

Australia

87 McGuigan Bin Series No. 9000 Semillon 2016, Hunter Valley (\$14.95) Classic Hunter Semillon with mineral, lime, lemon, lanolin and lip-smacking acidity. Chill it well and pair alongside oysters on the half shell. (ES)

Austria

88 Sohm & Kracher Lion Grüner Veltliner 2015, Niederösterreich (\$19.95) Crisp with flavours of grapefruit, apple, pear, white pepper, mineral and lemon balm. Light bodied with a lingering personality. (ES)

Canada

White

90 Magnotta Blanc de Blanc Chardonnay NV, Niagara (\$19.95) Off dry, this Chardonnay bubbly was made in the traditional method and thus displays some toast/yeasty notes alongside, apple, citrus and honey. Rather weighty, the palate adds spicy/tropical notes. Excellent length. (ES)

89 Niagara College Teaching Winery Balance Dry Riesling 2015, Niagara (\$13.95) G old Medal Winner at this year's Ontario Wine Awards. Aromatic, with copious amounts of lime, apple, bergamot, honey and mineral which carries through onto the extended finale. Pair with ceviche or chilled shellfish. (ES)

Rose

89 Malivoire Ladybug Rosé 2016, Niagara (\$16.95) There is no denying that this wine is consistently one of Ontario's top Rosés. Mid-weight, there is a salmon colour and a personality of strawberry, rhubarb, cherry, peach, red flowers, herbs and dried earth. Delicate, but lengthy and ideal with sushi. (ES)

France

90 Domaine Servin Vaillons Chablis Premier Cru 2015, Chablis (\$34.95) From a warm vintage comes this accessible Chablis full of apple, white peach, citrus and salty minerals. Medium body, dry and mouth-watering acidity round out the package. (ES)

88 Pierre Sparr Réserve Pinot Gris 2015, Alsace (\$18.95) More octane here than in previous vintages. Aromatic, there is cream, honey, tropical fruit, sweet peach and spice. The palate shows heft, and there is a touch of residual sugar. Chill well and serve alongside Thai Cuisine. (ES)

Germany

88 Loosen Bros. Dr. L Riesling 2015, Mosel (\$13.95) Great value here! Pure, authentic Mosel, with lime, mineral, white peach and apple. Off-dry with refreshing acidity providing focus. Bring on the Szechuan cuisine! (ES)

Greece

88 Cavino Grande Reserve 2009, Nemea Made from 100% Agiorgitiko, this wine exudes damson plum, cherry liqueur, chocolate, brown sugar, tobacco and baking spice.

Tannins are present but unobtrusive, and the flavour carries. Roast pork all the way. (ES)

Italy

94 Allegrini Amarone Della Valpolicella 2012, Veneto At 16% alcohol, this wine features layers of plum, cherry, spice, dried flowers, cocoa and raisins. Needless to say, it is full-bodied with a long finish and enough stuffing to age a decade, at least. (ES)

92 Masi Amarone Della Valpolicella Classico Vaio Amarone Serègo Alighieri 2011, Veneto (\$84.95) Plum, cherry, spice, vanilla, toast, fig and chocolate are found in this powerful Amarone – after all, it is Masi! Lots of texture here, with an impressive aftertaste. Enticing right now, but there is easily two decades of life ahead. (ES)

92 Tenuta Sant'Antonio Amarone Della Valpolicella Campo Dei Gigli 2012, Veneto (\$85) Apparent new oak in the form of coffee, chocolate and toast weaves its way through the damson plum, prune, dark cherry and anise. Full throttle, with a brilliant finale. (ES)

91 Marziano Abbona Dogliani Papà Celso 2015, Piedmont (\$20) I am a sucker for good Dolcetto, and without a doubt, this bottling is one of the finest renditions to be found in Piedmont. Dogliani is also where they believe the grape originated. Made from 55-year-old vines, it possess 15% alcohol and an explosive combination of blueberry, plum, raisin, spice, violets and scorched earth. Drink or hold. (ES)

New Zealand

89 Kono Sauvignon Blanc 2015, Marlborough (\$18.95) A zesty mix of lime, passion fruit, nectarine, fruit salad, jalapeno, verbena and honey. Brisk acidity helps carry the flavours. Drink now. (ES)

USA

White

91 Robert Mondavi Reserve Chardonnay 2014, Carneros (\$44.95) Pear, pineapple, sweet peach and golden apple meet up with oak influence: cream, vanilla and spice. Taut, there is crisp acidity, with citrus and minerality carrying the finale. (ES)

91 Stag's Leap Winery Chardonnay 2015, Napa Valley (\$34.95) This is a linear Chardonnay which reveals honey, spice, apple, pear, banana, white flowers and minerals. Elegant on the palate, it is refreshing and ideally suited for lobster dishes. (ES)

Red

93 Quilt Cabernet Sauvignon 2014, Napa Valley (\$59.95) From Joe Wagner (Belle Glos, Caymus) comes this overt red with lots of new oak polish. Blueberry, kirsch, raisin, chocolate and spice. Full-bodied and concentrated, it provides a mouthful of pure hedonism. Braised lamb shank would be the optimal accompaniment. (ES)

92 Treana Red 2014, Paso Robles (\$42.95) Super-ripe, jammy and oaky, this blend of 75% Cabernet Sauvignon and 25% Syrah exudes copious amounts of crème de cassis, Chambord liqueur, kirsch, chocolate fudge and coffee. Thick in the mouth, the tannins are buried under all the richness. Excellent length. (ES)

91 Chimney Rock Cabernet Sauvignon 2013, Stags Leap District (\$101.95) This is an elegant Napa Cab with a solid vertebra of tannins. Full bodied, there is cassis, tobacco, cocoa, spice and leather. Personally, I would hold until 2020 and then drink until 2030. (ES)

91 Frank Family Cabernet Sauvignon 2013, Napa Valley (\$66.95) Blackcurrant, raspberry, vanilla, tobacco, anise. It starts off with a rich texture, then the grippy tannins of the 2013 vintage clamp down on the finale. Pair with a grilled rib steak topped with a mushroom demi-glace. (ES)

89 La Crema Monterey Pinot Noir 2014, Monterey County (\$26.95) From the cool Monterey region comes this refined Pinot. It features a bouquet of cherry, beetroot and carnation. On the taste buds, the fruit is sweet with earth, vanilla and spice adding complexity. (ES)

89 Stonehedge Grand Reserve Cabernet Sauvignon 2015, Napa Valley (\$39.95) A smooth and approachable Cab with black cherry, cassis, blueberry, blackberry, mint, smoke, cocoa and vanilla exploding from the glass. Rich, there are no hard edges and it is ready to go. (ES)