

# The Age Epicure 19 July 2011

12 EPICURE WINE + FOOD



Tasting Notes **Ralph Kyte-Powell**

## HOW IT'S DONE:

We review a selection of recently released wines submitted by winemakers and their agents. Samples are classed with similar wines, according to grape variety, age, style or price. Generally these groups are masked and served six at a time, so that wines aren't "lost", as they can be in very large wine show line-ups. Wines are scored similarly as in wine shows, but instead of scoring out of 20, they are rated on a 5-star scale, 5 being roughly equivalent to a gold medal, 4.5 a high silver, and a 4 silver.

## THE RATINGS GO AS FOLLOWS:

- ★★★★★ Superb wine, a classic example of its type, worthy of the big occasion and the best company.
- ★★★★☆ First-class wine of real distinction, not far below the top rating.
- ★★★★ Very good wine of real style and personality.

## Galli Estate Sunbury Pinot Grigio 2010

**\$20**

★★★★

Not surprisingly, given the Italian origins of the Galli family, this estate on Melbourne's suburban outskirts does well with Italian varietals. This pinot grigio shows typically savoury qualities with pear and banana-like fruit and a whisper of hazelnut, a clean palate of attractive depth, and an Italianate phenolic firmness at the end. (Screw cap; 13 per cent alcohol.)

**Ageing?** No.

**Food idea** Pasta with pumpkin, grilled hazelnuts and cheese.

