

finishes with green apple freshness.

"The 2007 Pinot Grigio is a delicious white with clean, refined aromas and flavors. Made in a focused, mineral style, it offers terrific length and balance."

Antonio Galloni

Wine Advocate, August 2008

\$17.99

in any dozen or \$19.99 each



'SPICY SHIRAZ'

Murdoch James Martinborough Saleyards Syrah 2006

If you love cool-climate Shiraz with a peppery edge, then this wine is for you. A classic, elegant North Island Syrah and great value in this stellar deal.

"Starts off with a burst of black and white peppercorn, picking up vibrant cola, pomegranate, fresh herb and beef flavours. Concentration persists nicely, with stone accents, brawny tannins and lingering cedary oak. 90/100"

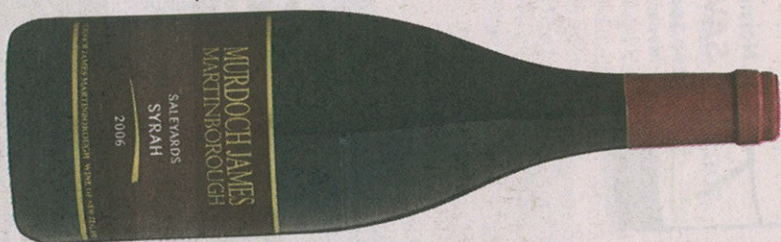
Daniel Sogg

Wine Spectator, May 2008

\$31.49

in any dozen or \$34.99 each

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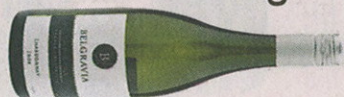
Waterwheel Memisie Chardonnay Sauvignon Blanc Semillon Roussanne 2008, Bendigo, 13 per cent, \$14

Stone fruit and green-melon aromas, with a broad, loose-knit structure: very much a middle-palate wine. Full, soft, obvious style of drink-now white with a hint of sweetness and modest length. 86/100.
Food Chicken satays.



Belgravia The Apex Chardonnay 2008, Orange, 14.1 per cent, \$30

A subtle, nutty, quite savoury style with very discreet oak and a very soft palate that maybe lacks a little acid cut. Subtlety, refinement and balance are its strengths. A not-so-showy wine that scores highly for drinkability. Now to two years. 91/100.
Food Roasted scampi.



Ad Hoc Hen & Chicken Chardonnay, Pemberton 2008, 13.5 per cent, \$20

One of former Hardys winemaker Larry Cherubino's new brands. Butterscotch and peach aromas, big on flavour but maybe lacks a little subtlety. Generous, obvious, buttery palate flavours with a touch of hotness. Drink now. 88/100.
Food Creamy chicken pie.



Hardys The Gamble Chardonnay Pinot Gris 2008, 13 per cent, \$17

A good-value new brand. Apricot and other stone fruits: fruit-driven, clean, with little apparent oak. The palate is tidy and focused, clean and soft, with less broadness than most at its price-level. Light-medium weight, easy current drinking. 88/100.
Food Seafood chowder.



Stella Bella Chardonnay, Margaret River 2007, 13 per cent, \$28

Toasty, almost sulfide-like smoky-oak aromas with a tight, citrusy palate that has some style and finesse. The finish is firm with some drying oak and it's quite youthful. Good wine from a reliable maker. Best now to four years. 90/100.
Food Fish pie.



TarraWarra Estate Chardonnay 2008, Yarra Valley, 13.5 per cent, \$22

This new label slots in between TarraWarra's Reserve and Tin Cows labels. It's a pleasant style, with ripe peach chardonnay personality and subtle oak presence, intense and long with some alcohol warmth. Now to two years. 88/100.
Food Prawn risotto.



Pike & Joyce Chardonnay 2007, Adelaide Hills, 13.5 per cent, \$35

There's a little funkiness to this complex wine, a hint of sulfide but with intense grapefruit flavour dominating the palate. Tightness, delicacy, reserve and refinement – classic nery Adelaide Hills chardonnay. Now to three years. 90/100.

