



Sunday Times
Sunday 9/3/2008
Page: 37
Section: STM
Region: Perth Circulation: 336,500
Type: Capital City Daily
Size: 152.48 sq.cms.
Published: -----S

Brief: MCLARENVA



LUSH, PLUSH GRENACHE

Almost all wine tragics admit to loving pinot noir. It's far less fashionable to admit that you love grenache. I do. Loving grenache is a patriotic duty. Since the early days of the Australian wine industry, it has been a key component of fortified wines and flagon reds. In 1959, there was 50 per cent more grenache planted than shiraz and 400 times more grenache than cabernet. Our drinking patterns have changed since then but I reckon grenache still has a place on the most discerning tables.

The best grenache produced in Australia comes from old vine stocks in the Barossa and McLaren Vale. Generally, grenache benefits by being blended, especially with shiraz. It makes a great summer red, the lush approachability making it slip down all too easily. It is also excellent with Thai, Vietnamese and Chinese food.

Two serious grenache blends are Dean Hewitson's 2006 Hewitson Miss Harry Grenache Shiraz Mourvedre (\$22) and the iconic 2005 Charles Melton Nine Popes (\$55) from low-yielding old vines (hence the price).

Then there are three favourites that always tempt me – 2006 Kalleske Clarry's Grenache Shiraz (\$22), 2006 Henschke Henry's Seven Shiraz Grenache Mourvedre Viognier and 2007 Torbreck Juveniles Grenache Mataro Shiraz (\$27). The new wave is represented by the 2006 Yalumba Tempranillo Grenache Viognier (\$28.95) which uses the Spanish variety to add power and concentration to silky smooth grenache.

2005 Chapel Hill Shiraz Grenache, \$20

This trophy winner is dark and lush with rich blackberry and mulberry flavours, fleshy texture and wonderful approachability.

2006 Oliver's Taranga Grenache, \$28

This is a riot of spicy, brambly flavours, lush, velvety texture and seductive, current drinking.

2005 Cape Mentelle Marmaduke Shiraz Grenache, \$17

This Margaret River blend is different: more savoury, subtle with chewy viscosity. Try with food.

