

Paul Ippolito Talks Wine Newsletter – March 2006

Mt Jagged Sparkling Red NV

At around \$25 this is one very good Sparkling red. Beautifully purple crimson in colour. Pure succulent blackberry, ripe plum, liquorice all fruit and spice delivered in a rich juicy style. A powerfully complex luscious vibrant nose follows with young acidity. Deep strong concentrated potent fruit which has been well blended. Medium dry in style, ample bodied with an extended length. Have with roast turkey and drinking now.

Mt Jagged Semillon Sauvignon Blanc 2005

White pale straw. Gorgeous vibrant attractive nose with loads of polished fruit, persistent, pure and fragrant in nature. Think gooseberry, green apple, citrus and tropical fruit with slight herbaceousness. Young fresh crisp acidity ensues. A delicious wine that is taut and youthful in nature. Accompanied by a long length of finish. Have with grilled snapper and lime and coriander sauce. Drink now and value at around \$22.

Mt Jagged Southern Fleurieu Single Vineyard Shiraz Viognier 2003

A powerful yet elegant Shiraz. Crimsony purple with brick red hues. Accompanied by a vibrancy and intensity of aromas. Spice filled and white pepper lashings flow from the persistent pure distinct potent fruit characters. Lifted floral elements from the 2% Viognier with stacks of black olive, blackberry fruit, aniseed and liquorice with earthy overtones, done in a savoury manner. Smooth silky tannins support the fruit, ample bodied and with a strong backbone and robust structure. An extended length of finish with well-integrated spicy and nutmeg nuances from the 18 months of French oak treatment. Should cellar 5-7 years but drinking seamlessly now. Have with char grilled lamb cutlets in a Moroccan style marinade around \$20. A very good wine.