

BY GREG BONDAR

Wine of the month

A recent tasting of Mitolo wines from the McLaren Vale proved that quality and patience are a winning partnership. The label's flagship Savitar wine Shiraz, produced in very limited quantities, exhibits powerful, multi-dimensional flavours.

Hailing from the Willunga district

at the southern end of McLaren Vale from vines averaging 20 years of age, grapes are grown on rocky, skeletal soils.

The 2007 Savitar underwent partial barrel fermentation followed by malolactic fermentation before racking. Aged in new 100 per cent medium to light toasted barriques,

made from 80 per French oak and 20 per cent American oak.

The wine has a deep black

hue and shows aromas of camphor and cassis mixed with cracked pepper, truffles and earth. It has a solid, rich full body and 15 per cent alcohol. This will cellar for at least 10-15 years.



Hidden treasures



Most restaurants have at least one Victorian wine on their wine list but how many of those, if any, are from the King Valley region?

This underrated region has the incredible combination of quality soil, temperate climate and unique European grape varieties and as such it offers great wines for restaurateurs wishing to have a special or

unique wine on their menu.

The region has been home to varieties including Chardonnay and Cabernet Sauvignon for many years, but it is the Italian, French and Spanish varieties coming from the region that will have you thirsty for more.

Varieties coming out of the region such as Petit Manseng, Saperavi, Barbera, Sangiovese, Touriga, Arneis, Pinot Grigio and Marzemino have "emerging variety" enthusiasts excited. Gapsted's recent Limited Releases is one range to look out for, while Chrismont's La Zona range showcases its Italian heritage, and Sam Miranda's Symphonia label is all about exploring the world through wine. **OH**

Little known grape, great appeal

Cortese is an immensely appealing white wine hailing from Italy. Grown across much of Northern Italy, the historic home of Cortese for more than three centuries has been around the Alto Monferrato region in Piemonte, particularly the village and vineyards of Gavi.

Cortese is known for its high acidity, which results in a crisp, vibrant wine. Wines made from the grape tend to be very pale straw green in color with aromas of citrus, notably grapefruit, and hints of fresh herbs. They are

smooth and have a moderate body on, with the fruit flavors being citric in character, but not overly tart. As the finish is very clean and refreshing, Cortese makes for a very nice aperitif but it would also pair well with shellfish. Wines should be consumed while young, no more than a year at most after bottling.

The Lost Valley Vineyards, located in the new cool-climate region of Upper Goulburn, one hour north east of Melbourne, has the only Australian planting of the Cortese grape.

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