



## FOOD & WINE

### Best Reds from Australia

"...contrary to popular belief, ripeness is not all when it comes to Australian reds. The best wines from my tasting offer rich, delicious fruit flavors ... yet at the same time they maintain a balance of acidity and tannins that keeps them from simply resembling alcoholic fruit juice ... The wines I've recommended, broken into two categories (terrific values and top-flight, superstar bottlings), show exactly why Americans have come to love Australian wine so much."

- By Ray Isle, Food and Wine October 2006

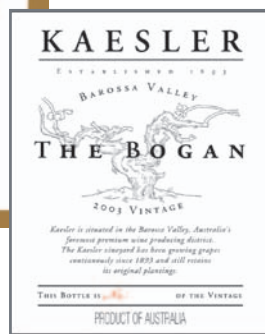
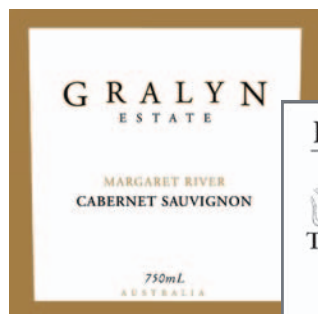
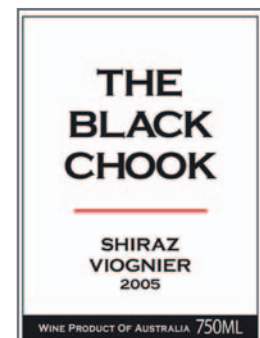
### Australia's Best Reds for \$20 and Under

#### 2004 Langmeil Three Gardens Shiraz-Grenache-Mourvedre

"Dry-grown 70-year-old Grenache vines provide the meaty, ripe-cherry flavors at the heart of this southern Rhone-inspired blend"

#### 2005 Black Chook Shiraz-Viognier

"Fermenting Syrah with a small amount of Viognier has been done for centuries in France's Rhone Valley. Here, winemaker Ben Riggs used the combination of Shiraz and Viognier to sublime effect, creating a vivid, blackberry compote-flavored wine that has an elusive hint of white peach in its scent."



### Australia's Best Reds Over \$20

#### 2002 Gralyn Cabernet Sauvignon

"From a boutique producer in the cool Willyabrup subregion of the Margaret River, this is formidable Cabernet, with an aroma of cedar and mint, refined black currant flavor and firm, finely knit tannins."

#### 2004 Kaesler 'The Bogan' Shiraz

"This is exemplary Shiraz, from a vineyard first planted by Silesian immigrants in the Barossa Valley in 1893, with a scent of violets and candied berries, silky-smooth tannins and deep, earthy blackberry fruit..."

### Wine Club Favorites

#### 2004 Winner's Tank Shiraz super-ripe but focused

"The newest wine clubs are young, fun and focused on delicious, inexpensive bottles instead of prestige labels..." - Ray Isle, October 2006

