

Matt Skinner's shout

Top 3...

Victorian wines to try

Sydney might have the best weather and Western Australia the biggest sharks, but – call me controversial – Victoria boasts the best wine. With its diverse climate and geography, Victoria has it all – and you only need to taste pinot noir from the Mornington Peninsula or chardonnay from the Yarra Valley to get what the fuss is about.



1 Port Phillip Estate Pinot Noir 2008 (\$37)

Mornington Peninsula

As pinots go, this is a compact, dark, and intense wine. Smells of bitter cherry, clove and bramble make way for a rich and chewy mouthful of wine, while fine tannins and zippy acidity keep things finely balanced. Drink it with chargrilled lamb cutlets straight from the barbecue.

2 De Bortoli 'Yarra Valley Estate Grown' Sauvignon 2008 (\$25)

Yarra Valley

Gourmet Traveller Wine 2009 Young Winemaker of the Year Sarah Fagan has produced a delicious example of a sauvignon, with smells of guava, dried mango, cashew and oatmeal making way for a soft and intense mouthful of wine with a mineral-like texture and a long, dry finish. Perfect for lazy weekend lunches in the backyard.

3 Greenstone Sangiovese 2007 (\$67)

Heathcote

This is a bold attempt to create benchmark Australian sangiovese. Expect brooding dark fruit coupled with trademark tobacco and spice, with a plush and intense palate nicely framed by dry and chalky tannins and good acidity. Try it with slow-roasted shoulder of pork with salsa verde.

Matt Skinner is a renowned Australian sommelier and wine expert; visit www.mattskinner.net to learn more.

PHOTOGRAPHY (MATT SKINNER PORTRAIT) BILL GREEN. (TEA IN THE GARDEN & TOP 3 WINES) CRAIG WALL. STYLING LESIELE HALLAME

tea in the garden



Subtle, sophisticated and ever-so-daintily crafted, Madame Flavour's White Tea with Rose could be considered the Chanel of the tea world. What's more, the hand-picked tea buds are brimming with heart-healthy antioxidants. We're head-over-heels for this romantic twist on our afternoon cuppa. 'White Tea with Rose' **infuser pods**, \$5.29/pack of 18, Madame Flavour. 'Classic' glass **teacup and saucer set**, \$7, fluted green glass **teapot**, \$18/mini, both T2. Little White Dish porcelain **bowl**, \$110, Wood Paper Silk. Vintage **jug**, \$75, Seasonal Concepts. Teaspoon and flowers, stylist's own. [Stockists, page 174](#)



Champagne socialites

Don't be caught at the dawn of a new decade without a bottle of bubbly! This cute-as-a-button ice box snugly stores four stemless flutes and the all-important bottle of Veuve Clicquot, making it perfect for posh picnics.

Veuve Ice Box (including Champagne and glasses), \$160; call 1300 136 590 for stockist details.



the new white...

This season's answer to sauvignon blanc, Tempus Two's Australian-grown aranel is the summer's must-sip wine. A hybrid of Bordeaux's Grenache Gris and Saint Pierre varieties, the resulting wine is a smooth drop with a spicy structure that matches elegantly with Asian food. Tempus Two Aranel **wine**, \$20; available from most cellars.