

Cookoothama Wines for Easter

FEATURED WINES AT THE APRIL TASTING:

Sauvignon Blanc \$15.99

Refreshingly crisp and zesty wine exhibiting fresh aromas of lemon and lime entwined with tropical fruit flavours. On the palate, zesty lime and grapefruit flavours are balanced with vibrant citrus and a crisp dry finish. This wine lends itself perfectly to a variety of seafood and poultry dishes. Alternatively, it's a great pre-dinner tippie.

Pinot Noir \$15.99

Brick red with a crimson hue. Aromas of sweet red berry fruit with lifted game, herb and all spice notes. Rich and ripe flavours of red berries and spice with savoury, earthy tones and supple tannins. Enjoy with your favourite duck dish or soy and ginger glazed salmon.

Cabernet Merlot \$15.99

Deep crimson with a youthful purple hue. Lovely plum aromas infused with hints of spice, herbs and dark chocolate. A very stylish, well structured wine with an intense and concentrated palate of blackcurrant and mint with rich silky tannins and well integrated oak. This is a great food wine that is versatile enough to compliment a broad range of red meat dishes such as lamb, curries and full flavoured casseroles.

Botrytis Semillon - 94 Points James Halliday \$23.99

Brilliant straw with a golden hue. Enticing aromas of dried apricot and citrus zest. Luscious concentrated palate of marmalade, apricot nectar and pineapple with well-balanced acid giving it length and structure. This wine will bring out flavours hitherto undiscovered in crème brulee and is a decadent partner to any cheese platter with dried fruits and muscadelle grapes.

OTHER COOKOOTHAMA WINES TO CONSIDER:

Chardonnay \$15.99

Pale straw with a youthful green hue. Rich, toasty aromas of canned peach and rock melon with notes of cinnamon, nutmeg and vanillin spice. On the palate, complex flavours of ripe peaches and cream with lively citrus notes. Great food wine that is versatile enough to complement a broad range of seafood and poultry dishes.

Shiraz \$15.99

Deep crimson with a youthful purple hue. Complex aromas of ripe berry and spice with a hint of toasty oak. A full-bodied wine displaying elegant tannins and powerful fruit concentration with a well-structured palate of dark cherry and blackberry melded with earthy overtones and well-integrated oak. This wine lends itself perfectly to a variety of red meat dishes. The spicy overtones work well with Thai beef salad, as well as complimenting the flavours of roast lamb and tender braised lamb shanks.

Pigeage Merlot (Basket Press) \$35.99

Dense ruby red with a youthful crimson hue. Lifted aromas of ripe plum and cherry over earth and allspice. Elegant palate of ripe berry fruit with hints of earth and dark chocolate supported by well-integrated French oak and velvety tannins leading into a long, lingering finish. Enjoy with mushroom risotto, lamb rump and venison.