



# *Sunday* Life

*The Sun-Herald Magazine*

## UNCORKED the wine guide *By Sally Gudgeon and Ralph Kyte-Powell*

Shottesbrooke Eliza Shiraz  
2005, \$38

★★★★★

A complex nose of sweet blackberries, sweet spice, bitter chocolate and vanilla kicks things off with this lush, syrupy McLaren Vale shiraz. The palate is long and complete with excellent balance and harmony, and ripe soft tannins in support. A real crowd-pleaser of great impact.  
Food: Pepper steak.  
Ageing: Drink now to 2015.



Shottesbrooke Chardonnay  
2007, \$20

★★★★

Shottesbrooke wines are usually a little more understated than many McLaren Vale efforts. This pale chardonnay shows it in its ripe stonefruit aromas and the whisper of oak that adds seasoning. Nectarine fills the mouth with flavour, ahead of a lemony finish.  
Food: Fettucine with cheese and rocket.  
Ageing: Drink now to 2008.



*November 18, 2007*

THE SUMMER FOOD AND WINE ISSUE