



**Newcastle Herald**  
**Wednesday 9/11/2011**  
**Page: 47**  
**Section: General News**  
**Region: Newcastle NSW Circulation: 48,000**  
**Type: Regional**  
**Size: 323.12 sq.cms.**  
**Frequency: MTWTFS-**

Brief: DEFINEWINE



**Ross Hill 2009 Orange Chardonnay, \$30**



THE Ross Hill vineyard was established west of Orange in 1994 at 750 to 850 metres above sea level by Peter and Terri Robson, and in 2008 their friends Greg and Kim Jones joined the venture.

This led to the building of a modern winery and the appointment of experienced former Morning Peninsula winemaker Phil Kearney, who crafted this smart 2009 chardonnay. The wine is brassy gold and has paw paw scents.

Ripe golden peach flavour shows on the front of the palate, elements of preserved lemon, butterscotch and crushed almonds integrate with creamy oak on the middle palate, and flinty acid comes through at the finish. It is available on [rosshillwines.com.au](http://rosshillwines.com.au).

**DRINK WITH:** Coriander and coconut crab cakes, corn and chorizo frittata or chicken schnitzel and tabouli salad

**AGEING:** five years



**Best's Great Western 2011 Riesling, \$25**

THE Best's Great Western vineyard and winery, in Victoria's Grampians Region, dates back to 1866 and has been owned by the Thomson family since the death of founder Henry Best in 1920.

It has a great reputation for its shiraz reds but, as this wine shows, the rieslings are worth seeking out.

This 2011 is pale straw and has tropical fruit salad aromas. Lovely ruby grapefruit flavour comes through on the front of the palate, lime zest, mineral and nashi pear characters join in on the middle palate, and slatey acid provides a refreshing finish.

**DRINK WITH:** Vegetable samosas, risotto of pancetta, peas and mascarpone or pan-fried leatherjacket and ginger sauce

**AGEING:** 10 years

