

Drinks

Whether you're looking for something special to gift, cellar or take to a dinner, this collection of wintry reds is just the thing for a night in (or out!).

photography CHRIS COURT styling STEVE PEARCE



warming reds

a show stopper

2010 HENSCHKE JOHANN'S GARDEN (BAROSSA VALLEY) \$45

"This is the kind of red wine you bring along to a special Sunday night roast to impress your friends. It's as juicy and elegant as they come. A blend of grenache, mataro and shiraz means it's spicy, fruity and velvety – a real ripper of a red."

managing editor, Melanie

ENJOY WITH t-bone steak + red wine jus.

for the cellar

2010 KEITH TULLOCH THE KESTER SHIRAZ \$60

"I wanted to buy a special red for my dad's birthday, but the kind he could cellar and crack open in 10 years to celebrate the next milestone! I went for a Hunter red

on the recommendation of a wine-savvy friend. I'm assured that when dad opens it, this shiraz will be pretty and silky but with powerful fruit and chocolatey-rich texture. I can't wait!" *market editor, Alice*
ENJOY WITH special friends.

spice it up

2010 PETALUMA WHITE LABEL CABERNET SAUVIGNON \$26.99

"Petaluma has always been a bit of a special occasion wine I'd order at a restaurant with friends, but it's released a new range that's suitable for more frequent indulgence! This deliciously dry cab sav is spicy and minty with good weight and will go with just about any winter dish; I'm thinking a hearty pie." *food editor, Jessica*
ENJOY WITH beef and mushroom pie.

food friendly

2010 FORTY-TWO DEGREES SOUTH PINOT NOIR \$26

"This is one of those dependable wines you can take to a dinner and know that it will go well with most food. It's soft and medium-bodied with bright red berry flavours – a winner." *copy editor, Lara*
ENJOY WITH ragù with creamy polenta.

staying in

2010 LONGVIEW YAKKA SHIRAZ \$25

"There's nothing I like more than hunkering down with a decent red when I visit my family in the Snowy Mountains in winter. This is my latest find – it's not too heavy and quite vibrant with lovely white peppery notes." *food director, Steve*
ENJOY WITH a lamb roast.