



HUON HOOKE'S PICK

SEMILLON SAUVIGNON BLANC

**T'Gallant Juliet Sauvignon Blanc
 Chenin Blanc 2008, \$18**

An intriguing creation. Not only does it include untrendy chenin blanc and pinot blanc, it has a lot of complexity from lees and barrel treatments – and tastes nothing like a sauvignon blanc. Spicy, toasty, savoury and layered, with controlled, reductive characters. Good flavour and balance. 89/100

Food Zucchini flowers.



**Sandalford Classic Dry White
 Semillon Sauvignon Blanc,
 Margaret River 2008, \$19**

Pale-coloured and slightly sweaty at first, this is a tangy, lean semillon-sauvignon blanc with an arrow-like directness. Its citrus-like flavour is properly dry and has better backbone and concentration than many of its peers in this crowded market.

89/100

Food Prawn cocktail.



**Larry Cherubino Ad Hoc Straw
 Man Sauvignon Blanc Semillon,
 Margaret River 2008, \$20**

Apart from too many names, this wine is delicious, with an intensity of tropical and citrus fruit flavours that set it apart. Clean, fresh and vibrantly zesty in the mouth, it also manages to have softness and roundness for easy, current drinking. 90/100

Food Caesar salad.



**Arlewood Sauvignon Blanc
 Semillon, Margaret River
 2008, \$22**

With an apparent boost from sensitively handled oak, this has intensity and depth of flavour above its station. Minty, herb and citrus aromas lead into a rich, powerfully flavoured palate that commands attention.

A superior sauvignon-semillon blanc. 92/100

Food Nicoise salad.

