



labels

with Mike Frost



Local hero

Clovely Estate 2003 Left Field Semillon: A few years in bottle has added some honey characters to the citrus fruit of this South Burnett white with a crisp finish. Try it now with seafood or chicken dishes or cellar for a few more years. \$16-\$19. Try Clovely's cellar door at Red Hill, Stewarts Portside and Ascot or The Vine outlets.

Rating: 91



Bargain buy

Beelgara 2007 Winemakers Selection Vioigner: There's apricot and orange blossom characters on the nose of this tasty youngster, with plenty of fruit on the palate. Try it over the next year with richer chicken or veal dishes or Asian stir-fries. \$13-\$16. Try the better independent outlets and chains.

Rating: 89



Foreign affair

Giesen 2007 Marlborough Sauvignon Blanc: Rich tropical fruit dominates the nose and palate of this Kiwi white, with herbal and nettle characters and a zippy finish adding complexity. Try it over the next year with seafood or Asian cuisine. \$14-\$19. Try Chalk & Cheese West End or Teneriffe, BWS, Vintage Cellars, 1st Choice or Dan Murphy's among many. **Rating: 90**



Keeper

St Hallett 2004 Old Block Shiraz: Eden Valley fruit adds floral and spice characters to the rich, concentrated Barossa fruit in this well-balanced red with integrated oak and fine, firm tannins on the finish. You could try it now with roast beef or a good char-grilled steak but it will be better in five years and should take 10 or more in the cellar. \$75-\$80. Try the Paddington Tavern, Vintage Cellars or Dan Murphy's. **Rating: 93**

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Ratings:- 71-80: you'll find better; 81-85: average drinking; 86-90: worth drinking; 91-95: exceptional; 96-100: world class