

FULL BOTTLE

GREG DUNCAN POWELL

BUDGETING

Beelgara
sq3
Cabernet
Merlot
2006,
\$25

The cask holds three litres, the equivalent of four bottles. It's a smooth-tasting, decent red and very practical, from both a financial and spoilage point of view, for those who don't drink wine by the bottle.



DINING

All Saints Sangiovese
Cabernet 2006, \$20

The range ushers in a change of direction for the historic winery. Gone is the old-fashioned Rutherglen style. This is an easy-drinking, savoury red with real sangiovese character and grip. It's a good partner for Italian-inspired food.



DISCOVERING

Rusty Fig Albarino
2007, \$22 (from
Five Way Cellars,
Paddington)

Grown near Bermagui and made at the Brindabella Hills winery near Canberra, this is the best wine to emerge from the South Coast. Crisp and lean, with delicate aromas of pear and quince, it's very faithful to the variety and suits seafood.



CELLARING

Zema Estate
Cabernet
Sauvignon 2005,
\$25

We've raved about the Zema 2005 Shiraz; the cabernet is even better. There is distinctive Coonawarra texture and attractive aromatics. It is hard to resist now but will reward with a couple of years of cellaring.

