

Prentice Chenin Blanc 1995 \$14.50

Average score: 17 out of 20

THE man whose name is on these smartly labelled wines, Neil Prentice, has loads of experience in contemporary restaurants. As a result, he reckons he knows the sort of table wines that work well with fashionable modern cuisine. Last year the Uncorked panellists found a Prentice grenache-based red confirmed his credentials in this area, and now a pleasing chenin blanc adds to his reputation. It's a wine that doesn't rely on brash fruitiness for its appeal. Rather, it has some of the subdued, structured charm found in good European white wine. On the nose there are interesting honey, pear and talcum powder aromas, and the dry palate has mineral/lees/fruit complexity and long flavor.

Ageing? No.

Food: Oysters; scallops cooked on the shell; Thai-style chicken with basil; mussels marinier.

Available: Richmond Hill Cellars.