

1<sup>st</sup> December 2008

## Wine, Spirits, Beer & more *guide*

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### 2006 Optimiste - Petit Verdot

Wine

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<b>Country of origin:</b>	Australia
<b>Area/Appellation:</b>	Mudgee
<b>Variety/Style:</b>	Petit Verdot
<b>Cellaring:</b>	Now-2010
<b>Supplier Agent:</b>	Optimiste
<b>Availability:</b>	Readily
<b>Price Range:</b>	\$18.00

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#### Tasting Note:

The "minor" Bordeaux variety rarely gets a chance to have a starring role, but does so for a couple of wineries in usually warmer parts of Australia. The fruit from these 10 year-old vines has usually appeared in blends of trophy and gold medal wines but for the first time appears here on its own. And a fine debut - loads of blackcurrant, mint and cedar perfumes and a richly textured palate that balances the full fruit with spicy oak and fine tannins. No shrinking violet, it's a very attractive mouthful of red wine.

October 2008

**Food Match:** Beef curry

### 2006 Optimiste Marquis - Cabernet blend

Wine

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<b>Country of origin:</b>	Australia
<b>Area/Appellation:</b>	Mudgee
<b>Variety/Style:</b>	Cabernet blend
<b>Cellaring:</b>	Now-2014
<b>Supplier Agent:</b>	Optimiste
<b>Availability:</b>	Readily
<b>Price Range:</b>	\$24.00

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**Tasting Note:**

The Optimiste top cuvee - a blend of 50% cabernet 30% merlot and 20% petit verdot - is a surprisingly balanced and almost elegant wine for one so full of flavour. The ripe fruit flavours (blackberry, mulberry & Raspberry) have a hint of oak spice, chocolate and mint. The palate is silky and rich belying the fine tannin underlay. Attractive drinking, it will be interesting to see how the wine develops over coming years.

October 2008

**Food Match:** Carbonnade of beef