

Corkscrew: wine reviews

February 28, 2018

I visited Paris for a few days R&R and beside taking in the sights I headed to my favourite part of Paris, Saint Germain on the Left Bank and to Freddy's wine bar at 54 Rue de Seine. Apart from the a la carte menu, it offers a small plates menu for no more than 8 euro a serve. We had a great selection of dishes such as mackerel, fried zucchini, lamb kebab, beef skirt steak and veal with grain mustard followed by beignets for dessert. The food was superb as was the preparation and service from the open kitchen and bar staff. The bar selection of wines by the glass was equally impressive (150mls for 5-11 euro). I started with a Rosé from Provence followed by wines from Burgundy and Bordeaux. A great night was had and this little gem of a wine bar, with its sleek homely interior, is highly recommended should you find yourself in this part of Paris.



The 2017 O'Leary Walker Watervale Riesling is a beauty of a wine with a green hue rimming the glass. The nose offers fragrant ripe apricots, orange blossom notes and citrus aromas. The palate is awash with mouth-watering acidity and the wine is crisp and dry with citrus and mineral characters at its core. A touch of passionfruit, lemon and limes adds to the purity of the varietal fruit flavours, which the wine offers in abundance. It features a long, dry acid finish and, if cellared well, would age gracefully for another 10 to 15 years. (rrp \$22)

The 2017 Angullong Fossil Hill Rosato is a lively light salmon pink in colour, offering a perfumed fruit-driven bouquet reminiscent of violets, red berry fruits and savoury spice. The palate is as fresh as a daisy with lovely ripe strawberry and red cherry flavours coming through. The finish is dry and fruit driven with crisp acidity combined with a long spicy fruit-driven finish. A lovely wine to have with a mezze plate or a bowl of summer berries. (rrp \$24)

The grapes that go into making the **2017 Lowe 'Headstone' Rosé** are sourced from Rylstone and Mudgee and it's made according to organic and biodynamic principals. The colour is deep pink while the nose shows myriad red and black cherry fruits. All of the flavours found on the nose come cascading down onto the palate and really make their presence felt. The finish is dry with balanced acidity and lingering fruit aplenty. (rrp \$28)

The 2016 Angullong Sangiovese is deep purple in colour with a vibrant purple hue around the rim. The fruit on the nose is sour cherry, spicy plum and blackberry with a slight herbal touch. On the palate these fruits continue to be on display with a silky mouth-feel, juicy fruit and palate length. This medium-bodied wine has balance between oak/acid and tannin flavours and went beautifully with the Christmas roast lamb, rosemary and rosti potatoes. (rrp \$26)

The 2016 Mt Monster Cabernet is purple in colour with aromas of mulberries and blackcurrants dominating the nose. The fruit on the palate is full-on with wild berries; black olive and cinnamon flavours coming through. The wine is full-bodied with nicely integrated oak/tannins and acids adding to the palate weight and structure. The finish is dry with ripe fruit with a touch of licorice. (rrp \$17)

2017 Jip Jip Rocks Sauvignon Blanc is green straw lemon in colour. Passionfruit and blackcurrant bud aromas show through on the nose, which really draws you in. A dry, style of savvie with grassy herbaceous flavours and lemon/lime and green apple fruits dominating the palate. The wine has plenty of fruit flavour and full amounts of mouth-watering acidity. A zingy zesty Sauvignon Blanc with plenty to talk about. (rrp \$21)

The 2015 Morambro Creek Padthaway Cabernet Sauvignon is as deep as the ocean in colour with purple garnet colours and fading crimson hues. The fruit on the nose has depth and is nicely perfumed. The palate shows plum, blackcurrant and other wild berries while the oak adds texture and flavour as well as giving it great palate length. This is a tightly focussed wine with generosity of fruit, complexity, depth and flavour with all the major components in balance. (rrp \$35)

Is anyone still drinking Chardonnay today? I offer you the **Berton Vineyards Foundstone 2017 Unoaked Chardonnay**, light straw yellow in colour which gives way to a ripe fruit-driven nose. The palate is dry; mandarin, melon and citrus flavours shine in this wine while hints of vanilla and clean acids also show themselves throughout. The finish is ripe with balanced acidity and plenty of fruit for everyone. (rrp \$8) A steal at the price for those faithful chardy lovers! From the same stable comes the **2017 Metal Label Vermentino**. This Spanish white grape variety has its origins along the coastal Mediterranean districts of Spain and has spread rapidly into parts of Italy, most notably Sardinia, where it has found a home. Here in Australia it has been eagerly adopted in the Riverina and the people at Berton Vineyards have it down pat. Aromatics are the key to this style with white pear, talc and smooth hints of lemongrass eagerly displaying themselves on the nose. The palate is fresh and fruity with creamy lychee, gunflint and white pear flavours dominating. The finish is dry and fruity with mineral overtures. My style of wine and something you should source and try for yourselves. Beautiful! (rrp \$12)