

HUON HOOKE
TASTINGS

WINE OF THE WEEK

Voyager Estate Girt By Sea Cabernet Sauvignon Merlot 2007, \$24

Long-serving winemaker Cliff Royle and viticulturist Steve James made a great double act at Voyager, until Royle departed recently. But he's left this gem as his legacy. It's a seriously good red and great value at the price. Quality cabernet aromas of blackberry and blackcurrant laced with spice; oak is barely perceptible and the fruit does the talking. It's deep and elegant with fine balance and intensity. Markedly varietal but properly ripe and of pristine quality. From a very successful red year in the Margaret River region. Drink now to 15 years-plus. 94/100.

Food Pink roast leg of lamb; vitello tonnato; casseroled kid; hard cheeses such as parmesan, comte and cheddar.



BARGAIN OF THE WEEK

Deen De Bortoll Vat 9 Cabernet Sauvignon 2007, \$13

Vibrant red-purple colour, bright red and dark berry aromas with violets and no sign of greenness. A bold, fruit-driven style that punches above its weight. Slightly raw and simple but a good barbecue red and amazing value. 88/100.

Food Barbecued sausages.



TOP AUSSIE RED

First Drop Minchia Montepulciano 2006, \$36

This grape is common in Italy and rare here but it should be readily adopted if this is any guide. A delicious drink: earthy, toasty, vanilla and dark-fruit aromas lead into a soft, fleshy palate of good flavour, depth and elegance; chocolate, prune and toast. 92/100.

Food Beef satays.

