

2006 RESERVE CHARDONNAY

ALL ABOUT
GON

YARRA VALLEY

750ml



WINE REVIEWS

Words and Photo By Krystina Menegazzo

TOOLANGI Reserve Chardonnay 2006
Yarra Valley, Victoria. RRP \$72

People often harp on about Rick Kinzbrunner of Beechworth's Giaconda winery and his ability to weave magic with a number of varieties. There is justification in such ramblings when a wine is put forth of such high quality. Mr Kinzbrunner used premium Yarra Valley fruit and made no excuse for the opulent style. Aged in oak for 18 months, it is swathed in layers of toasted pine nuts, smidgens of butterscotch and vanilla, spices and a robust mealy finish. When your winemaking ethos dictates that you will release a wine only when you are supremely proud of the result, you can be sure that Mr Kinzbrunner had no qualms when deciding whether to put his name on this bottle.

SHAW & SMITH Pinot Noir 2008
Adelaide Hills, South Australia. RRP \$49

The 2008 vintage had a near perfect growing season before the mad rush to pick when a heatwave burst through the area in early March. The modest alcohol of 13% though is a pretty good indication that the Shaw & Smith team managed to shine through what was for some, a difficult harvest. The most distinctive feature of this wine is the generous palate weight, attributed to their miniscule yields. The palate has an appealing brightness surrounded by bold, red fruits like fresh cherries and blood plums. Time has been kind to this wine and allowed additional layers to gradually build in this punchy but silky Pinot Noir.

CHALMERS Nero d'Avola 2009
Mildura, Victoria. \$29

This is a wine of mid-burgundy hue with dusty pink tones that made me seriously want to watch 'Pretty in Pink' because I kept picturing Molly Ringwald's character fabulously suited up for her prom in that garish pink.

I think cured meat must be on my brain after spending last weekend making salami and capocollo. I got soft flushes of clean, freshly minced meat on the nose...something that to us non-vegetarians is a highly appealing scent. Combine that with inflections of bright red fruits and you've hit the nail on the head. It's pretty and mid-weighted. I expected more guts from this wine but it turns out I was quite pleased with the bloody, juicy, good acid drop before me. There's a touch of black olive savouriness to it too and it matched perfectly well with my bistecca (steak), polenta and funghi (mushroom) dinner.



ABOUT KRYSTINA MENEGAZZO

La Donna del Vino is the pseudonym of this young lady from Melbourne who completed her winemaking degree whilst being a gypsy working vintages throughout Australia and Italy. Finally she decided to return home and sell wine instead. In her spare time she cooks, eats, drinks buon vino and is a self-confessed Neb Head (someone really into Nebbiolo).
WWW.LADONNADELVINO.COM

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