



| wine

David Ellis

ROSÉ is one of those great summer-time wines that come to the fore with outdoors entertaining: stick it on the ice and it'll go equally as well with lamb chops or seafood off the barbecue, as it will with chicken or prawn salads.

Beelgara, one of our top 20 wine producers with enviable exports to more than 15 countries, consistently produces a great Rosé from its base in the NSW Riverina – which is probably little wonder considering its 70-odd years' heritage in an area of such dominant Italian influence.

The 2007 Winemakers Selection Rosé came from an unusual vintage for Beelgara and others in the Riverina, because while crop size was well down due to the drought, the harvested fruit was some of the best in 10 years.

This Rosé shines out of the bottle a brilliant rose petal pink in colour, with violet tinges, and has lovely aromas of strawberries and cream and fresh raspberries, while the palate is loaded with mouth-filling honeydew, raspberries and spice.

Well priced at just \$14.99, it's one to enjoy with anything from barbecued salmon or chicken to more adventurous char-seared lamb chops.



OUT OF THE BOX: Chardonnay fans who enjoy this variety with a bit of bottle age should grab the recently-released Annie's Lane 2007 Chardonnay.

At \$19.99 this is a nice crisp drop from the Clare Valley, with good varietal peach and melon flavours, hints of fig, and oak characters that give it great complexity. Excellent drinking now, it'll develop up to three years in the cellar.

If you can't wait, team it with Mediterranean chicken cooked in olive oil, white wine, onions, tomato, thyme and basil; sprinkle at the last minute with diced kalamata olives and chopped parsley, and serve with couscous salad.

