

snatched space. The 2010 is now out as well. Snap it up.

FOOD: Fish & chips

\$13

polish and finishing with enduring minerality. A stunner.

FOOD: Whiting meuniere

\$20

salvate and lingers forever. Brilliant seafood companion.

FOOD: Oysters

\$23

PRIMO ESTATE
2013 La Biondina Colombard
Adelaide Plains

PETER LEHMANN
H&V Chardonnay 2012
Eden Valley

DOWN TO EARTH
2013 Sauvignon Blanc
Wrattonbully

What would a South Australian summer be without a splash of Primo colombard? It's refreshing, a semitropical basket of fruits always a welcome sight on any veranda, exuding passionfruit notes reminiscent of sauvignon and a spritely zing energising any luncheon fare.

From the cooler sub-region of the Barossa, this smacks of freshly picked berries with flavour and crisp flavour notes of limes to grapefruits given a little more depth with toasty oak, a whiff of flint for complexity from clever winemaking. Tight, lip-smacking, worth cellaring a few.

So many sauvignons out there but the best are few and far between — here vibrant fruit showing definite ripeness and generous heady aromatics. Flavours ranging from yellow peach and green-skinned pear, barrel ageing give surprising depth and astounding minerally texture. Tasty.

FOOD: Colomari

\$16

FOOD: Lemon and basil chicken

\$22

FOOD: Green mango salad

\$24

THE WILLOWS VINEYARD
2013 Riesling
Barossa Valley

SERAFINO
2012 Chardonnay
McLaren Vale

OLIVERS TARANGA
2013 Vermentino
McLaren Vale

While many in this region seek out Eden Valley fruit, the Scholze crew at Willows work a unique valley floor patch that regularly delivers fully convincing riesling of great worth and value, tense, crisp, singing with yellow grapefruit tinges and granny smith apple bite. Delicious.

Consistently good, this is sophisticated chardonnay with get up and go, intense aromas of blossom and spiced honey, smart winemaking teasing out sweetly spiced creamy textures yet finishing crisp, minerally, with grapefruit biters showing complete varietal tone.

This variety is attracting a lot of attention and still establishing its defining style, here offering a captivating tension between more intense fruits and opposite crispness, its success in that rich meets bite personality with almond to hazelnut notes over pear and nectarine fruits.

FOOD: Kingfish carpaccio and lemon

\$16

FOOD: Tommy ruffs, nicoise salad

\$22

FOOD: Seafood stew

\$24

sawweekend—nov 30

