



Tasted

Philip White



**Five Geese McLaren Vale
Grenache Shiraz 2003**

93 points

14.5 per cent alcohol, screw-cap

\$18.50

Suzanne Trott has grown grapes in McLaren Vale for many years. This ravishing smoothie comes from her 70-year-old grenache vines at Blewitt Springs, where pests are managed by five wild geese who live on the dam. Intense, silky, and stacked with hearty, dark berry flavours, it is a true testament to generations of commitment. Outlets call 8383 0576.



**Armstrong Great Western
Shiraz Viognier 2003**

93 points

13 per cent alcohol, cork

\$33

Great Western is often overlooked by South Australians, but its cool climate ensures better shiraz than much of SA. This one's from Tony Royal, whose history selling French oak hasn't intruded too much on this gloriously intense blend of low-yield shiraz and viognier. It's fine and tight now, but it'll sing in the cellar. Pepper steak. Outlets call 8277 6073.



**David Franz Benjamin's Promise
Barossa Shiraz 2001**

93 points

13.7 per cent alcohol, cork

\$34

A cracker from David Franz, son of Peter and Margaret Lehmann, this is handmade down to the silk-screened label. It's an early glimmer of a new generation of the grand name building a brand new business. Better for its lower alcohol it's classic Barossa with dark chocolate flavours and velvety tea tannins. Field mushrooms in sherry. Outlets: 0419 807 468.



Bidgeebong Tempranillo 2003

90 points

12.5 per cent alcohol, cork

\$22

While the back label claims this Wagga/Young/Tumbarumba red is soft, I suspect its classic tempranillo tannin will be a little abrupt for newcomers to this red Spanish variety. So give it a year or two in the cellar, or have it with hearty tomato and olive stews of, say, osso bucco, or lamb shanks, with which it'll perform perfectly. Or cheddar. Outlets: www.bidgeebong.com.au