

Château Coutet moves beyond Sauternes with its first dry white, while Broc Cellars reminds us of the amazing potential of Californian Zinfandel.



Easy on the palate

It was considered an insane decision when the renowned Marchesi di Barolo uprooted the Nebbiolo vines and replanted the expensive Paiagal parcel of land with the typical Barbera varietal. But the elegant Paiagal Barbera D'Alba 2010 proves that you can make a great wine from a less esteemed grape. The fresh and lively vino flaunts a harmonious blend of vanilla, blackcurrant and timbered notes. It is elegant but doesn't lose its easy going character.

\$58.10 Available at www.greengrocer.com.sg

Gift a friend

Long before Cabernet Sauvignon became a poster boy for Californian wine, there was Zinfandel, which went out of fashion in the mid 20th century and became a bit player in many blends. Broc Cellars, an organic wine producer, shows that there is still much to revere in this varietal alone. The Vine Starr Zinfandel 2010 from Sonoma County offers much to savour. This isn't another robust Zinfandel: the grape was picked at low sugar levels, allowing its acidity to shine through. It has a gentle character, making for an easy drinking quaff: we love the notes of strawberries, lavender, maraschino and touches of pepper.

Price upon request.

Email info@bwwinegroup.com



Alternative pick

Château Coutet is backed by a heritage of producing honeyed Sauternes but they now apply their classic style of winemaking to a dry white with the debut of its inaugural Opalie 2010. Made from Sauvignon Blanc and Sémillon, the Opalie 2010 is juicy and luscious on your palate with mouthwatering acidity that cuts through like a knife. A combination of apricot and citrus notes and hints of ginger make this an ideal choice to accompany crudo and ceviche. *\$100. Available at Richfield Brands & Services.*



One for the cellar

Coldstream Hills' Reserve Pinot Noir 2010 from Yarra Valley was quite shy when we first opened it: its notes were closed, even after letting the wine breathe for a while. But after a couple of days, we poured ourselves a glass over lunch in the office, and we picked up ripe plum, wet earth and soya, and delicate touches of maraschino, dark chocolate and anise. It reminds us of a delicious, cool climate Austrian Blaufränkisch. Age this for another five to eight years. *\$125. Available at Bacchus.*