

Bargain buy



**Seppelt GR 12
Show Vintage
Touriga 1995**
93+++ points
20 per cent alcohol
Distributed by
Southcorp
ph: 8301 5569

\$12 for 375ml

TOURIGA is one of the hard-core Portuguese varieties used for XXX-rated vintage port. It's like ripe blackberry bushes during a violent electrical storm: it smells dangerously acrid, like the sharp ozone whiff that follows lightning. This is almost stupidly cheap, very fine vintage port, nearly ready to drink, thanks to the smaller bottle. Respect it like a hand grenade.

FOOD: Parmigiano reggiano and walnuts.



**David Franz
Red Rose 2002**
93 points
13 per cent alcohol
Distributed by
David Franz
Lehmann
ph: 0419 807 468
**\$20 (50 cases
only)**

DAVID Franz Lehmann (son) put all the fruit from the 150-year-old "nursery" block (3m of white sand at Stonewell) in one tank, to make this deliciously rare fetish. It's incredibly rich, unctuous and dry rose, mainly shiraz, but with a dozen antique varieties in it, many of them white. It smells like the blacksmith halfway between the barber's and the cathouse.

FOOD: Barbecued squid stuffed with tarragon seafood risotto.



**Chateau Cadet
White Shiraz 2002**
91 points
12.5 per cent
alcohol
Cellar door only
\$14.50

THIS pink shiraz is from the fabulously renovated Chateau Tanunda. It smells gloriously of roses and raspberries, which it backs up with a long, rich, unctuous texture and lovely fine tannins. It leaves a feeling more than a flavour, but then away in the dry tail of the aftertaste you get that cheeky jubebe fruit teasing afresh. New benchmark for Barossa rose, anybody?

FOOD: Rare tuna steak with wasabi.



**Fox Creek
Semillon
Sauvignon
Blanc 2002**
90 points
13.5 per cent
alcohol
Distributed by
Decant
ph: 8338 3205
\$16

THIS is a refined and delightful drink from the best vintage I can remember, and it just grows and blooms in the bottle. It smells of white peach, nectarine, cashew and apricot kernels. Some of its semillon saw new French oak, which adds ginger. The flavours include all that, with bacon fat and honeydew, pulled tight by the greener freshness of the sauvignon blanc.

FOOD: Squid wokked in a seafood reduction with heaps of diced garlic.