



## Grape expectations

with KERRY SKINNER



**Ross Hill 2010 Pinnacle Series Sauvignon Blanc \$30**

One of the first wines to come out of Ross Hill's new state-of-the-art winery at Orange. A super cool climate savvy crafted by the winemaking team of Phil and Rochelle Kearney. It's aromatic and elegant, features tropical and citrus fruit flavours, cut grass undertones, herbaceous characters, zesty acidity and a crisp, refreshing finish. Drink with seafood.



**Rymill 2009 Yearling Cabernet Sauvignon \$15**

A Coonawarra cabernet that offers pretty good value at this price. From the heart of the famous terra rossa strip and crafted by Sandribe Gimon and Amelia Anderson, it's had minimal oak treatment and is driven by its layers of fresh, youthful black fruit, a hint of mint and juicy tannins. Drink with lamb cutlets.



**Peter Lehmann 2010 Barossa Blonde \$12**

A chenin blanc dominated blend which also includes components of riesling, semillon and sauvignon blanc. Crisp, clean and aromatic with refreshing citrus, topical and stonefruit flavours, vibrant acidity and fresh, lingering finish. Drink with Asian cuisine.



**Taylors Estate 2010 Pinot Noir \$18.95**

One of four new reds, including a shiraz, merlot and tempranillo, from the always reliable Taylors Estate label. Crafted from Adelaide Hills fruit this is a nicely poised pinot with aromatic plum and cherry fruit flavours, a lick of spice, earthy characters, balanced oak and fine supple tannins. Drink with venison.