



Tip of the Tongue

with PETER SCUDAMORE-SMITH, www.uncorkedandcultivated.com.au

THE coming Queensland 2010 vintage will be one to remember for those who make it to harvest grapes. Along the way, vineyards have been racked by frost (on two different occasions, a week apart in the Granite Belt), drought

(the Bjelke Petersen Dam in the South Burnett is still at six percent) and hail (Granite Belt and Darling Downs, where several vineyards will not pick a berry). So let's review some wines from previous years.

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Seminary Estate Wines Classic White 2008 88 (10.9%)

Scenic Rim (\$18)

Welcome a new wine brand from near Marburg emanating from the famous and historic Woodlands property off Seminary road. This is your classic seafood drink blended from riesling, semillon and sauvignon blanc, and with the early harvesting has that lovely linear lime acidity.

Made bone dry, unoaked and for slow ageing by the crew nearby at Marburg



Custom Crush. Essentially, this style of wine is the one which has fed the tables of Sydneysiders from the Hunter Valley since the 1840s, and Brisbanites and visitors have the same opportunity with this wine made in their back yard.

Witches Falls Fiano 2009 89 (12%)

Gold Coast Hinterland (\$18)

Here is another new varietal made in the alfresco mould for everyday hospitality. Fiano is an exciting grape grown in Campania east of Naples in southern Italy since Roman times. And it is now starting to appear in Queensland vineyards, this one being from a grape grower near



Tamborine village. The wine is unwooded, has lemon crunch and is brightly-flavoured and simply very easy to drink with Mediterranean-influenced dishes. Made by Jon Heslop on Tamborine Mountain.

Symphony Hill Wild Yeast Viognier 2008 90 (13.6%)

Granite Belt (\$30)

Viognier is a grape growing in popularity because it is capable of holding drinkers' interest. Unlike NZ sauvignon which is essentially one-dimensional this variety is made in ways which give the drinker a real experience. Viognier is full flavoured and capable of some terrific complex nuances. This wine by Mike Hayes has been



fermented using indigenous yeast of the vineyard, a big departure for this fellow who loves playing with his array of cultured yeasts for other wines. It is oak aged, stylish and juicy.

Riversands Golden Liqueur Muscat 92 (18%)

Granite Belt (\$24 for 500 ml)

This is a great dessert wine made from western Queensland grapes grown at St George.

It's essentially a fortified sweet white wine made from several vintages of the same wine style. Drink it with this year's morsels of Christmas cake - it will be fab. The



great interest because it took best Queensland fortified wine at the recent