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WINE JOHN LEWIS



The high international standing of Australian winemakers is due in no small measure to their willingness to try new things – something on show in these three wines.

Patina 2009 Sticky Tea Riesling, \$22 (375ml bottle)



I love this wine, which could be described as a guilt-free sticky. Its sweetness is restrained, it has only 7.6 per cent alcohol and it has jasmine and pecan nut scents. The front palate has cumquat marmalade flavour and orange peel and leatherwood honey and toast characters chime in on the middle palate. Gerald Naef, who established the Patina, says the wine is “a happy accident” made when he experimented by adding yeast to juice left in riesling pressings. Buy it on www.patinawines.com.au.



Dandelion Vineyards 2007 Lion's Tooth Shiraz-Riesling, \$25



Winemakers often blend small portions of white wine like viognier and muscadelle into reds, but this is the first time I've seen it done with riesling. The Lion's Tooth is 95 per cent McLaren Vale, Fleurieu Peninsula shiraz and 5 per cent riesling and it has black cherry and lavender scents. The front palate has juicy plum flavour and the middle palate introduces peppermint, briar, anise and toasty oak characters. Ferric tannins show at the finish.

Browns of Padthaway 2003 Edward Family Reserve Malbec, \$24



Straight malbec reds are rare in Australia, but this one shows how enjoyable they can be. The wine has bramble jelly and forest floor scents and spiced blackcurrant flavour zips onto the front palate. Satsuma plum, briar and savoury oak meld on the middle palate and the finish has lingering berry fruit and dusty tannins.

