

the great white

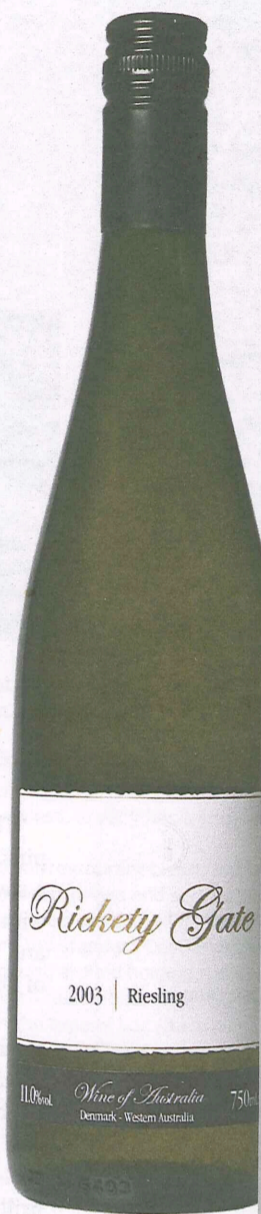
IF YOU EVER NEEDED PROOF of the quality and staying power of Great Southern riesling then you need look no further than my pick of the week. This remarkable wine, the Rickety Gate riesling 2003, is the current release — yes, that's right, a seven-year-old white wine is the current release.

Owner Russell Hubbard did give it a brief run back in late 2003, but quickly realised that it needed time to settle down. So after a few cases went out, he held it back until now.

I recently tasted a number of back vintages of riesling from throughout the region, and with one exception (a wine under cork), all were showing incredible freshness and life.

When the season is good, allowing for great gentle flavour build-up without disease, the rieslings of the Great Southern can be stunning. Although there are sub-regional variations, the general regional style is one of intense citrus with lime dominance, minerality and a little distinctive spiciness. The distinctively cool Porongurups adds a further restraint to the style and remains one of the most exciting regions for this variety.

If you want to see the two sides of Australian riesling, my tip is to grab a bottle of the Rickety Gate and one of the fresher 2009s I have featured. A cellar is not a cellar without riesling. Simple as that.



PICK OF THE WEEK

Rickety Gate Great Southern riesling 2003 (\$30)

This is a special one showing the strength of riesling in this region. Lovely toasty citrus aromas with a still zingy lively palate showing some subtle development. Mineral slaty acid is sustained and long. Still has plenty of time ahead of it. 95/100

Perfect with pork fillets



Frankland Estate Smith Cullam Great Southern riesling 2008 (\$45)

Frankland Estate has been a leader in promoting riesling throughout Australia. This one is something different. It's slightly sweet and its fermentation takes place in oak, albeit a 1000-litre big boy that imparts no oak character but is designed to add texture. It's a beautiful riesling with a lovely mouth feel. A little residual sweetness is kept tidy with a fine acid balance. Excellent stuff. 93/100

Perfect with lightly chilli crab



Castle Rock riesling 2009 (\$22)

Rob Diletti is one of the region's best winemakers and his rieslings are deftly handled to capture the best of this special vineyard high in the Porongurups. This is flinty dry with a spicy citrus aroma. On the palate you get that clean pure minerality with a spicy complexity supported with fine acid. A wine for 10 years in the cellar. 94/100

Perfect with freshly shucked oysters



Xabregas Show Reserve Dry riesling 2009 (\$25)

Beautifully pristine and slaty minerally riesling from this excellent Great Southern producer. Typical Great Southern spiciness with fine lime juice characters. It's tight, yet the fine acid adds a delicacy that is most appealing. Beautiful mouth feel. 93/100

Perfect with calamari



Cherubino riesling 2009 (\$35)

This is sourced from the Porongurups and it is a beautiful example of the delicacy and finesse of rieslings from this area. Brings a light spicy limey character to the wine. It's quite low in alcohol but the flavour carries forever on a beautifully pristine and pure palate. Effortless and very long, this is superb riesling. You expect class from Cherubino and this one delivers. 95/100

Perfect with pan-fried scallops

CALENDAR



SAY CHEESE

What better way to network than over an evening with wine and cheese. Via Appia — Networking WA gives you the chance to enjoy wine and cheese, while chatting with business professionals. Guest speakers include Suzanne Daubney, from Bannister Downs Dairy,

and Blair Poynton, from Jed Wines. At ABD The Gallery, 240 Lake Street, Northbridge, 6pm on May 5. Go to <http://tinyurl.com/winecheeseevent> for more information. Tickets from \$33.

CHARITY CALLS

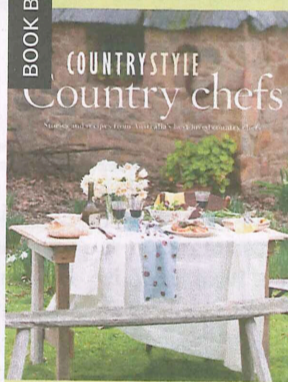
A four-course luncheon presented by some of Perth's top caterers will help celebrate the strength, courage and determination of women who have fought a battle with breast cancer. Supporters will enjoy a selection of WA wines, while bidding for auction items and dancing to live entertainment by Daren Reid and the Soul City Groove. All proceeds raised go to the Breast Cancer

Foundation of WA. Long table lunch is on April 26 at Claremont Showground, Main Arena, from midday-5pm. Tickets \$125 each. Phone (08) 9324 3703 or visit www.breastcancer.org.au for more information.

FASHION SENSE

Spend an afternoon enjoying high tea and wine, while catching the latest trends from the Claremont Quarter. Palais 85, on the South Perth foreshore, is playing host to the Fashion High Tea on April 24 from 3-5pm. Event is hosted by 2008 Perth Biggest Loser contestant Alison Braun. Tickets, \$55 each. Contact Stephanie (08) 9368 4999 or email events@palais85.com.

BOOK BITES



Country Chefs
Country Style
Lantern, \$39.95

What, not a single "country chef" in this entire State worthy of inclusion, or did Country Style magazine's budget not stretch to the plane fare over? Parochialism aside, there is plenty to like here. Names such as Maggie Beer and Stefano Manfredi are peppered among the lesser known sharing their passion for fresh produce and the region in which they live. And with everything from braised lentils and salsa verde with chorizo to individual pavlovas with rose ice-cream and mascarpone, you'll be harking for a sea or tree change of your own.