



Ray Jordan

Cellar talk

Wine of the week

Watershed Shades sauvignon blanc semillon 2012 (\$16.95)

A striking fruit-driven sauvignon blanc semillon blend. Positively bursting with ripe tropical fruit cascading over the palate. The opening is a real fruit bowl with a lift of passionfruit and then, into the palate, the scrumptious fruits really excel. Simply gorgeous fun drinking. Drink while all these fresh goodies are so prominent. **93/100**



Mandoon Estate verdelho 2013 (\$19.50)

Plenty of sweet, ripe fruit in this delicious verdelho which showcases this variety from the Swan Valley. Tropical fruit in abundance with a splash of citrus tang. It's clean and refreshing and perfect for summer drinking. One of the best verdelhos made in this State. **93/100**



Paul Conti chenin blanc 2013 (\$18)

Bursting with ripe tropical fruit flavours. This is ripe and punchy chenin blanc at its sun-soaked best. A light splash of lemon juice and some racy acid give the palate a decent kick through to a long finish. If you can't sit down and simply enjoy this for its honest drinking qualities, you are nuts. **92/100**



Houghton White Classic 2012 (\$14)

One of the most famous and enduring of all WA wines. Has been tweaked over the years but largely remains a chenin-dominant white blend. This is another beauty with excellent persistent fruit intensity on the palate. There's a well-rounded mouth feel with a fine acid. Subtle tropical flavours with a fine dry edge. Starting to show some secondary characters. This is where this lovely wine really comes into its own. **92/100**



Ferngrove sauvignon blanc 2013 (\$20)

Bursts with a huge whack of tropical fruit intensity evident immediately on the nose. Passionfruit and lime with a sprinkle of herbs and a slice or two of gooseberry. Has a racy crispness on the palate with persistent flavour that finishes crisp and with focus. **92/100**

