

## Canada

### Whites

#### **90 Tawse Riesling 2004, Niagara (\$22)**

This is wowser of a Riesling with a stunning nose of peach, smoky minerals, honey, pineapple, papaya and burnt almond. The mouth is rich and ripe with an Auslese level of sweetness and a touch of nuttiness from almost overripe grapes. Now to 2012. (ES)

#### **90 Tawse Chardonnay Robyn's Block Reserve 2003, Niagara (\$48)**

After a few years out of the limelight, winemaker Deborah Paskus has returned with a vengeance and is producing singular Chardonnays like she did in the 90's. True to her style, this is a big wine with lots of oakiness and extract. Caramel, cream, spice and ripe fruit are on the nose, whilst the palate is creamy and dense with sweet pineapple, peach and green apple flavours. Long finish. Hold off until 2007 so as to allow the wine to completely mesh together and drink until 2012. (ES)

#### **89 Tawse Chardonnay Beamsville Bench Reserve 2003, Niagara (\$42)**

This is a more open knit, in your face style compared to the Robyn's Block. Peach, honey, oil, spice and hazelnut dance around the nostrils while in the mouth citrus and caramel appear. There is just a slight touch of acetic acid (another Paskus calling card) which adds complexity. Now to 2011. (ES)

#### **88 Cave Springs Chardonnay CSV 2003, Niagara (\$30)**

A heavy overlay of oak; namely spice, hazelnut and caramel combine with honey and green apple flavours. The palate is creamy with citrus, apple and toasty flavours. Crisp acid provides

lift at the end. Drink now until 2009. (ES)

**86 Creekside Estate Chardonnay Reserve, Niagara (\$19)**

A light overlay of spicy/vanilla oak adds dimension to the fig, pear, mineral and citrus aromas. Light to medium body, with caramel and spice on the lingering, fresh finish. Drink now with pickerel in a beurre blanc sauce. (ES)

**86 Creekside Estate Riesling Butler's Grant Vineyard, Niagara (\$15.95)**

Sends a serious jolt of electric acid down the mouth as well as a touch of sweetness. Medium bodied with lots of lime juice, peach, tutti frutti and minerals. Pair with schnitzel with lemon or veal piccata. Now to 2009. (ES)

**85 Vineland Estates Chardonnay 2004, Niagara (\$13.95)**

A non oaked Chardonnay with moderate aromatics of melon, lemon, green apple and pear. Minerals, peach and honey and cream linger on the taste buds. Drink now. (ES)

**85 Fielding Estate Semi Dry Riesling 2005, Niagara (\$12.95)**

A pleasant offering with peach, lime and tutti frutti. On the tongue there is honey, mineral and lime. Medium length. Drink now.

Red

**88 Tawse Pinot Noir Reserve 2003, Niagara (\$28)**

At first whiff, this may not be everyone's cup of proverbial tea, as there is a distinct barnyard aroma. Not to worry, as it blows off after being open for a half hour and the fruit emerges. Hell, this is what good Pinot is supposed to be about! Lots of cherries, plums, blackberries, vanilla and earthy scents. Very good length and a lil tough right now so hold it in the cellar until 2007 and drink until 2012.

**88 Cave Springs Gamay Reserve 2004, Niagara (\$19.95)**

All the peppery, provencal herb, strawberries and cherries make you think Southern Rhone Grenache rather than Gamay. Why? The combination of low yields and long hang time has seriously kicked up the quality. Perfect for grilled quail or antipasto platters. Now to 2009. (ES)

**87 Cave Springs Select Late Harvest Cabernet 2005, Niagara (☐☐ \$21.95 )**

A curiosity that was made in small quantities. Light salmon colour with a bouquet of strawberry rhubarb and raspberries. The sweetness and acid are perfectly balanced. Drink now. (ES)

**85 Cave Springs Cabernet Merlot 2004, Niagara (\$15.95)**

A reasonably priced offering laced with vanilla, dill, smoke, tobacco and cocoa. Medium length and soft in the mouth, providing immediate drinking. (ES)

## **New Zealand**

### **87 Cloudy Bay Sauvignon Blanc 2005, Marlborough (\$29.95)**

Rather disappointing based on the producer's reputation as well as the price. Not as intense or as powerful as previous vintages. Grassy, lime zest and tropical fruit are all present on a medium bodied frame. Crisp finish. (ES)

## **Portugal**

### **88 Quinta do Infantado Ruby Port, Oporto (\$15.95)**

Infantado makes some of the best Ruby ports in the entire Douro valley. This wine has a saturated black colour and a nose of blackberries, raisins, plums, pepper and violets. Expansive

and rather full bodied (compared to other Rubys) on the palate with very good length and finish which resonates with plums and pepper. (ES)