

wine match

Tom Robinson of Village Cellars offers tasting notes and recommendations for the recipes in this issue.



CHEF PROFILE

Roast Hay Valley lamb rack, baby spinach mousseline, eggplant cannelloni and Grange jus p.19
Wine: 2005 Neagle's Rock Sangiovese \$19.99



Neagle's Rock wines have always seemed to have a more food-friendly constitution than some of their more bombastic competition. Their latest Sangiovese makes an excellent case in point. In a true, savoury style with ample tannin and structure, this wine begs to lie down with the lamb. Bright cherry flavours push along with shovels full of earth and a bit of black fruit and some bittersweet chocolate are mixed along to create a great dry wine of class and distinction.



CELEBRATION

Crispy skin pork loin with roasted peaches p.48
Wine: 2005 Stray Dog Red Blend \$17.99



With enough verve and body to weigh against the fat and flavours of pork is the Northern Rhône-styled blend of Marsanne and Roussanne, such as the 2006 Cape Mentelle Marsanne Roussanne. Offering heady perfume and flavours of stone fruit to complement the side dish, the wine finishes with citrus-crisp grapefruit that rides comfortably alongside the white meat. If you're after a red instead, you can shift over to the meatier red Rhône blend. Stray Dog featuring refined, lineal fruit with enough spice to back the succulent pork. Provençal herbs and measured dark tarry notes are perfect with the rosemary-crust skin.



SEAFOOD

Angel hair pasta with crab and caramelised onion p.41
Wine: 2007 Coriole Fiano \$17.99



As the gamut of these simple ingredients jumps from sweet to hot to fresh to decidedly rich, a wine with verve and subtle flavours would fit nicely. Enter the Next Big Thing. Always one step ahead, Coriole have now championed the Southern Italian white grape varietal, Fiano. The palate has a lovely textural sensation to match the delicate flavours of the crab, with intimate scents of white flowers and citrus, not unlike Riesling and Gruner Vetliner combined. Think cleaner and fresher than a Sauvignon Blanc in a more elegant, Mediterranean coast sort of way.



FESTIVE FARE

Maggie Beer's roast goose with apple, onion and sage stuffing p.56
Wine: 1999 Yalumba D Black Sparkling Red \$24.99



Traditionalists recognise the grandeur of goose meat to be able to stand up to full-bodied and richly layered reds of the highest stature. The bird is as close as you'll find to red meat on the wing, so the protein in the meat tends to soften the tannins in the wine. On these festive occasions, we think that the unique, savoury/sweetness of a sparkling Shiraz will cut through the richness of the goose. If you can't source a magnum of Rockford's infamous Black Shiraz, look up-valley to the equally compelling Yalumba D. Impossibly irresistible and impeccably dressed for dinner.



SEAFOOD

Seared scallops with spiced tomato relish p.45
Wine: 2007 O'Leary Walker Wyebo Sauvignon Blanc \$19.99



The delicate flavours of scallops are enhanced with such an elaborate array of spices that a more straightforward choice in wines makes good sense. No ordinary white, however, this small volume of Sauvignon Blanc from the Adelaide Hills was deliberately made in a style emulating the mineral laden whites from France's Loire Valley. Its fine, high-toned citrus and lemon curd flavours rise and fall across the palate with incredibly clean delineation. A bit of barrel time on lees adds dimension to this wine and very a lively zest also begs yet another crisp sip. Exclusive to Village Cellars.



FESTIVE FARE

Roast Duck with orange, tamarind, and star anise p.57
Wine: 2005 Cloudbreak Pinot Noir \$19.99



From a younger vineyard in the Adelaide Hills, a new brand is being carved out. Simon Greenleaf and Will Finlayson both have high credentials, but now their gratification comes from seeing each successive vintage of their Pinot Noir take on greater complexity. Having painstakingly planted the high elevation site to Pinot Noir and Pinot Gris, only nine years ago, the current wines are showing positive results. This recipe screams out for Pinot Noir, and their's has a pretty strawberry nose and a bit of undergrowth pushing through its medium-bodied red fruit. Vibrant and youthful, this wine packs a lot of punch and rubs up well against the soy, star anise, and tamarind of the duck.

For the best wine matches for the Sumptuous recipes in this issue visit **Village Cellars**

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