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PHOTOGRAPHY FRANCES MOCNIK

The winter months become a lot more bearable in the company of a friendly glass of red.



NICK STOCK shiraz

Nick Stock has twice been named Australian sommelier of the year. A respected show judge, educator and popular presenter at wine events and conferences around the globe, Stock was a recent finalist in the 2007 Australian Wine Communicator of the Year award.

"As Australian as cricket, footy and meat pies, shiraz is our staple red wine with an enviable reputation that stretches the world over. It is grown right across the country, offering unparalleled diversity. Our winemakers are exploring new regions, sharpening up the classics and forging new styles, building even more interest into the mix. Add to this the stunning quality of the 2005 vintage and you'll find great drinking awaits."



DE BORTOLI 2005 Gulf Station Shiraz Viognier, \$18

The popular shiraz viognier combination is taking Australia by storm and with wines such as this on offer, it's hardly surprising. De Bortoli has crafted a seductive rendition with plenty of fragrant lift, warm dark berry fruit and sweet pastry aromas. The palate is smooth and effortless, swirling with dark fruit flavour, some spice and toasty oak, fine tannins and superb balance.

LEASINGHAM 2005 Bin 61 Shiraz, \$22

A polished regional shiraz with striking concentration, you can see the depth of colour as it hits the glass. Blackberry fruit and plums, some spices and game meats, assertive oak and a hint of eucalypt are all bubbling away. It fills the mouth with ripe flavour amid sturdy, yet unobtrusive, tannins. This is great value, authentic Clare shiraz with power and finesse.

MT LANGI 2004 Robinson Vineyard Shiraz, \$25

Cool-climate shiraz often takes on a peppery edge, with this a great example of the fine, elegant style. Sweet plum fruits, lighter berry notes, pepper, spice and poached cherries make for an attractive nose. The palate steps gently with precisely placed plum fruit flavour, gently laced with smoky spices, even tannins and subtle oak presence.

FIRST DROP 2005 Mother's Milk Shiraz, \$25

A new label from yet another talented Barossa winemaker, Matt Gant, this combines a progressive style with regional characters. Attractive raw fruit, plump ripe blackberry aromas, blood plum and toasty oak all rolled together on the nose. The palate has good depth and a plush texture. It's a balanced wine with black fruit flavour, soft tannins and supple, modern charm.

GLASSES COURTESY RIEDEL

