but a good example of the opulent style that many will love. Now to 2012. 93/100

Food Reggiano



FOR THE CELLAR

Tulloch Julia Semillon 2005, \$28

A superb Hunter semillon from a company that is kicking lots of goals. With tangy lemon essence aromas, it is fresh and vital in the mouth but also smooth. A lovely drink now with fish but will age superbly for eight-plus years. 95/100

Food Fish or shellfish



TOP AUSSIE WHITE

Katnook Estate Sauvignon Blanc 2006, \$29

This Coonawarra winery has a long and proud history with savvy and its wines age well, not that anyone is cellaring sauvignon blanc. Appealing herbal and fruit salad aromas, powerful palate and a zesty freshness that captivates. 92/100

Food Poached mussels



BEST IMPORT

Escarpment Kupe Pinot Noir 2005, \$80

An astonishing result from six-year-old vines, this is a typical Larry McKenna blockbuster Martinborough pinot. It's robust and high in tannin but really fills the mouth. Spice, pepper, plum, oak and stemmy aromas. To 2012-plus. 94/100

Food Grilled steak



FOR A CHANGE

First Drop Montepulciano 2005, \$38

This grape is common in Italy but scarce here. Grown in the Adelaide Hills and vinified by Matt Gant (formerly of St Hallett), it has deep flavour, colour and richness. Blackberry, blueberry, anise and a hint of raisin; 15 per cent alcohol. It is best young. 92/100

Food Pepperoni pizza

