



CUDDLE UP WITH A BIG RED AND KEEP THE COLD AT BAY

words ALEX PRICHARD

warming reds

HEAD 2011 OLD VINE GRENACHE \$30

Barossa Valley 13.5% abv
drink now or cellar mid-term (3-5 years)
headwines.com.au

Very pale in the glass, but don't be deceived as this wine delivers tonnes of flavour and mouthfeel. It has a typical grenache nose of strawberries and white pepper with just a hint of something herbaceous. The palate is all about those strawberries, but think strawberry intensified and perhaps finished with a little black pepper or even balsamic vinegar. This wine has great length and while the tannins are soft you know that they are propping up all that beautiful fresh fruit.

Drink with simple meat-based dishes that let the wine shine, such as roast pork or lamb.



ARRIVO NEBBIOLO 2008 \$50

Adelaide Hills 14.5% abv
drink now, but more than capable of long-term
cellaring in the right conditions
arrivo.com.au

Nebbiolo is native to Piedmont in north-western Italy and while it might be a tricky grape to grow, in the right hands it produces complex, food-friendly and long-lived wines. Pale in the glass, you'll be surprised by its complex nose of fresh and dried rose, tar and tobacco. In the mouth there are plenty of tannins, with fresh red berry fruit but also savoury, spicy notes.

This is a chewy and textural wine and it will repay you amply if you take the time to decant it well in advance of drinking it.

Drink with duck ragu served with pappardelle or polenta. It also works well with strongly flavoured washed rind cheeses, such as Époisses.



NEPENTHE TRYST 2012 \$12.99

Shiraz cabernet sauvignon
Adelaide 14.5% abv
drink now
nepenthe.com.au

A cheerful, easy drinking red that does exactly what you would expect: it delivers plenty of black cherry fruit, a touch of vanilla and soft tannins. Good acidity makes it food friendly, too. It's a well balanced wine that is perfect for winter: rich, fruity and represents excellent value for money.

Drink with friends for a mid-week dinner of spaghetti Bolognese or chilli con carne.



**LONGVIEW YAKKA 2010
ADELAIDE HILLS SHIRAZ \$27**

**Adelaide Hills 14.5% abv
cellar mid-term (3-5 years)
longviewvineyard.com.au**

A very approachable introduction to cooler climate shiraz. This wine still packs in plenty of ripe fresh fruit - black plum and even black plum jam - and the fruit is backed by spicy black pepper. This isn't intrusive, and soft tannins provide structure. A round and approachable wine perfect for a rainy night by the fire.

Drink with a barbecue if the weather's good enough, otherwise go for a pork belly, chorizo and bean stew.



**HONEY MOON VINEYARD
2009 SHIRAZ \$47.50**

**Adelaide Hills 14.5% abv
drink now, but more than capable of
long-term cellaring in the right conditions
honeymoonvineyard.com.au**

A sophisticated shiraz from a young winery in Echunga. This wine is still looking youthful and shows typical shiraz black fruit, pepper and spice along with some subtle violet and even menthol characters. The palate shows much less pepper, with black and sour cherries, and some subtle vanilla, cedar and cloves. With lovely flavour development and mouthfeel, this wine isn't cheap but is a class act. Splash out for a special occasion.

Drink with beef Wellington or a hard, strongly flavoured cheese such as cheddar.



**PETALUMA 2010 CABERNET
SAUVIGNON \$25**

**Coonawarra 14.5% abv
cellar mid-term (3-5 years)
petaluma.com.au**

A fruit-driven wine with tonnes of blackcurrant and ripe fruit. This is a big wine and the blackcurrant is complemented by tobacco and cedar and there are solid tannins, so line up a protein-rich meal. The wine has great length: be sure to take the time to enjoy it, and while a little cellaring will develop its complexity further, be careful not to leave it too long as it would be a shame to lose the fresh fruit.

Drink with a hearty meal such as a beef stew or lamb shanks.



**ART WINE 2010
GRACIANO \$30**

**Clare Valley 14% abv
drink now or cellar mid-term (3-5 years)
artwine.com.au**

Graciano is a high-quality Spanish grape that you don't see every day. This wine from Clare showcases its bright, fresh, juicy red and black cherry character. Complexity comes in the form of supple leather, licorice and anise. Very fine tannins hold the wine together and it has lovely length. Best described as lip-smacking.

Drink with Spanish food - a rabbit paella is a good start, or even more strongly flavoured game, such as venison.