



Grape expectations with KERRY SKINNER



**Hungerford Hill 2006
Tumbarumba Pinot Noir
\$30**

The Hunter Valley based Hungerford Hill has long seen the advantage of using fruit from the cool-climate Tumbarumba region. It's a lovely expression of pinot, earthy and aromatic with upfront, sweet black cherry and berry fruit on the nose and palate, integrated spiciness, nicely balanced oak and fine, silky tannins. Drink it with roast duck.



**Kono 2007
Sauvignon Blanc
\$11.99**

Kono means fruit basket and that's exactly what this value-for-money New Zealand savvy offers. From the Tohu Wines stable, it's made from Marlborough fruit, is fresh and crisp with tropical and citrus fruit on the nose and palate, lively acidity and a clean finish. Drink it with fish and chips.



**Pewsey Vale 2007
Pinot Gris \$22.95**

Despite dry, difficult vintage conditions, this is a superbly textured wine from the upper reaches of the cool-climate Eden Valley where the Pewsey Vale vineyard was first planted more than 150 years ago. Aromatic and elegant with pear and apple fruit flavours to the fore, a core of spice, lively acidity and a fresh, crisp finish. Drink it with grilled whiting.



Beelgara sq 3 \$24.95

This is a new cube-shaped cask-wine initiative by the progressive Beelgara outfit and comes in four varieties: cabernet merlot, chardonnay, semillon sauvignon blanc and rose. At first glance you wouldn't think so, but each of the compact cubes carries the equivalent of four bottles of vintage wine. The three I tasted offer good day-to-day value in terms of wine quality and value for money.