

Organic Sommelier

With The Sacred Chef



For the freshest fruit flavours available in your wine drinking experience, it is hard to go past good organic wine. When the fruit on the vine has been treated with knowledgeable care - sans the chemicals - it often takes the wine making to a whole new level.

by the same token, being organic does not turn ordinary wine into great wine and cannot replace wine making proficiency. The number of organically grown wines is increasing all the time, and I counted well over fifty wineries making organic wines during a brief bit of research. However, distribution difficulties for many wineries mean that you do not find much of a range in your local bottle shop, and this is something that can be greatly improved upon.

I am a strong advocate of regionalism or the eponymous terroir – meaning that certain regions, climates and soil types produce better examples of certain varieties of wine. It took me a while to realise this, and since I have pretty much committed myself to following this course of action I have had far fewer disappointing wine experiences. Of course there are always wonderful exceptions to any set of rules and some tragic ones too... We all have different likes and dislikes, as well in our wine tastes, and whatever I recommend here are really only my own opinions and I encourage you to follow your own taste buds.

Wine

Review

RED WINES

Pinot Noir –

Wild strawberry and cherry aromas and a flavour spectrum from young and fruity to elegant and complex – VIC's Yarra Valley, Mornington Peninsula, Geelong; SA's Adelaide Hills; TAS's North and South; NZ's Marlborough, Central Otago

Cabernet Sauvignon –

Deep inky colour and black current flavour, classic wine that blends exceptionally well with merlot, high anti-oxidant rating – WA's Margaret River; SA's Coonawarra, Padthaway, Wrattontully, McLaren Vale, Barossa Valley, Riverland; VIC's Pyrenees, Goulburn Valley, Bendigo, Yarra Valley; NSW's Orange, Mudgee, Cowra, Hunter Valley.

Merlot –

Soft, dry and dark fruit variety of wine that has too few great examples in Australia except when partnering cabernet sauvignon – SA's Coonawarra, McLaren Vale, Barossa Valley, Clare Valley

Shiraz –

Blackberry and vanilla aromas in this red variety which ranges from chocolatey, prunish, high alcohol in warm regions to peppery and herbal in cooler areas – SA's Clare Valley, Barossa Valley, McLaren Vale, Adelaide Hills, WA's Margaret River, VIC's Yarra Valley, Heathcote, Mornington Peninsula, Grampians; NSW's Hunter Valley, Canberra District

Grenache –

Great blending variety with shiraz, earthy fruity flavours – SA's Barossa Valley

Sangiovese –

Italian varietal full of red fruit flavours with a herbal savoury finish – SA's McLaren Vale

Tempranillo –

Savoury black cherry Spanish variety blends well with shiraz – SA's McLaren Vale

Zinfandel –

Spicy and black berry big flavoured, alcoholic variety with massive plantings in California – WA's Margaret River; SA's McLaren Vale.

WHITE WINES

Sauvignon Blanc –

Upfront fresh tangy fruit driven style – New Zealand's Marlborough, SA's Adelaide Hills, WA's Margaret River/Pemberton, NSW's Orange, TAS's North and South.

Semillon –

A clean crisp lemony style when young but ages into a complex burnished beauty – NSW's Hunter Valley.

Semillon/Sauvignon Blanc –

A blend of these two varieties best exemplified by – WA's Margaret River, Great Southern.

Riesling –

Dry apple, lime, mineral and sometimes floral style – SA's Eden Valley, Clare Valley, WA's Frankland; TAS's North and South.

Chardonnay –

Versatile style of wine ranging from full flavoured, creamy, buttery, big to peach, melon and lemon – VIC's Yarra Valley, Mornington Peninsula, Beechworth; SA's Adelaide Hills, WA's Margaret River; TAS's North and South.

Viognier –

Full blown peach/apricot fruit and honey style – VIC's Yarra Valley, SA's Barossa Valley

* Temple Bruer 2007 Cabernet Merlot Preservative Free

This is an incredible wine with cabernet berry fruit flavours that seem to be dancing in your mouth and a lovely medium bodied balance that can keep you drinking it all night long. This is my wine of the year so far and I recommend it highly to lovers of wine who want a flexible companion to great tasting meals of many persuasions.

I am looking forward to trying the 2008 vintage of this wine - now out.

RRP \$20.00

www.templebruer.com.au

* Cullen Wines 2007 Margaret River White

As with all Cullen wines finesse is to the fore, and well before their decision to go biodynamic and organic they were making some of the finest wines in Australia. This predominantly Sauvignon Blanc and Semillon blend is a gorgeous wine, complex and refreshing. This will lift any extraordinary lunch or dinner to the sublime and you will thank existence for your taste buds.

RRP \$25.00

www.cullenwines.com.au

* Happs 2007 Preservative Free White

Another stunner from the west, this Chardonnay with amazing fruit flavours will reinvigorate the most jaded pallet. Drinking these wines you feel purer inside and it can be akin to a religious experience. The Happs vineyards are located in Dunsborough and Karridale WA.

RRP \$22.00

www.happs.com.au