

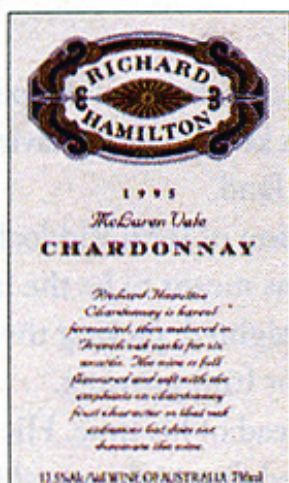
PRENTICE 1995

This is a chenin blanc with some refreshing varietal characters. The nose has a strong apple aroma with a hint of cinnamon. The palate is pleasantly tart with Granny Smith flavors and a steely backbone. The finish is crisp and lingering. It can be served well chilled. The alcohol is 11.5 per cent volume.

☞ 2 years

☉| salads, calamari, fried sardines

☆☆☆☆



RICHARD HAMILTON CHARDONNAY 1995

This is the style that gets the full barrel-ferment treatment. It is made from grapes grown at McLaren Vale. The nose has a nutty, creamy aroma with obvious wood. The palate is quite intense with strong peach and melon flavors plus a touch of fig. There is also a buttery texture that gives way to well-integrated oak on a full-length finish. It should not be served too cold. The alcohol is 13.5 per cent volume.

☞ 3 years

☉| pasta, veal, pork

☆☆☆☆



RIDDODCH SAUVIGNON BLANC 1995

A Coonawarra sauvignon blanc that is very pungent and takes no prison-

ers flavorwise. The nose is herbal with a tomato-plant background. The palate is rich with gooseberry and herb flavors. These are attended by some firm acid on a clean finish. At a strength of 13 per cent volume, there is no shortage of structure. It can be served well chilled.

☞ 2 years

☉| leafy salads, mussels, quiche

☆☆☆☆



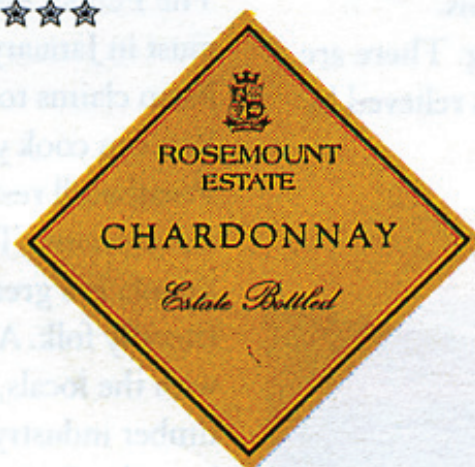
RIDDODCH CHARDONNAY 1994

They let this Coonawarra chardonnay get pretty ripe and then gave it the wood treatment. The alcohol is 14 per cent volume. The nose shows peach, lychee and toasty oak. The palate is mouth filling and rich with peach and melon flavors and these are backed up by some assertive smoky oak characters on a long finish. It gives the impression that cellaring will help the wine integrate. Don't over chill.

☞ 5 years

☉| smoked chicken, veal, pork

☆☆☆☆



ROSEMOUNT ESTATE CHARDONNAY 1995

According to the label, the Olympic team trains on this stuff. Not really, but this is the official wine for the Olympic squad. The nose is nutty with toast and peach aromas. The

palate is full with plenty of peach flavor plus a hint of melon. The finish is firm with an overt wood treatment. It is a robust style that boasts an alcohol level of 13 per cent volume. Serve with a medium chill.

☞ 3 years

☉| chicken, veal, smoked fish

☆☆☆☆

STAR CHOICE



LEASINGHAM CLASSIC CLARE RHINE RIESLING 1994

This is the white component of the Classic trio that marks the best made at this historic winery. It is a worthy contender with a classic floral/citrus nose and a vibrant yellow/gold color. The palate is quite rich with a zesty shock of lime. This is coupled with some crisp acid on a refreshing finish. It will obviously develop well. The alcohol is 12 per cent volume. Serve well chilled.

☞ 6 years

☉| stir fried chicken, scallops, oysters

☆☆☆☆☆

CLOUDY BAY CHARDONNAY 1993

This is a trend-setting label made from grapes grown at Marlborough in the South Island of New Zealand. The nose has some smoky oak characters plus hints of peach. The intense palate has peach and tropical-fruit flavors. These are followed by a French-oak-dominated finish. It can be served with a slight chill. The alcohol is a whopping (for NZ) 14 per cent volume.

☞ 4 years

☉| scallops, chicken, turkey

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