



Tip of the Tongue

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FOUR WHITES FRESH FROM BALLANDEAN

THIS edition focuses on recognising the recent white wines of the Ballandean region – a dominant grape growing sub-district of the Granite Belt Geographic Indication (GI). The vineyards are quite high elevation from 700 to 850 metres which is in the top 10 percent of elevated vineyard regions in Australia.

The essence of such mini-climates is very fresh white wines, pristine in varietal speech and generally delicate or fruity in the mouth.

They thrive on being made dry, as a dab of sugar is unwarranted, and appreciation is best as they present naturally.

So here is a selection of four whites from this high-country outpost of the GI.

Ballandean Estate SBS Semillon Sauvignon Blanc

2012, 90pts (11.6%)
Ballandean, Granite Belt (\$18)

AN unwooded wine made continuously for over 20 years; but now a lot more finessed with the blending and the finer grapes now grown.

This year is 60% semillon –the rich citrus and hints of honey bits, then the tropical



and vegetal notes on nose and palate come from the 40% sauvignon. So, light bodied and light alcohol, steely palate, great with mussels or pan fried white fish as accompaniment.

www.ballandeanestate.com

Ballandean Estate Fiano

2012, 93pts (12.6%)
Ballandean, Granite Belt (22%)

A REASONABLY new varietal to this country; most of the plantings of it are found in the hills east of Naples in Italy. Winemaker Dylan Rhymer has made a smashing success of this as his first vintage-lovely green colour, and lots of peach, musk, bitter melon aromas then neat, light-medium bodied taste which

will enliven any unwooded white drinker. The wine is dry, the acids freshening, sufficient to consume it with poultry dishes made in Mediterranean ways. Last stocks.

www.ballandeanestate.com



Ballandean Estate Viognier

2012, 96pts (13.5%)
Ballandean, Granite Belt (\$18)

THIS company has made many viogniers, and sequentially made each vintage is a less full-bodied form, now without oak aging, and recently with lesser ripeness and lowered alcohol. The key with the variety this maker has discovered, is to not make the wine too over-flavoured. However, it is still full bodied wine, but not over-the-top, though difficult

to sell in great masses. Maybe it's because the buying public struggle with the name-ask for vee-on-yeah, if you wish to get the French means of saying it. Quite a lovely wine.

www.ballandeanestate.com



Sirromet Vineyard Selection Pinot Gris

2011, 92pts (13.7%)
Ballandean, Granite Belt (\$21)

This is a white deliberately building in the bottle, so age is beneficial. Unlike the standard Sirromet gris bottlings, which are drunk before they turn one year old, this wine is selected for its additional ripeness and weight of flavours. Kept aside, it is aged on its yeast for 8 months to gain additional texture, allowing the wine to

grow before the bottling decision comes along. Brassy colour, pear and spice nose, then a pure fruit and medium textured taste; quite good with sauerkraut and pork sausage dishes.

www.sirromet.com

