



Rose to the BBQ occasion

ROSE is one of those great summer wines that come to the fore with outdoors entertaining.

Stick it on the ice and it'll go 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 rose from its base in the Riverina.

Little wonder, considering its 70-odd years heritage in an area of such dominant Italian influence.

The 2007 Winemakers Selection Rose 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 wine is 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 \$14.99, it's one to enjoy with barbecued salmon or chicken, char-seared lamb chops basted with roasted-garlic juice, infused with diced parsley or simply with tempura seafood salad.

Out of the box

THOSE who enjoy chardonnay with a bit of bottle age should grab the recently-released Annies' Lane 2007 Chardonnay.



GREAT OUTDOORS: Rose for barbecued chops or tempura seafood.

At \$19.99 it's 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.