



Great Whites

Under \$15

The budget-priced Under \$15 category was a very even group of wines. Once more winemakers have shown their capacity to make sound flavoursome commercial wines that can be sold at a great price. Remember you will find most of these wines selling for a lot less than I have quoted here so you can stock up by the case for the summer months ahead.

I don't think there are any other countries that can deliver wines of this quality at these prices.

There are quality crisp fresh rieslings, well-structured chardonnays of some finesse and flavoursome crowd-pleasing blends offering so much choice.

Of particular interest has to be the Houghton White Classic. This amazing wine, originally made by the legendary Jack Mann, is still one of the best annual releases in WA. Not only is it terrific current drinking wine, you can cellar it for five to seven years. The Museum release of this wine, which is simply the same wine kept for a number of years has made the top line-up in my \$25 to \$40 category.

1. Deep Woods Ivory semillon sauvignon blanc 2008 (\$14.95)

Pungent grassy tropical aromas and intensely vibrant palate indicate a beautiful little wine for current drinking. Crisp acid sustains an impressively long finish.

2. Houghton White Classic 2007 (\$14)

One of the best value, current drinking wines but, more importantly, staggeringly good value for cellaring. This is a beauty, brimming with lively

tropical flavours with a long finish. Keep it for another five years.

3. Houghton sauvignon blanc semillon 2007 (\$14)

Vibrant fresh fruit on the nose and a slightly dusty zippy palate that is fine and long. Plenty of flavour and value here.

4. Brown Brothers chenin blanc 2007 (\$14)

A clever wine that delivers with a soft rounded palate and a little residual

sweetness to create a compelling easy-drinking wine. Plenty have copied the style.

5. Domain Day Quiddity riesling 2006 (\$14.50)

Winemaker Robin Day, from Mt Crawford in the Barossa Valley, is into his nutty names. This is another one which doesn't make a lot of sense but the wine is excellent. It's a fine bracing style with a piercing acidity and steely mineral fruit.





6. Hardys Nottage Hill riesling 2007 (\$11)

Should sell for stacks more. This is a class act from the first sniff of lemon zest and floral notes through to the crisp and wonderfully intense palate of citrus goodies.

7. Yalumba Y Series riesling 2008 (\$11)

Excellent, soft and appealing commercial-style riesling at a super price. This range is simply great value and this variety is one of the best in it. Gorgeous current quaffing.

8. Xabregas sauvignon blanc classic 2008 (\$14.95)

Fresh lime juice aroma is appealing from the outset. It's a delightful fragrant and fresh wine that just keeps tickling the palate to a sustained finish.

9. St Hallett Poacher's Blend semillon sauvignon blanc 2008 (\$14)

Approachable blend of these varieties from the Barossa. Has a dusty herbaceousness which mingles neatly with the tropical subtlety of the sauvignon blanc. Nicely balanced with plenty of flavour.

10. Mawson's Wratttonbully sauvignon blanc 2008 (\$13)

I really like this wine with its herbal tropical overtones and zippy, tightly controlled palate. It's more an aperitif style but retains its friendly mouth feel and current quaffability.

11. Moss Brothers Drummond Hill White 2008 (\$14.95)

Beautifully aromatic with bouquet of herbs and nettle with a little citrus and apple factored in. The palate is lively with just a trace of residual sweetness that's perfectly balanced with a fine acid. Nice drinking with spicy food.

12. De Bortoli Sero chardonnay pinot grigio 2008 (\$14.95)

There's a certain neutrality about this eminently appealing immediate drinking

wine. The chardonnay adds a creaminess around the fine crispness of the pinot grigio.

13. Angove's Nine Vines pinot grigio (\$13.95)

Fairly true to the varietal characters of the variety with some apple and spicy pear brushed with a little muskiness. Fine, light delicate palate designed with summer-afternoon quaffing in mind.

14. Sandalford Element Classic White 2008 (\$12.95)

An honest flavoursome quaffer with freshness, tropical and herbaceous characters maintained with a fine acid.

15. McWilliam's Hanwood pinot grigio 2008 (\$12.80)

Another varietally pure pinot grigio displaying typical peach and apply pear characters. I like the slightly spicy palate. You could drink a bit of this.

16. Yalumba Y Series pinot grigio 2008 (\$11)

Has a distinctive lychee and floral

aroma which is immediately appealing. The palate has a fine softness with the delicate acid keeping it crisp and zippy. Has a little more in the mid-palate than most. A good wine.

17. Barwick Estates semillon sauvignon blanc 2008 (\$14.95)

Pretty decent quality wine for this price. It bursts with an energetic palate of lively passionfruit over a fruit salad of other goodies. Acid is fine and delicate and the sweet fruit palate with the dry finish is perfect for summer drinking.

18. Redbank The Long Paddock chardonnay 2007 (\$13.50)

Pretty smart, full-flavoured chardonnay from Victoria. Creamy and nutty richness on the palate with some vanillin oak influence. Would handle some hefty white meat dishes.

19. Angove's Long Row chardonnay 2007 (\$9.95)

Beautifully round and soft chardonnay designed as an immediate drinking food wine. Creamy nutty flavours with some tropical stone fruit characters spruced up with a splash of citrus.

20. Barwick Estates Crush chardonnay 2008 (\$14.95)

Very appealing fruit-driven chardonnay with a little residual sweetness. It's a commercial style designed to appeal as a friendly current-drinking quaffer. Try it with spicy food and a little chilli.

21. Hardy's Nottage Hill chardonnay 2007 (\$11)

Rich and slightly buttery chardie with the smoky oak and crisp acid keeping it neat and tidy. Lots of ripe stone fruit and melon flavours with a fresh acidity to finish.

22. Evans and Tate Gngalara chardonnay 2007 (\$14.40)

An unwooded chardonnay that's simple and fruity but with a neat acid to add some crispness to the palate. A real no brainer. Just pour it and drink.

MORE TOP DRINKING

- Tatchilla Growers 2008 (\$11)
- De Bortoli Windy Peak sauvignon blanc semillon 2008 (\$14.95)
- Deakin Estate sauvignon blanc 2008 (\$10.75)
- Angove's Clare Riesling 2007 (\$13.95)
- Tulloch verdelho 2007 (\$14.95)
- D'Arenberg The Stump Jump 2007 (\$11.80)
- Hazard Hill semillon sauvignon blanc 2008 (\$13)
- Oxford Landing chardonnay 2007 (\$10)
- Peter Lehmann semillon 2006 (\$11)

