



# Chardonnay sparkles

## Moppity Tumbarumba Chardonnay 2008

Tumbarumba is a small wine-growing region located in the Snowy Mountains. It is a region that is similar to that of Orange in that the first vineyards were planted in 1982 at altitudes of up to 800 metres (although Orange has vineyards around the 1000 metre mark). The varieties that are performing well include chardonnay and pinot noir - perfect for sparkling wines and, when conditions allow, elegant, table wines with great finesse. There will certainly be more chardonnays being produced from this region in the future.

The Moppity chardonnay shows great intensity and vitality, with lemon, white peach, apple, guava and white chocolate flavours.

**Price: \$19.95**

**Cellar: 2009-2014**



## Reschke Coonawarra Sauvignon Blanc 2009

Coonawarra is not a region that you would normally associate with sauvignon blanc. However, Reschke has stuck with this variety and achieved some success. The grapes are harvested early, with 60 per cent of it fermented in French oak barrels. The wine is then aged on its yeast lees for three months - this is the sediment that occurs during and after fermentation and consists of dead yeast, grape seeds and other grape solids. This winemaking technique adds complexity to the finished wine, in a fumé blanc style, with more complexity and richness than a unoaked savvy. It still maintains its varietal grassiness, but has a smokiness running through it. It's also sealed with a cool, vino lock glass stopper.

**Price: \$20**

**Cellar: 2009-2010**



## Cellar Press

David Cumming

## Hedberg Hill Lee's Tempranillo 2008

Tempranillo is a Spanish grape variety that takes its name from "temprana", Spanish for early, because it usually ripens relatively early compared to other grape varieties. The region of Rioja is known to produce some of the world's best examples, with this region being the Burgundy or Bordeaux of Spain.

The Hedberg Hill Tempranillo is a good example of the variety, with a balanced combination of red berry and savoury flavours with approachable, drying tannins. It has been aged in older French oak barrels which have added complexity without dominating the fruit flavours. At \$17, it offers great value for money.

**Price: \$17**

**Cellar: 2009-2012**

