

89 points

2006 Engine Room White McLaren Vale (\$16; 70% sauvignon blanc, 20% chardonnay and 10% semillon): Pale straw color. Vibrant grapefruit and pear aromas are complemented by white flowers and minerals; far more complex on the nose than the price suggests. Brisk and focused in the mouth, offering pure citrus and deeper pear and white peach flavors. Firms up on the finish, which leaves behind a dry trail of minerals. Utterly fat-free. 89 Josh Raynolds - Stephen Tanzer's International Wine Cellar



Engine ROOM

McLaren Vale

2005 Shiraz McLaren Vale (\$20): Vivid red. Ripe and jammy on the nose, with potent raspberry and blackberry aromas and a subtle spiciness. Round and supple, with vibrant, sweet red and dark fruit character, no rough edges and impressive back-end clarity. Finishes with a lingering dark berry character. 90. Josh Raynolds - Stephen Tanzer's International Wine Cellar

90 points

Hamish Maguire - Winemaker

For more information contact

Arjen Blom
Wine Directions Pte Ltd
219 Tampines Street 24, Unit 12/44, Singapore 520219
Tel: +65 9061 1401
Email: arjen@winedirections.com

www.engine roomwines.com

