

Drink: 2005-2012. **93 points.**

Torzi Matthews Frost Dodger Shiraz 2004:

Luscious and yet wheaty, with dried hay and milk swimming in among the solid bloom of licoricey, tarry flavour. It tastes absolutely Italianate, with a long ring of dry flavour pouring out from the sweet-bloomed core. Needs at least 12 months to settle, but what exciting components. **BARREL SAMPLE, NOT RATED.**

Lindemans Hunter Valley

(www.lindemans.com)

Lindemans Hunter Valley Semillon Bin 0455

2004 (\$XX) screwcap: Young semillon can be a difficult beast – it's either too broad or too lean – and to counteract that this is aimed directly between the two styles. A hit of lemon and a punch of wax, with a feeling in the mouth like it's trying hard to push sideways. It's a nice try, but it doesn't work. Drink: 2005. **82 points.**

Lindemans Hunter Valley Shiraz Bin 0403 2004

(\$XX) screwcap: It smells good, a bit vanillin maybe but fine and cherried and vital, and as a drink it works too: the fruit's clean, the flavours are fine and medium weight, and they finish off with aplomb. The problem is the tannin, which sit like a colour ball on a black and white photograph. They just don't seem to fit into the wine. Maybe it needs 12 months. Maybe screwcap wasn't the best closure for it. Drink: 2007-2009. **84 points.**

Munari

(www.munariwines.com)

Munari Schoolhouse Red Heathcote Shiraz

Vioigner 2004 (\$30): Jackpot. Blistering red wine. Really good. Really deep and gutsy and chewy, with smoked blackberries and Heathcote soil, spots of game and polite mint wrapped inside its heady world. It's a bunched fist of flavour, and it'll drink well young and with age. Great price. Drink: 2005-2015. **93 points.**

Munari Ladys Pass Heathcote Shiraz 2004

(\$45): It's a tidy wine. It's blackberried and mulberried and fine, with lots of refreshing acidity and a gentle smooch of tannins. Satisfying, perhaps a touch volatile, but complex and ripe. Good. Drink: 2005-2009. **88 points.**

Munari Deborahs Heathcote Merlot 2004 (\$30):

It's a nice wine but it's another wine to add to the

middling class – mulberry, plum, some spice and some softness, all of which would be very easy to chug into. Drink: 2005-2007. **86 points.**

Munari Ladys Pass Heathcote Shiraz 2003

(\$40): Round-shouldered and sound, with mulberry and mint and rubber and suggestions of ash/smoke. Tasty little number. Drink: 2005-2006. **84 points.**

Munari The Ridge Central Victoria Shiraz 2003

(\$25): Significantly different flavour profile to the excellent Heathcote wines: lots of eucalypt, menthol, curranty-type flavour, riding on a gently creamy train. Chocolate and spearmint. Very easy to drink. Very clean and pure. Drink: 2005-2008. **85 points.**

Munari Schoolhouse Red 2003 (\$20): A really enjoyable red wine, full of soft black fruit – you can sink your teeth into it or you can just sit back and let it all happen, it's your choice. Plums, eucalypt, softened leather, cedar – it's all here, it's all playing fair. Drink: 2005-2010. **90 points.**

Munari The Bendigo Shiraz 2003 (\$20): The thing I like about Munari reds is that they not just sweet fruit flavour – though they do have that – they've also usually got a savoury sandiness, and a sense of structure, which pits them as altogether finer wines. While they've probably had some tough seasons of late, the quality is still there: chewy black fruit flavour on a bed of sandy earth, with a juicy, cleansing, minted finish. Drink: 2005-2008. **87 points.**

Munari India Red Heathcote Cabernet

Sauvignon 2004 (\$25): It's still carrying its baby fat, still a bit sulphurous and laced with oak sweetness, but dig below that and you find layers of perfectly formed cassis-like fruit, bound to flavours of lead pencil and bay leaf. Seriously impressive. 2004 is clearly a great vintage at Munari. Fantastic tannins to top it off. Drink: 2008-2014. **91 points.**

Munari The Ridge Central Victoria Shiraz 2004

(\$25): Mouthfilling, peppery, finely tannined and blessed with rounds of black cherry fruit flavour, this wine sits apart from the Munari range, in that it seems stylistically quite different: it seems like it's from a much cooler climate. The peppery characters push the sneeze metre up high, especially as they're more white pepper than black. It is ripe though, and it does drink well. Drink: 2005-2009. **87 points.**