

FOOD & WINE

Golden Mile finally reality

Zone near Summerland to become B.C.'s first sub-geographical indication



ANTHONY GISMONDI

IN THE CELLAR

WINE PICKS OF THE WEEK



Two Oceans Sauvignon Blanc 2014, Western Cape, South Africa
Price \$11 | *Score 85/100*
 UPC: 6001497609616

Clear, cool, fresh nose of pear and grapefruit with a whiff of grass. The attack is juicy with lemon, grapefruit rind, melon, grassy, dried herb flavours. Simple Sauvignon for an assortment of raw fish dishes. Good value. The grapes are from the Stellenbosch, Paarl, Robertson and Worcester regions.



Domaine du Tariquet Classic 2013, Gascony, France
Price \$13 | *Score 86/100*
 UPC: 3359880100016

Expect a fresh, dry, juicy palate with a touch of spritz. Green apple, gooseberry, passion fruit, pear, nettle and lemon flavours. It is a succulent style with a bit of bitterness and youthful acidity but will be fine with oysters and shellfish. Good value.



Umani Ronchi Ca Sal di Serra Verdicchio dei Castelli di Jesi 2013, Marche, Italy
Price \$20 | *Score 88/100*
 UPC: 8032853721124

Light almond, pear, lime, red apple, grassy aromas with an earthy note. Dry, fresh, full, round and juicy palate with honey, spicy, baked red apple, peach and grass flavours. Solid intensity and length, solid value here.



Xanadu Next of Kin Shiraz 2011, Margaret River, Western Australia, Australia
Price \$17 | *Score 86/100*
 UPC: 675204000381

Two plots are co-fermented with a small portion of Vignier. A small component of Graciano rounds out the blend, adding extra spice. The nose is peppery with fresh crushed dried leaves plum and herbal aromas. The attack is warm and slightly scappy. Easy sipping red best with grilled meats.



Louis Bernard Côtes du Rhône Villages Rouge 2012, Rhône Valley, France
Price \$17 | *Score 87/100*
 UPC: 964174000271

Expect a slightly more complex structure and bouquet from a Villages, versus the Côtes du Rhône. The blend is Black Gamache, Syrah and Mourvèdre. The attack is fresh with warm, spicy fruit flecked with dried herbs, black fruits and licorice. A solid, weekend red for the barbecue.



M. Chapoutier Domaine Tournon Mathilda Shiraz 2010, Victoria, Australia
Price \$22 | *Score 89/100*
 UPC: 817786911703

Chapoutier uses a mix of Pyrenees and Heathcote Shiraz to turn out a tasty, seamy, meaty, peppery Shiraz with bits of licorice and black-cherry aromas. The attack is full, dry and smooth. A cooler, savoury style that delivers fine weight and texture for the price. Try this with a meat pie. Good value.