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wine list

JOHN LEWIS



Simon Whitlam 2006 Hunter-McLaren Vale Shiraz, \$20

IT'S a bit porty to my taste, but it will please most people looking for a robust, good-value, 15 per cent alcohol quaffer. It is 85 per cent Hunter and 15 per cent McLaren Vale and is brick red and has briar and bayleaf scents. Sweet, ripe blackberry flavour rolls onto the front of the palate and licorice, spearmint and savoury oak combine on the middle palate. Smooth berry fruit and chalky tannins meld at the finish. It can be bought at the Mary Ellen Hotel, Merewether, and in some other

restaurants and liquor outlets.

DRINK WITH: grilled chorizo sausages, spaghetti bolognese or tandoori lamb kebabs

AGEING: three years

RATING: 



Robert Stein 2009 Mudgee Riesling, \$25

THE Stein operation at Mudgee was founded in 1976 by Robert Stein and today the winemaking is done by his son Drew and his grandson Jacob. Here they have fashioned a very fine riesling, green-tinged pale straw in the glass and with honeysuckle and green apple scents. Vibrant grapefruit flavour shows on the front of the palate and lime zest, dill and mineral characters chime in on the middle palate. Crisp steely acid comes through at the finish.

DRINK WITH: chilled leek and potato soup, pepper and macadamia seasoned squid

salad or crisped-skin snapper with lime beurre blanc

AGEING: eight years

RATING: 

top shelf

Moss Wood 2008 Morning Peninsula Pinot Noir, \$50

HERE'S a charming, elegant, cool-climate pinot noir that validates Clare and Keith Mugford's foray from Margaret River to the Mornington Peninsula. The wine is light-bodied and ruby red and has scents of violets and crushed raspberries. It brings silky smooth strawberry flavour to the front of the palate and gathers in rhubarb,

cloves and cherry fruit elements and integrated coconut oak on the middle palate. Lingering berry fruit and soft minty tannins combine at the finish.

DRINK WITH: chargrilled tuna steaks, pot roast of duck with bok choy and prosciutto or roast turkey and cranberry sauce

AGEING: 10 years

RATING: 

