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slice
CUT STRAIGHT TO YOUR NEWS

press clip



wine list



JOHN LEWIS

WELL that's Christmas over – it's time to kick back and enjoy a bit of summer holiday time.

And there's no more appropriate wine style than lightly chilled rosés.

Producers have been putting extra effort into using quality grapes from a wide range of varieties for their rosés and they've been promoting them through such events as the Rosé Revolution last month in Sydney and the rosewinerevolution.com website.

There are two main methods of making rosés.

The first, successfully adopted in the Hunter by Andrew Margan, is saignée (pronounced sonyay).

It means "bled" and this relates to the technique of running off or bleeding a certain amount of first-run juice from red wine grapes.

The second is the skin-contact method, where red grapes are crushed and the skins allowed to remain in contact with the juice for a short period of one to three days.

The longer the juice is left in contact with the skins, the more intense the colour of the final wine. The must is then pressed, and the skins are discarded rather than left in contact throughout fermentation.

Both methods are represented in this line-up of enjoyable rosés that have come to my tasting bench in recent weeks.



Dandelion 2012 Fairytale of the Barossa Rosé, \$27.50

Barossa grenache has been employed to good effect in this zesty rosé made by Bulgarian-born Dandelion winemaker Elena Brooks. It is watermelon pink and has rosewater scents. The front palate features lifted raspberry flavour and toffee apple, spearmint and mineral characters chime in on the middle palate. Dry flinty acid comes through at the finish. Buy it on dandelionvineyards.com.au. Dandelion is a partnership comprising Elena Brooks and her husband Zar (40 per cent stakeholders), vineyard owners Peggy and Carl Lindner (40 per cent) and Fiona and Brad Rey.

DRINK WITH: antipasto

AGEING: one year

RATING:



Mitolo 2012 Jester Sangiovese Rosé, \$22

The Mitolo Jester range wines are named after real-life European court jesters of the 14th and 15th centuries and this one pays tribute to Italian-born Giacomo, whose employment in a ducal palace is said to have been abruptly terminated because of some scandalous behaviour with the Duke's daughter. This McLaren Vale 2012 rosé is made from the Italian sangiovese variety and is bright pink. It has potpourri scents and has ripe cherry front palate flavour. Anise, blueberry and savoury characters join in on the middle palate and the finish displays steely acid. It is in wine stores and on mitolowines.com.au.

DRINK WITH: salad of smoked trout, linguine, pesto and toasted pine nuts

AGEING: drink now

RATING:



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Plantagenet 2012 Omrah Great Southern Rosé, \$19

The Spanish-origin tempranillo (pronounced tem-pra-nee-yo) variety produced this wine from Western Australia's Great Southern Region. It is salmon pink and has rose petal scents. Crisp strawberry flavour comes through on the front of the palate and elements of Pink Lady apple, lychee and mint home in on the middle palate. Mineral-edged acid refreshes at the finish.

DRINK WITH: prawn and preserved lemon bruschetta

AGEING: one year

RATING:



Luna Rosa 2012 Rosado, \$15

Luna Rosa rosé comes from the Orange area's Cumulus Wines, which is majority-owned by the big Portuguese Berardo wine group, a stakeholder in the company that produces the ever-popular Mateus rosés. Cumulus's resident winemaker Debbie Lauritz has soaked up some Portuguese expertise in making this 50-50 blend of grenache and mourvedre. It is salmon pink and has bouquet garni aromas. The front palate displays ripe strawberry flavour and dried cranberry, peppermint and cloves elements feature on the middle palate. Smooth chalky acid comes forth at the finish.

DRINK WITH: tomato tarte tartin with labna and rocket salad

AGEING: one year

RATING:



Mr Mick 2012 Rosé, \$15

The Mr Mick brand honours Mick Knappstein, Clare Valley winemaker Tim Adams's early mentor and boss at the Stanley Wine Company's Leasingham winery at Clare. Tim launched the brand following his purchase of Leasingham in 2011 and this successor to the inaugural Mick 2011 Rosé continues the use of white pinot gris grapes. This 2012 is a blend of tempranillo and pinot gris and is magenta-tinged pink and has gooseberry scents. Raspberry flavour holds sway on the front palate and white nectarine, spice and apple peel characters combine on the middle palate. Minty acid zips in at the finish. It's in wine stores and on mmick.com.au.

DRINK WITH: sashimi

AGEING: drink now

RATING:



Terra Felix 2011 La Vie En Rose, \$17.50

The 2010 version of this Central Victorian wine was a blend of 65 per cent mourvedre, 30 per cent shiraz and 5 per cent grenache. The 2011 is 100 per cent Lake Marmal mourvedre and is terrific value at \$17.50. It is vivid watermelon pink and has berry pastille scents. Savoury raspberry flavour zings onto the front of the palate and the middle palate brings in Maraschino cherry, Turkish delight and anise characters. Mineral-edged acid refreshes at the finish. It can be found in Dan Murphy's chain stores and independent liquor stores.

DRINK WITH: barbecued prawns with tamarind sauce

AGEING: one year

RATING:



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De Bortoli 2012 La Boheme Act Two Pinot Noir Rosé, \$20

Steve Webber and his wife Leanne De Bortoli, who run the Yarra Valley-based Victorian arm of the De Bortoli family wine company, have taken major roles in gaining greater public appreciation of Australian rosés. This seriously good, elegant rosé further advances the cause. It is blush pink in the glass and has Turkish delight scents. Fresh strawberry flavour opens up on the front of the palate, rhubarb, lemongrass and mineral characters chime in on the middle palate and dry slatey acid enlivens the taste buds at the finish.

DRINK WITH: country-style chicken terrine with pickled vegetables
AGEING: one year
RATING:



Logan 2012 Hannah Rosé, \$22

Rosé is Hannah Logan's favourite wine style and Peter Logan created this marque for Hannah to drink on their wedding day. The wines have evolved over the years and this one is a blend of shiraz, cabernet franc and pinot noir grown on the cool slopes of Mount Canobolas at Orange. It is vivid pink and has violet scents. The front palate introduces lifted raspberry flavour and rhubarb, fennel and mint characters chip in on the middle palate. The finish has dry, steely acid.

DRINK WITH: prosciutto, rocket and egg tart
AGEING: one year
RATING:



Apple Tree Flat 2012 Rosé, \$13

Apple Tree Flat is the inexpensive second label of the Mudgee- and Orange-based Logan family wine company headed by husband and wife team Hannah and Peter Logan. Peter and Hannah live on the Apple Tree Flat property at Mudgee and this rosé is a simple quaffer ideal for holiday season picnic lunches. It is fairy floss pink and has lemongrass scents. Juicy raspberry front palate flavour is backed up on the middle palate by toffee, spice and cloves elements and gunmetal acid comes in at the finish. It and other Logan wines can be found in some shops or on loganwines.com.au.

DRINK WITH: ham salad
AGEING: drink now
RATING: