



# The Hoskins' wine has a story to tell



## Brangayne Shiraz 2006

BRANGAYNE the vineyard was established on the slopes of Mount Canobolas in 1994 by the Hoskins family. Prior to planting 26 hectares of vitis vinifera, the Hoskins had grown pome and stone fruits, having owned the property since the 1930s. The attractive labels depict Brangayne, a character from Wagner's opera Tristan and Isolde along with the in-depth story to read while you're enjoying your Christmas turkey.

The 2006 shiraz shows plenty of ripe fruit characteristics. The aromas are of stewed plum and red berries with a nice touch of spice and dried herbs. These flow through to the palate with caramel oak, mouth coating tannins and a long finish.

**Price: \$35**  
**Cellar: 2009-2013**



## Moppity Reserve Sparkling Shiraz

WHILST sparkling red is a wine that can be enjoyed any time, it really comes into its own at Christmas. It goes well with turkey and offers fabulous crimson festive bubbles to ensure that you know it's party time. It's really the only wine style that Australia can call its own; who else would think it's a good idea to put bubbles in red? As with most wines, there are many different styles, from simple, sweet versions to full bodied, savoury delights. Chill them down and enjoy! The Moppity Reserve is a dark brooding ruby colour with a pink mousse. The dark plum and blackberry flavours meld with chocolate, pepper and spice, with a tannin backbone that supports the hearty fruit flavours. This is a drier style, with a nice savouriness.

**Price: \$49.99**  
**Cellar: 2009-2015**





### **Willow Creek Tulum Mornington Peninsula Chardonnay 2008**

WILLOW Creek is located in the picturesque Mornington Peninsula in Victoria. This is a cool climate wine growing region, where chardonnay and pinot noir really shine. The vineyard was established in 1988 by five Melbourne families, making the vines some of the oldest in the region. Their website is well worth looking at, as it offers a plethora of information, along with some lovely photos of the area.

The 2008 chardonnay is characterised by aromas of white peach, melon and couscous. It shows the complexity of its cool climate origins with green honey dew melon and lime citrus flavours. It's full flavoured, tightly structured, flinty and textural.

**Price: \$40**

**Cellar: 2009-2016**

