REVIEWS



Cellar talk

Wine of the week

Mandoon verdelho 2012 (\$18)

Versatile verdelho pops up in several Australian wine regions but when the planets align in a good vintage there are few that can match verdelho from the Swan Valley. This one comes from the heart of the valley. Its vibrant, tropical fruit with a little citrus character strikes a beautiful balance. The palate is full and fleshy with a lingering finish supported by a tight, crisp acid. So fresh and easy to drink. Cellar: five years. 94/100





The Lake House sauvignon blanc 2011 (\$25)

Most appealing and complex example of this blend. Grassy, tropical fruit characters with a twist of lemon create a lively lifted aroma. The palate is finely balanced with fine acid and terrific length. Like the gooseberry and grapefruit character, which is really appealing. Excellent. Cellar: three years. 93/100



Greedy Sheep cabernet merlot 2010 (\$24)

In many ways this is a very pretty wine, though that may not do justice to its poise and quality. Blackcurrant and leafy tobacco characters on the nose with a hint of dusty concrete. The palate is beautifully balanced with good fruit and oak integration supported by slightly sinewy tannins. Well-crafted wine. Cellar: seven years. 91/100



Bunkers The Box tempranillo 2011 (\$20)

Here is a tempranillo you can get your teeth into. The warm middle-palate flesh is balanced by that drier, dusty and slightly savoury edge of the variety. There are plenty of dried herbs and spice with some nice raspberry and cherry fruit favours. The tannins are quite firm and provide good support. Needs food. Cellar: six years. 90/100



Nannup Ridge cabernet sauvignon 2010 (\$25)

Multi-trophy-winning wine from national shows that is as much about terroir as it is about varietal character. The black-fruit mix on the nose and plate is superb and the subtle use of oak is just about perfect. Firmish tannins underpin the structure, which gives its length and ageing potential. Classy wine and great value. Cellar: 10 years. 94/100



Dine out on trip to the movies

The suburban flicks have taken a stylish turn. AMANDA KEENAN reports.

Event Cinemas Gold Class

Address 57 Liege Street, Innaloo **Phone** 9446 8222

Open Box office: 9.45am-10pm. **Tickets** range from \$28-\$39.50, \$3 surcharge for 3-D.

The buzz This place has brought sexy back to suburban cinemas. Surprisingly excellent value with fun food, great service, and chairs that make clouds look hard.

14/20

n these times of home theatres, satellite television, internet downloads and financial straits, cinemas have struggled to pull a crowd.

Somehow, megaplexes with all their popcorn and post-mix and Val Morgan cinema ads and trailers for as-yet-unclassified films don't hold the novelty value and excitement they once did.

Plus (cue middle-age whinge): tickets are expensive, cinemas can be so loud and so cold and they are just not as comfy as home operators tend to frown on punters bringing their own cushion, crochet rug and cask of chateau cardboard.

So if you've been ditching the "pictures" in favour of the recliner and the remote, Gold Class might just be the moviegoing experience you didn't know you'd been waiting for. Dismissed by some as the kind of expensive affectation cashed-up bogans seems to adore (think piccolos and Robomaids), Gold Class is actually the best thing to happen to cinemas since choc-tops.

Right away, as you slip between the sliding glass doors and into a plush red lobby at Event Cinemas Innaloo, you feel special. There are no kids in here (although they are welcome with a responsible adult) and there is a very well-stocked bar. The list of beers, wines, spirits and cocktails is, frankly, better and cheaper than you'd find in plenty of bars. And ..cinemas if you're a champagne can be so Charlie like me, you'll note that a bottle of loud and so Billecart Salmon brut cold...' at \$99 is better value

than some bottle shops. Event Cinemas has just installed a new Gold Class kitchen and with it has come a most excellent and inventive menu, with up-market choices such as edamame beans with flaked salt and Peking duck pancakes through to pizzas, dainty little slider burgers and nachos (there are even wine suggestions for each dish).

We ordered the irresistibly named Carnival Platter, \$60, which seemed to include all the scene-stealers we were keen to sample. We also ordered a couple of drinks to take into the cinema. as well as scheduling a second

administration of alcohol approximately half an hour later.

We sunk into the sumptuous seats and activated the footrest while pondering the serenity. Despite the dark, we could still see our food when it arrived. My late dad used to call anything deep-fried "fat boy food". There is also a culinary movement known as "dude food" — blokey, US-style food. So this coronary-inducing cornucopia shall be christened "fat dude food".

I hooked into the crunchy Dynamite Squid before realising I needed to wait for loud bits in the movie. The messy buffalo wings are a tough call in these conditions but worth the effort, while Wagyu beef and pulled pork sliders

were, like, totally awesome. Two kinds of fries and onion rings and a jalapeno aioli rounded out this enormous feast.

This ain't fine dining — it's messy, just a little uncouth and, by golly, it's fun. Gold Class has

Check out the West Weekend magazine for reviews by Rob Broadfield.

Event Cinemas Gold Class waitress/usher Rhianna Hall and, left, a sample of the "messy, uncouth" food you can eat during the

movie.

1-9 Don't bother

returned the novelty to the movie experience. We'll be back.

10-11 Patchy **12-13** Average 14 Recommended **15-16** Very good 17 Memorable

18-19 Classic/nearing perfection 20 Perfection

Beer barrel



Beer of the week **Samuel Smith's Imperial** Stout (7 per cent)

From the Yorkshire open-square fermenters of Tadcaster comes the world-renowned example of Russian imperial stout a style originally brewed in England for the Tsar's court. Pouring seriously black with a mocha-like head, it's bliss on the nostrils: licorice, Christmas fruitcake doused in brandy, smoky, tarry camp-fire coffee. Drinking this nectar is like being pampered in a deep leather armchair by a cheery log fire in an oak-panelled hall.

James Squire Jack of Spades (5 per cent)

Porter, the precursor of stout, is one of the original James Squire range of revived styles. More delicate than a stout, with snowy head and creamy finish from roasted wheat as well as barley malt, subtle hopping and long maturation. Look for hints of bitter chocolate.

Clout Stout (10.6 per cent)

A new vintage of six-malt Nail stout on steroids, silky smooth, deliciously balanced and yeast-conditioned in lavishly boxed 750ml champagne bottles. It will evolve for years. Complex aromas and flavours include cocoa, espresso, licorice, sticky toffee pudding, pineapple, mint, and a hint of sun-bubbled tar in a triumph of WA brewing

Bootleg Oatmeal Stout (5.5 per cent)

It's all about rolled oats added to the barley malt mash. Rich khaki foam evokes mocha on the nose and behind the teeth, then comes licorice and chocolate-caramel on a long, velvety palate. Full-bodied to match rich food yet light enough to drink on its own.



Vic Crossland





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