



Take stock of 'blue-chip' drops

by john jens



BLUE-chip investments don't have to be expensive, they just have to have a significantly under-priced and sought-after underlying asset value.

Angove Butterfly Ridge Colombard Chardonnay 2008

Occasionally you come across a quality easy-drinking wine at a wonderful price and this must be the one for this month.

It is cheaper than a tonne of excess Margaret River cabernet grapes and is very classy for a \$6.95 wine – and that is before it goes on special.

This is young and very cleverly put together.

I could drink this with pleasure.

It has soft edges, is textured for a wine in this price range and is very appealing.

It has a hint of sweetness before lingering into a relaxed and fine dry finish to keep everyone happy.

There are no great or overt flavour characters, just a beautifully put together and satisfying mouth full of relaxing joy.

This is the best-value, reasonably-priced white wine that we have seen in months – and it is definitely a 'blue chip'. \$6.95 RRP

Ad Hoc Middle of Everywhere Shiraz 2008.

Yep, this is a 'blue chip'. It is delicious.

Australian winemaking technology is running riot – with mixed results.

Even the best of our great wine styles are changing.

Penfolds' iconic reds are less overtly Penfolds in style and the new wave of Barossa winemakers have moved away from American oak and from the firm traditional tannins.

Margaret River cabernets have riper and less astringent tannins from picking times, winemaking techniques and oak selection.

The Spanish and Italian reds have been transformed.

And then there is this Frankland Shiraz – a reasonably-priced, serious shiraz from 2008.

For a new, tiny and value-for-money WA producer, these guys are making waves.

In James Halliday's top 100 in *The Australian* late last year, WA, which is meant to be famous for its great and overpriced but high-quality reds, gained 17 of the 40 white table wines selected. This figure, from a state with less than 5 per cent of Australia's grape crush, included seven of the 20 under-\$20 white wines.

The tiny and largely unknown Ad Hoc wine company, competing against the masses of reasonably priced interstate whites – largely from the irrigation areas – and against Australia's much-vaunted, market-leading international wine companies, picked up two of these selections and a further nod in the above-\$20 price range.

Three of 40 white wines in James Halliday's top 100 for the

2008 year.

Now this, the best and best-value Ad Hoc wine to date.

It is packed with soft, ripe and delicious crowd-pleasing flavours.

17.8 points and just over \$20.

Jacob's Creek Grenache Shiraz 2008

Now this is a 'blue-chip' investment.

It has soft and appealing, lightly aromatic varietal grenache fragrances.

The carefully crafted, light and refined palate, which has hints of beautifully-balanced sweetness, has also retained the modern style of fresh-fruit flavours, low tannin levels and a lingering and refined mouth feel.

This is also a great example of what grenache tastes like.

This is awesome at the price and being Jacob's Creek, it will be much cheaper when on special.

17pts and RRP \$11.00

De Bortoli Sacred Hill Semillon Chardonnay 2008

Another 'blue chip'.

This has not crossed our tasting table yet but after hearing a radio ad we checked the Sydney International Wine Maker's Competition (February 2009) trophy list.

The results for a wine widely available for under \$6 make exciting news for consumers.

It gained the Kemeny's Perpetual Trophy for the Best Value Dry White Wine of Competition.

This has a RRP of \$7.85.



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Philip Laffer, from Jacob's Creek, has come up with a wine worth investing in – the JC grenache shiraz 2008.





Not all 'blue chips' are stock investments



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I could drink this with pleasure. It has soft edges, is textured for a wine in this price range and is very appealing.

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Yep, this is a "blue chip". It is delicious.

For a new, tiny and value for money WA producer these guys are creating waves.

The tiny and largely unknown Ad Hoc wine company, competing against the masses of reasonably



Philip Laffer from Jacob's Creek

priced eastern states whites and against Australia's much vaunted market leading international wine companies, picked up two of these selections and a further "nod" in the above \$20 price range.

This is great drinking at a great price.

It is a marvellous example of the changing face of winemaking.

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The results for a wine widely available for under \$6 make exciting news for consumers.

This wine initially gained a gold medal and then, after being matched with food, was selected as one of the competition's prestigious and well publicised top 100 wines awards.

Finally, it gained the Kemeny's Perpetual Trophy for the Best Value Dry White Wine of Competition.

This has a RRP of \$7.85.



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LET THESE TRADITIONAL FRENCH DISHES
DANCE WITH LOCAL DROPS FOR
A CHARMINGLY COSY AFFAIR.

PARISIAN PERFECT

ENTRÉE

CEVICHE DE POISSON

Very fresh white flesh fish (Kingfish or similar)
Juice of 1 lemon and lime zest
½ small onion
Small chilli (finely chopped)
½t white sugar
50ml best quality Extra Virgin Olive Oil
Sea salt and pepper

METHOD

Thinly slice white fish and lay out on serving dish.
Combine all other ingredients and gently spoon
onto the fish. Leave to marinate for 5 minutes and
serve with The Yard 2008 Kalgan Vineyard Riesling,
Mount Barker, WA.

MAIN

COQ AU VIN

4 Chicken Maryland
200g bacon (roughly diced)
100g button mushrooms (cut in half)
8 small brown onions (cut in half)
3 garlic cloves
400ml light red wine
1L chicken stock
Sprig rosemary and thyme
8 small gourmet potatoes (cut in half)

METHOD

Season chicken well and sear in a little olive oil in a
braising pot until golden brown. Deglaze pan with



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CREPEC

red wine then add all ingredients. bring to boil, cover with foil or lid and place in moderate oven for 90 minutes. Remove all ingredients from pot to a serving dish and reduce the cooking juices to a viscous consistency for about 5 minutes, pour over chicken and serve with Marchand & Burch 2007 Chardonnay, Porongurup, WA

DESSERT

CREPES AVEC D'ORANGE

CREPES
 1 cup plain flour
 2 eggs
 1t sugar
 ¾ cup milk
 1t vanilla extract
 120g butter (melted)

SAUCE
 Juice of 1 orange
 ½ orange zest
 50g butter
 50g brown sugar
 50ml orange liqueur

METHOD

Whisk all crepe ingredients and leave to sit for two hours in cool area or refrigerator. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately ¼ cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly. Cook for about 1 minute, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Lay crepes on baking paper to cool.

In shallow pan, melt butter and sugar until lightly caramelised, deglaze with orange juice and orange liqueur, reduce for 2 minutes then add folded crepes to pan to soak the juices, serve with ice cream or cream and The Bathie 2008 Torbreck, Barossa Valley, SA

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