



Wine Matching Jennifer Jordan

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PERFECT PARTNERS

Choosing a wine that complements your recipe is the perfect finishing touch to any dish

QUAIL WITH OLIVES AND FIGS

Serves 6

This rich and fruity dish would be complemented by cabernet sauvignon, which has both structure and sweet lifted berry characters. Try to get the jumbo quail as they have lots more meat.

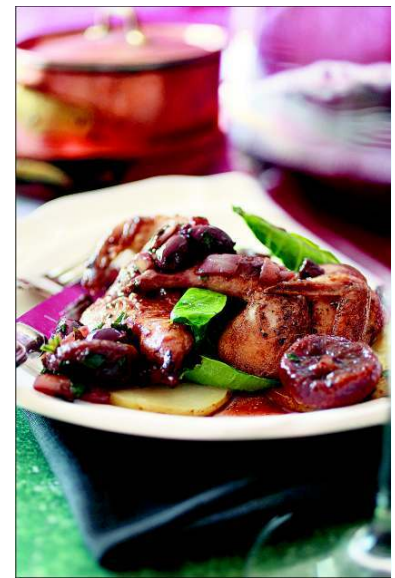
- 6 jumbo quail, cut in half and cleaned
- sea salt and cracked black pepper to season quail
- 1 tbsps extra virgin olive oil
- 30g butter
- 1 brown onion, finely chopped
- 3 garlic cloves, finely chopped
- 1½ cups cabernet sauvignon
- 1 cup chicken stock
- 250g pitted dried figs
- ½ cup pitted kalamata olives
- ½ cup flat-leaf parsley, finely chopped

After cleaning the quail, flatten with the palm of your hand. Season well with the salt and pepper. In a big frying pan melt the butter with the olive oil. Brown the

quail on high heat on both sides. Turn down the heat, add the onion and garlic and saute for a few minutes, combining well with the quail. Then add the red wine and stock. Bring to the boil, then reduce heat and simmer for 20 minutes. Add the figs and olives and simmer for another 10 minutes. The sauce should be reduced and syrupy. Just before serving, stir through the parsley. I served this dish with sauteed potato slices and cavolo nero. Tuscan cabbage, English spinach or silver beet would also be fine.

Suggested wines:

- Houghton cabernet sauvignon 2008 (\$14)
- Rosemount Show Reserve Coonawarra cabernet 2006 (\$19.95)
- Zema Estate Coonawarra cabernet sauvignon 2005 (\$24.95)
- Xabregas Show Reserve cabernet sauvignon 2007 (\$26.50)



Quail with olives and figs.



Rabbit with thyme and polenta.

RABBIT WITH THYME AND POLENTA

Serves 4

Rabbit these days is very different from years ago when it was bonier and more gamey in flavour. Today, it is farmed white rabbit, milder in flavour with a lot more meat. The lighter European red wine varieties and styles go well with rabbit, especially the Italian grape varieties such as sangiovese and barbera, the Spanish variety tempranillo and even a medium-bodied merlot.

- 1 rabbit, chopped into about 6 pieces (get your butcher to do this)
- flour to dust rabbit
- 1 tbsp extra-virgin olive oil
- 150g piece pancetta, diced
- 8 pickling onions, peeled
- 1 tbsp fresh rosemary leaves
- 1 tbsp fresh thyme leaves
- 1 tbsp preserved lemon, finely chopped.
- 2 cups chicken stock
- 1 cup verjuice (unfermented grape juice, available in the gourmet section of most supermarkets. I used a sangiovese verjuice.)
- extra rosemary for garnish

Heat the oven to 170C. Heat oil in a big pot that will go in the oven. Dust the rabbit pieces in the flour, add to the pot and brown. Remove the rabbit from the pot and add the pancetta and onions. Cook for a few minutes to brown slightly. Then return the rabbit to the pot with the herbs and lemon, combining well. Next, add the stock and verjuice. Season to taste. Then bake for an hour, covered. The rabbit goes well with creamy polenta or mashed potato.

Suggested wines:

- De Bortoli Windy Peak sangiovese 2006 (\$14.95)
- Hillbille merlot 2005 (\$18.50)
- Witchmount barbera 2006 (\$24.95)
- D'Arenberg The Sticks and Stones 2005 (\$34.75)



CHINESE-FLAVOURED PORK RACK

Serves 6

Pinot noir is a good match with pork because it contrasts well with the spice in this dish.

- 1 pork rack with 6 chops trimmed, rind and skin removed

Marinade

- 1 tbsp fresh ginger, grated
- 3 garlic cloves, finely chopped
- ¼ cup hoi sin sauce
- ¼ cup rice wine vinegar
- ¼ cup soy sauce
- ¼ cup maple syrup
- 1 tsp Chinese five spice

Combine marinade ingredients and marinate the pork for 4 hours or overnight. Place pork with marinade and half a cup of water in a baking dish and cook for 2 hours at 150C. Cut the rack into chops and serve with rice and bok choy. Spoon over any leftover marinade.

Suggested wines:

- De Bortoli Gulf Station pinot noir 2008 (\$19.70)
- Salitage pinot noir 2007 (\$40)
- Batista Estate pinot noir 2007 (\$38)
- Port Phillip Estate pinot noir 2007 (\$36)



Chinese-flavoured pork rack.

OSSO BUCCO

Serves 8

This classic dish is always a winner. Perfect for this time of year, a big red hits the mark here. A full-bodied Australian shiraz with its ripe, plummy, savoury characters is ideal.

- 8 osso bucco (either veal or beef)
- 2 tbsp olive oil
- flour to dust meat
- 1 big red onion, finely chopped
- 6 garlic cloves, finely chopped
- 1 tbsp fresh marjoram leaves
- 1 cup shiraz
- 2 cups beef stock
- 3 x 400g tins tomatoes
- 2 tbsp tomato paste
- 1 tbsp honey
- 1 tsp cracked pepper

Heat the oven to 180C. In a big oven-proof pot heat the oil. Flour the

osso bucco pieces and brown. Then add the onion and garlic and cook for a few minutes. Add the remaining ingredients, stirring well. Cook in the oven for about 3 hours covered or on top of the stove. The meat should be tender and falling off the bone. Serve with lemon risotto and garnish with gremolata. (To make gremolata, combine the grated lemon rind of 2 big lemons with half a cup of finely chopped flat-leaf parsley.)

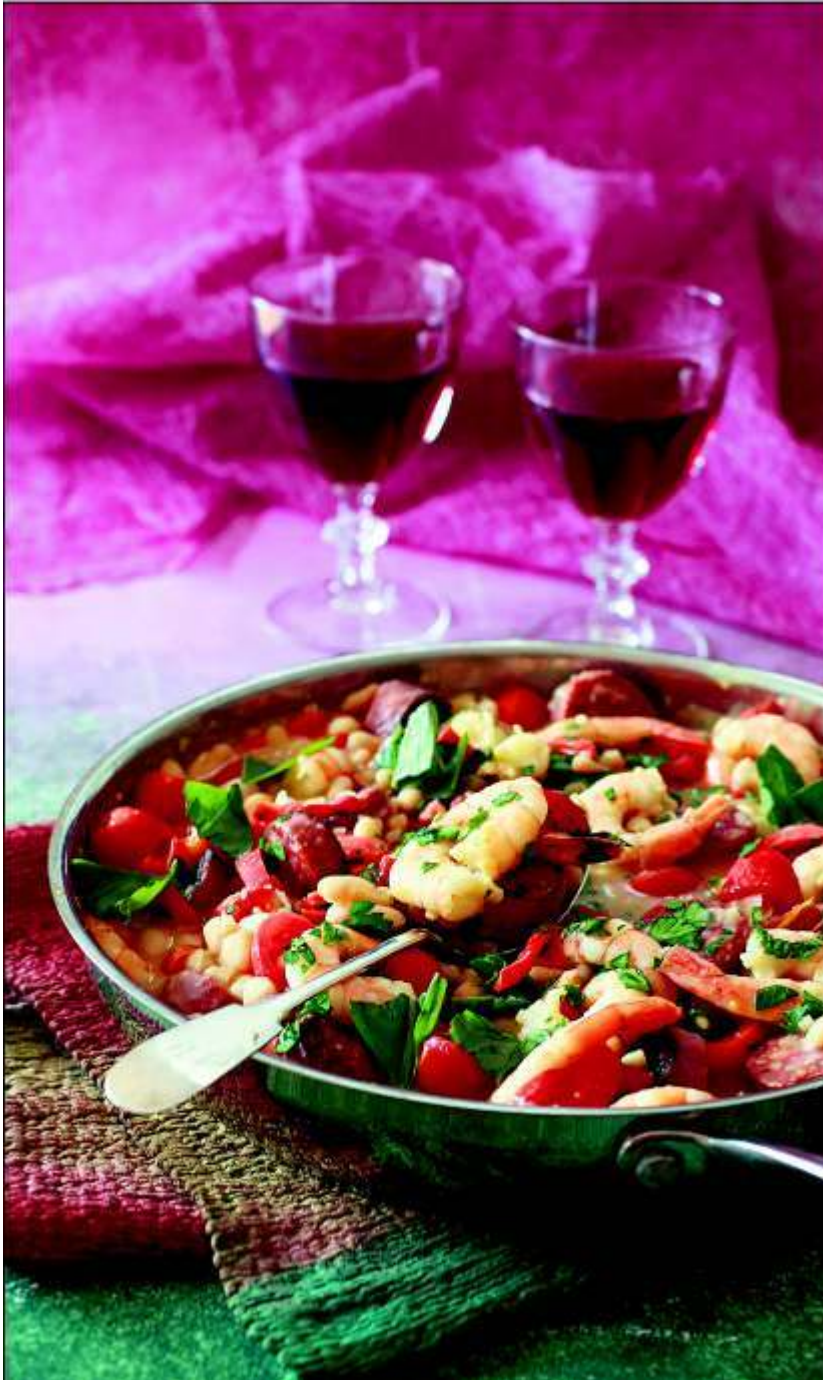
Suggested wines:

- Tapestry Bakers Gully shiraz 2006 (\$14)
- Cimicky Trumps shiraz 2007 (\$20)
- O'Leary Walker shiraz 2006 (\$22)
- Sandalford Estate Reserve shiraz 2005 (\$33.95)

Osso bucco supplied by Terranova Butchers, Northbridge



Osso bucco.



Bean stew with prawns and chorizo.

BEAN STEW WITH PRAWNS AND CHORIZO

Serves 4

The rich, spicy combination of flavours of this dish requires something equally rich and spicy. A shiraz viognier, which has the richness of the shiraz plus the aromatic gingery spiciness of viognier, would be ideal.

- 1 tbsp extra virgin olive oil
- 2 chorizo sausages, sliced
- 2 garlic cloves, finely chopped
- 1 fresh red chilli, finely chopped
- 1 punnet cherry tomatoes, cut in half
- 3 red capsicums, deseeded and sliced into strips
- 2 x 400g tins cannellini beans, drained
- 1/4 cup beef stock
- 400g green prawns, cleaned
- 1 cup flat-leaf parsley, finely chopped
- 2 tbsp fresh basil leaves, to garnish

In a big pot heat the oil, add the chorizo and brown. Then add the garlic and chilli and cook for a few minutes until soft. Add the remaining ingredients except the parsley and basil leaves. Simmer for about 10-15 minutes. Stir through the parsley and garnish with the basil leaves. Serve with crusty bread.

Suggested wines:

- Angove's Nine Vines shiraz viognier 2007 (\$14)
- Barking Owl shiraz viognier 2007 (\$18.20)
- Grant Burge Daly Road shiraz mourvedre 2006 (\$20.55)
- West Cape Howe Two Steps shiraz viognier 2007 (\$25)



Great Red Tasting Top 100



UNDER \$15

- Tapestry Bakers Gully shiraz 2006 (\$14)
- Leaping Lizard shiraz 2007 (\$14.90)
- Plantagenet Hazard Hill shiraz 2007 (\$14)
- Lindemans Padthaway Reserve shiraz 2007 (\$14)
- Taylors Promised Land shiraz cabernet 2006 (\$13.95)
- Angoves Nine Vines shiraz viognier 2007 (\$14)
- Jacob's Creek grenache shiraz 2008 (\$11)
- Houghton cabernet sauvignon 2008 (\$14)
- Evans & Tate Gngalara cabernet sauvignon 2007 (\$14)
- Barwick Crush cabernet merlot 2007 (\$14.95)
- Xabregas cabernet merlot 2005 (\$14.95)
- Jane Brook Plain Jane cabernet shiraz 2007 (\$15)
- Miles from Nowhere cabernet merlot 2007 (\$14.95)
- Ferngrove Symbols cabernet merlot 2007 (\$14.95)
- De Bortoli Vat 1 Durif 2007 (\$13.05)
- McWilliams Hanwood Estate merlot 2008 (\$13)
- De Bortoli Windy Peak sangiovese 2006 (\$14.95)
- Jacob's Creek tempranillo 2008 (\$11)

\$15 - \$20

- Tar & Roses shiraz 2008 (\$18)
- Barossa Valley Estate E Minor shiraz 2006 (\$17)
- Cimicky Trumps shiraz 2007 (\$20)
- Penley Estate Hyland shiraz 2006 (\$19.75)
- Jim Barry The Lodge Hill shiraz 2006 (\$19.95)
- Trevelen Farm Frankland Reserve

- shiraz 2005 (\$19.95)
- Barking Owl shiraz viognier 2007 (\$18.20)
- Gemtree Bloodstone shiraz viognier 2007 (\$18)
- Houghton The Bandit shiraz tempranillo 2007 (\$19)
- Punt Road Arlie Bank shiraz viognier 2007 (\$18).
- Rosemount Show Reserve Coonawarra cabernet 2006 (\$19.95)
- Moondah Brook cabernet sauvignon 2007 (\$18)
- Brookland Valley Verse 1 cabernet merlot 2007 (\$19.95)
- Tiger's Tale cabernet sauvignon merlot 2008 (\$18)
- Wynns Coonawarra Estate cabernet shiraz merlot 2007 (\$19.95)
- Temple Bruer Preservative Free cabernet merlot 2008 (\$19)
- Wild Oats cabernet merlot 2007 (\$19)
- Sandalford Margaret River cabernet merlot 2008 (\$19)
- De Bortoli Gulf Station pinot noir 2008 (\$19.70)
- Hillbille merlot 2005 (\$18.50)

\$20 - \$25

- Evans & Tate shiraz 2005 (\$23)
- Vinaceous Snake Charmer shiraz 2007 (\$25)
- Scarpantoni Block 3 shiraz 2006 (\$24.95)
- Leasingham Bin 61 shiraz 2006 (\$24)
- O'Leary Walker shiraz 2006 (\$22)
- All Saints shiraz 2006 (\$24.95)
- Wyndham Estate George Wyndham Founder's Reserve shiraz 2005 (\$21)
- Clairault shiraz 2004 (\$24)
- Jane Brook Back Block shiraz 2007 (\$24.95)
- Richmond Grove Limited Release shiraz 2006 (\$22)
- Bremerton Selkirk shiraz 2007



- (\$22)
 - Dutschke Willow Bend shiraz merlot cabernet sauvignon 2006 (\$20)
 - Grant Burge Daly Road shiraz mourvedre 2006 (\$20.55)
 - Capel Vale Regional Series cabernet sauvignon 2007 (\$22.50)
 - Zema Estate Coonawarra cabernet sauvignon 2005 (\$24.95)
 - Forest Hill cabernet sauvignon 2007 (\$24)
 - Merops cabernet sauvignon 2005 (\$22)
 - McHenry Hohnen cabernet merlot 2007 (\$21.50)
 - Amberley cabernet merlot 2007 (\$22.50)
 - Vasse Felix cabernet merlot 2007 (\$25)
 - Balnaves of Coonawarra The Blend 2006 (\$20.50)
 - Thorn Clarke Shotfire Quartage 2007 (\$24)
 - Goundrey-G cabernet tempranillo 2007 (\$24)
 - Redgate Bin 588 2007 (\$22.50)
 - Wirra Wirra Church Block 2007 (\$22)
 - Tassell Park cabernet merlot 2007 (\$23.35)
 - Witchmount Barbera 2006 (\$24.95)
 - Evans & Tate merlot 2007 (\$23)
- \$25 - \$40**
- Voyager Estate shiraz 2006 (\$32)
 - Juniper Estate shiraz 2004 (\$33.25)
 - Barossa Valley Estate Ebenezer shiraz 2005 (\$38)
 - Sorby Adams "The Family" Eden Valley/Clare Valley shiraz 2004 (\$33)
 - Witchmount shiraz 2006 (\$32)
 - Kalleske Moppa shiraz 2007 (\$33)
 - Sandalford Estate Reserve shiraz 2005 (\$33.95)
 - Deep Woods Estate Block 7 shiraz 2007 (\$28.15)
 - Paxton Jones Block shiraz 2005 (\$39)
 - Mount Pleasant OP & OH Hunter Valley shiraz 2004 (\$40)
 - Plantagenet shiraz 2005 (\$40)
 - Evans & Tate Reserve shiraz 2005 (\$37)
 - Truffle Hill Reserve Series shiraz 2007 (\$35)
 - Mr Riggs Piebald shiraz viognier 2007 (\$27)
 - Yalumba FDR1A 2004 (\$37)
 - West Cape Howe Two Steps shiraz viognier 2007 (\$25)
 - John Duval Wines Plexus 2007 (\$37)
 - Annie's Lane Coppertrail shiraz grenache mourvedre 2004 (\$37)
 - Yalumba Hand Picked shiraz viognier 2006 (\$31)
 - Ferngrove Majestic cabernet sauvignon 2007 (\$29)
 - Hardys HRB/D636 cabernet sauvignon 2006 (\$39.95)
 - Wynns Coonawarra Estate cabernet sauvignon 2006 (\$32)
 - Hamelin Bay cabernet sauvignon 2007 (\$31)
 - Evans & Tate The Reserve cabernet sauvignon 2005 (\$39.95)
 - Xabregas Show Reserve cabernet sauvignon 2007 (\$26.50)
 - Kilikanoon Blocks Road cabernet sauvignon 2006 (\$36.45)
 - Langmeil Blacksmith cabernet 2006 (\$30)
 - De Bortoli Melba Lucia 2006 (\$30.25)
 - Happs Three Hills Charles Andreas 2003 (\$36)
 - Salitage pinot noir 2007 (\$40)
 - Batista Estate Pinot noir 2007 (\$38)
 - D'Arenberg The Sticks and Stones 2005 (\$34.75)
 - McHenry Hohnen Rock Road zinfandel 2007 (\$36.40)
 - Port Phillip Estate pinot noir 2007 (\$36)



Great Red Tasting Cabernet

Once again it was encouraging to see some really high-class cabernets in the tasting. And while all winemakers have definitely lifted their game across Australia, it was the cabernets of Margaret River and Coonawarra which were the most impressive. That's hardly surprising, because these are Australia's two great cabernet-producing areas. Perhaps a little disappointing was the lack of high-class, value-for-money cabernets, although in the under-\$20 segment of the market a lot of cabernet is combined with merlot to make a more complete wine. It was in the top-end \$25 to \$40 bracket where cabernet really shone, with some quite marvellous examples capturing perfectly the power, grace and style of this variety. It must also be said that a lot of WA's best cabernets sell for a lot more than the \$40 upper limit and you should start to see these appearing soon from the exceptional 2007 vintage.

UNDER \$15

1. Houghton cabernet sauvignon 2008 (\$14)

Juicy, lively and brimming with fresh cabernet from the South-West. Gentle and generous wine with a sappy raspberry palate supported with light, fine tannins and light cedar oak. Easy current drinking.

2. Evans & Tate Gngangara cabernet sauvignon 2007 (\$14)

A product of an ideal vintage for this variety. Soft plum and blackcurrant flavours with a light dusting of cedary oak. It's pleasant and soft in the mouth.

\$15-\$20

3. Rosemount Show Reserve Coonawarra cabernet 2006 (\$19.95)

Exotic spicy floral aromas of Coonawarra cabernet. A refined and thoroughly poised cabernet with fine-grained oak and tannins supporting some quality fruit. A stylish example of a classy Coonawarra cabernet at a good

price.

4. Moondah Brook cabernet sauvignon 2007 (\$18)

Excellent value cabernet from a good season in WA. Leafy varietal cabernet on the nose with a perfectly balanced palate built with seamless oak and fruit integration. Long finish.

\$20-\$25

5. Capel Vale Regional Series cabernet sauvignon 2007 (\$22.50)

One of the most improved and impressive producers in WA. This wine is sourced from some quality Margaret River vineyards. It translates into this exceptional wine of poise and effortless length and persistence.

6. Zema Estate Coonawarra cabernet sauvignon 2005 (\$24.95)

Excellent example of Coonawarra cabernet. Leafy aroma with intense blackcurrant and mint characters. The palate is silky and fine with a long, sustained finish. Nice cedary oak treatment in a wine made for drinking over the next couple of years.

7. Forest Hill cabernet sauvignon 2007 (\$24)

One sniff and you know you're on to something special. Distinct red berry and mint with a slightly leafy spectrum in there. The palate is stylish, with real finesse, yet there is power and structure that sustains the wine to a long, powerful finish.

8. Merops cabernet sauvignon 2005 (\$22)

Impressive cabernet that's really packing some punch. Firm, ripe tannins and some good use of oak have created a sound structural foundation to build on. Bouquet of black olive, dark blackcurrant and a sliver of mint.

\$25-\$40

9. Ferngrove Majestic cabernet sauvignon 2007 (\$29)

Lovely opulent and powerful example of what this vintage delivered. Masses of dark blackcurrant and black olive aromas with a palate that

combines firm structure and elegance with supple fruit appeal. Classy wine.

10. Hardys HRB/D636 cabernet sauvignon 2006 (\$39.95)

A combination of Coonawarra and Margaret River cabernet designed to take advantage of these two great regions. Seamless, pure and precise cabernet with the lift of Coonawarra mint unmistakable and the mid-palate grunt of Margaret River. Elegant and stylish.

11. Wynns Coonawarra Estate cabernet sauvignon 2006 (\$32)

A famous name in Australian wine. The classic label featuring the gabled winery of Wynns has adorned many great vintages. This is a more elegant and restrained wine, with typical fine structure and elegance supporting some attractive mint and red berry fruit flavours.

12. Hamelin Bay cabernet sauvignon 2007 (\$31)

This winery has been a consistent and often underrated producer from southern Margaret River. This is a lovely stylish, elegant, medium-bodied wine with strong mint and leafy red berry characters augmented with a light dusting of cedary oak. Just gorgeous drinking.

13. Evans & Tate The Reserve cabernet sauvignon 2005 (\$39.95)

This is an exceptional wine from a good Margaret River vintage for cabernet sauvignon. There's power and elegance in the very best example of cabernet. Tannins are ripe and firm while the oak and fruit integration is superb. A wine that raises the bar for cabernet and a multi-trophy winner nationally.

14. Xabregas Show Reserve cabernet sauvignon 2007 (\$26.50)

Continues the outstanding form of this wine, which won a gold at the Mt Barker Show last year. The 2005 was very good but this one brings a degree of refinement and style to the table. Lovely, elegant and beautifully presented cabernet.

15. Kilikanoon Blocks Road cabernet



sauvignon 2006 (\$36.45)

Clare is often underrated for cabernet, yet when you taste wines like this you wonder why. Minty and blackcurrant dominance with a neat touch of cedar on the nose. The palate has a deliciously

rich and dense feel with flavours that just roll on for ever. Excellent wine.

16. Langmeil Blacksmith cabernet 2006 (\$30)

Ideal year for cabernet. An elegant and polished wine with the intense cabernet

fruit supported with fine sinewy and slightly grainy tannins and well-judged use of mainly used French oak. Great structure to support extended cellaring.





Great Red Tasting Cabernet blends

A quick scan down the best of the cabernet blends shows the strength of the combination of cabernet and merlot. In particular, this is most evident in the lower-priced wines where this combination has become synonymous with polished, quality easy-drinking wine. From the time it started to appear 20 years ago as an alternative to the traditional Australian choice of shiraz to work with cabernet sauvignon, merlot has made quite an impact. It is an ideal bedfellow for cabernet because it plugs any palate shortcomings with its warm ripe fleshiness, allowing the power and linear structure of cabernet to drive palate length. It is worth noting that the cabernet merlot combination wasn't as strong in the top price bracket. A few wines featured variations of the traditional Bordeaux blends with the addition of cabernet franc, petit verdot and malbec. And a pleasing development is the use of other varieties such as tempranillo to create a slightly more savoury, food friendly style of wine. In the main this was a strong class of wine with something for just about everybody in all price points.





UNDER \$15

1. Barwick Crush cabernet merlot 2007 (\$14.95)

An appealing, fruit driven, medium bodied blend from the South-West. Minty red berry with deeper flavours of plum. Soft and round with fine tannins in support.

2. Xabregas cabernet merlot 2005 (\$14.95)

Chock full of lush fruit cake and plum pudding. Has an earthy briary edge with the lifted minty red berry of cabernet carrying the long finish. Current drinking wine.

3. Jane Brook Plain Jane cabernet shiraz 2007 (\$15)

A blend of Margaret River and Swan Valley fruit that sits together nicely. Soft and warm with fine tannins, understated oak and generous medium weight fruit. Smooth and very easy drinking.

4. Miles from Nowhere cabernet merlot 2007 (\$14.95)

This is your stock standard cabernet merlot from this region. It fits snugly into the current drinking-friendly style you expect for this price and blend. Minty red berry with spicy cedary lift.

5. Ferngrove Symbols cabernet merlot 2007 (\$14.95)

Balanced and stylish wine for this price point. Typical plum and blackcurrant characters with the fine grained oak and silky tannins completing an easy drinking wine perfect for the current year.

\$15 - \$20

6. Brookland Valley Verse 1 cabernet merlot 2007 (\$19.95)

This delivers well above its fighting weight. Powerful yet with finesse and poise. Leafy cabernet with more substantial palate filling, fruit cake merlot. Light cedary overlay is appealing.

7. Tiger's Tale cabernet sauvignon merlot 2008 (\$18)

One of the early wines from this

vintage. It's a good example of the generous full-flavoured Margaret River blend of these varieties we have come to expect. Leafy cabernet floats effortlessly over the savoury plummy merlot. Nice drinking.

8. Wynns Coonawarra Estate cabernet shiraz merlot 2007 (\$19.95)

Simple fruit blend from Coonawarra under this famous label. Cabernet provides the central core of length and palate persistence with the shiraz and merlot adding some plumpness and softness into the middle palate. Easy current drinking or the next five years.

9. Temple Bruer Preservative Free cabernet merlot 2008 (\$19)

If preservatives are a problem, then this is a damn fine wine to meet your needs and still keep you headache free. It's created from certified organic vineyards and delivers a hefty amount of generous fruit flavour. An appealing wine for the next year or so.

10. Wild Oats cabernet merlot 2007 (\$19)

This is part of the increasing and emerging Robert Oatley stable of very good value for money wines. Opulent generous wine with heaps of appeal and style. Rich sweet fruit with a pleasant overlay of oak.

11. Sandalford Margaret River cabernet merlot 2008 (\$19)

Beautiful aromas of redcurrant and cedar with some plummy fruit cake characters. The palate has incredible intensity with a lingering persistent finish. Poised and powerful at the same time. Tannins are very strong and ripe. This is one that will easily cellar for a few years.

\$20 - \$25

12. McHenry Hohnen cabernet merlot 2007 (\$21.50)

A precise and fragrant blend that offers some wonderful drinking. Bouquet of red berry, dark plum and minty fruit cake. The palate is seamless, finely textured and sublimely silky. It's medium bodied but there is stacks of intense and quite powerful fruit.

13. Amberley cabernet merlot 2007 (\$22.50)

Beautifully rich and robust blend from this very good vintage. It retains a supple richness while packing some real kick with ripe assertive tannins and a little oak infusion. The palate is warm and fleshy and ideal for drinking over the next few years.

14. Vasse Felix cabernet merlot 2007 (\$25)

Sumptuous and generous fruit in this delicious blend with the obvious plum and blackcurrant fruit cake of merlot adding substance to the firm structural cabernet. Really well-made wine with that leafy cabernet overlay a feature.

15. Balnaves of Coonawarra The Blend 2006 (\$20.50)

A soft, rich and flavoursome, value for money blend of merlot and cabernet sauvignon. Rich, ripe tannins and sinewy fruit on the finish. Retains typical minty red berry characters of Coonawarra.

16. Thorn Clarke Shotfire Quartage 2007 (\$24)

This is a nice blend of cabernet, petit verdot, merlot and malbec. It's perfumed and elegant with a tight controlled palate. Like the sweet berry influence on the palate which builds effortlessly to a long finish.

17. Goundrey-G cabernet tempranillo 2007 (\$24)

Wonderful spicy, enticing perfume on the nose combines some beautiful fragrances of mint and cedar. Great palate structure with a long flavour profile of cedary, savoury, sour cherry and spice. Lovely wine for current drinking. A beauty.

18. Redgate Bin 588 2007 (\$22.50)

A blend of cabernet merlot and just a smidgeon of shiraz. It's been a consistent value for money wine over the years and this vintage is certainly one of the best. Cedary red berry aromas and a medium weight palate of some style and poise.

19. Wirra Wirra Church Block 2007 (\$22)

One of the most successful and popular commercial wines on the market.



Combines McLaren Vale cabernet shiraz and merlot into a seamless, fruity and quite juicy, easy drinking fruit bomb. More for current drinking than some previous wines.

20. Tassell Park cabernet merlot 2007 (\$23.35)

Small and very impressive Margaret River producer with a growing reputation for its reds. This is medium weight and juicy with a succulent delicious palate. Current drinking wine.

\$25 - \$40

21. De Bortoli Melba Lucia 2006 (\$30.25)

This is an interesting blend of cabernet sauvignon, merlot, sangiovese and petit verdot. Dusty floral aromas with dark fruits on the nose with a tight controlled and supremely elegant palate structure. Lovely wine.

22. Happs Three Hills Charles Andreas 2003 (\$36)

This Bordeaux blend has proved a real winner for Erl Happ and was the wine that really got me thinking that his venture into Karridale was going to work. This is superb, stylish and poised with tremendous depth and a balanced long finish. Chocolate and blackcurrant flavours. A wine of great character.



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