

## HUON HOOKE TASTINGS

### WINE OF THE WEEK

#### Yalumba FDW [7c] Chardonnay 2005, \$24

A newbie from Yalumba to partner the rebirth of the old FDR1a label (it stands for Fine Dry Red). This superb Adelaide Hills chardonnay is beautifully refined and well-made; a clean, fresh style with carefully controlled oak. Hints of butter, nuts and toast combine with nectarine and cashew nut. The palate is rich and layered yet refined and subtle, with an irresistible creamy texture, good weight and persistence but also impeccable balance. Magic stuff at a very agreeable price. Drink now to four or five years. 95/100

**Food** roast stuffed chicken; grilled lobster medallions; prawn and saffron risotto; very ripe creamy brie or camembert.



### BARGAIN OF THE WEEK

**Trentham Estate Chardonnay 2006, \$14.50**  
The Murphy family produce good-value wines from their vineyard near Mildura. This is a simple chardonnay without much oak, just pleasant herbal fruit and a clean finish. Drink young. 87/100  
**Food** barbecued scallops



### TOP AUSSIE RED

**Hoddles Creek Estate Pinot Noir 2005, \$22**  
A very fragrant, sweet berry scented pinot with hints of peppermint. Delicate and aromatic, with a finely textured, firm and tautly structured palate – seductive stuff. From the cooler side of the Yarra Valley. 90/100



### FOR THE CELLAR

**Robertson of Clare Max V 2005, \$79**  
Dense, powerful and cleverly oak-infused, this is a "Bordeaux blend" of cabernets sauvignon and franc, merlot, malbec and petit verdot. Deep, plushly textured and luxurious, this needs time to show its best. Cellar two to 15-plus years. 94/100  
**Food** roast lamb leg



### TOP AUSSIE WHITE

**Leeuwin Estate Art Series Chardonnay 2004, \$92**  
A concentrated, powerful chardonnay with great density and richness, abetted by a large infusion of oak, which is in balance with strong fruit and within the framework of the wine. Great character and texture. 96/100  
**Food** roast chicken



### BEST IMPORT

**A Mano Bianco Fiano Greco 2006 \$22**  
This is a new partner for the very popular A Mano ("handmade") red from Puglia. It's bright and clean as a whistle with moderately rich flavours of stone fruits and almost traminer-like spice. A zingy palate with soft, round mouthfeel. 89/100  
**Food** panfried garfish



### INDULGE YOURSELF

**Morianda Vi de Guarda 2000, \$90**  
From Spain's Priorat region, this is superbly mellow and mature. Cedary meat-stock scented, it's dusty, savoury and very complex, with some licorice and ample soft tannins on the palate. Lovely, like a top Rioja Gran Reserva. Now to five years. 95/100  
**Food** all aged cheeses



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