



# wine

with Jeff Collerson



## Sparkling

### **Orlando Trilogy cuvee brut non-vintage (\$16)**

A BLEND of the three classic Champagne grape varieties — pinot noir, chardonnay and pinot meunier — this is a delicious, lightly framed but balanced aperitif that would also work well with pate on toast. Loaded with citrus and granny smith apple characters and a hint of spice. It has a dry, clean finish. Widely available.



## Red

### **Optimiste 2006 petit verdot (\$18)**

MUDGEE vignerons the Dadds once sold their grapes to Southcorp but have now launched their own brand. A decade ago they planted 2ha of petit verdot, with the harvest formerly going into other brands' medal-winning wines. Petit verdot is robust and tannic in Bordeaux but smoother yet still substantial in warmer Australian regions. Stockists 9967 3294.

# top drop



## Red

### **Lindemans 2005 Limestone Ridge shiraz/cabernet (\$54)**

FROM the Limestone Ridge vineyard planted in Coonawarra more than 40 years ago, this is a triple gold medal winner. Limestone Ridge, a shiraz/cabernet, usually has the edge on Lindemans' other flagships, St George and Pyrus. This is rich and satisfying but retains elegance and at 13 per cent is not "over the top". Widely available



## Fortified

### **Jones dry apero (\$20)**

THIS Rutherglen winery, founded in 1864, had a low profile until Mandy Jones returned from Europe to take charge. Making wine in Portugal, she fell for their white ports. She now duplicates those by picking very ripe, pressing grapes until an ideal sugar level is reached, then adding grape spirit. Chill lightly as a unique aperitif. Stockists 6032 8496.