

WHAT TO DRINK

Dromana Estate Pinot Noir 2006 (Mornington Peninsula, Vic)

This is its winemaker-viticulturist's first solo effort since he took charge of all duties, and long may he continue. Fragrant sappy, and woody stemmy. Complex meaty stuff among the fraise de bois, too. Gets soft, eating-licorice smells as it evolves. Has plenty in the mouth, too: tight and tangy with forest berries which coat the tongue so that the flavours get stuck between your teeth. Wonderful stemmy-ripe tannins. 94(95)/100, \$35.

Ben Glaetzer Amon-Ra Unfiltered Shiraz 2006 (Barossa Valley, SA)

Strawberry and plum crumble; deep black and red fruits. Some biscuity integrating oak. Sweet and sharp on the tongue, with cut- as well as black-fruit concentration. Big

tannins manhandle the fruit over the palate and there's a smoked oysterish, toasty oak finish. Too young to drink: needs a decade, ideally. It's cult but cultured; big but balanced.

94(95)/100, \$90.

Available at
winestar.com.au

TarraWarra Estate Reserve Chardonnay 2005 (Yarra Valley, Vic)

The full faux burgundian number here:

matchstrike, parmesan lees, spiced cherry, plus baked quince fruit.

Nectarine pops up, too.

Has zest and peach fuzz on the palate, creaminess, then lovely



nuttiness. Rich flavoured, but still taut. Another crackerjack chardonnay from 2005. 94/100, \$54

BARGAIN BUY

Jacob's Creek Reserve Shiraz 2005 (South Australia)

Earthy soy smoky this, with plenty of black fruit, slightly caramelised but also blueberry fresh. Has lovely slippery fruit down the middle – plenty of currants in here – and real earthy, old-spice savour behind the fruit. Squeezed pips, pomegranate and chewy dusty to close. 93/100,

\$17. Vintage Cellars have this for a remarkable \$11.99 in lots.

TarraWarra Estate Reserve Chardonnay 2005
Tim White, 'What to Drink'
The Australian Financial Review, May 9-11, 2008