



**Mt. Bera Adelaide Hills
4.19 Cabernet Sauvignon 2004**

14% alcohol; screw cap; 93 points
Cabernet's really easy to prune and cheap to grow, the main reasons for us drinking it neat. Ask Coonawarra. But it is possible that a canny winesmith with a freaky patch of dirt will conjure a rarity that rings the sensory gongs so sweetly that you don't crave merlot, malbec, petit verdot and the heavenly franc in there to dilute the cursed stuff. Like this hyper-neat starlet: aromatic, fit and svelte, with the muscles of a pole-vaulter. Pink rack of lamb with rosemary.

www.mtberavineyards.com.au



**Mt. Bera Adelaide Hills
Pinot Noir 2005**

13.5% alcohol; screw cap; 93 points)
I really wanted to say that this is like a young Grand Cru Morey-St-Denis from the limestone on the Chambolle-Musigny side, grown by a family which usually sells all its grapes, but - due to the unfortunate but foreseen malaise of one purchaser - suddenly ended up with a few left over, so Papa made it with some barrels from next door, and sells it from beneath the kitchen his daughter plans to occupy en route to her coup of the whole ancien family business. Bon!

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**Mt Bera Adelaide Hills
White Cabernet 2006**

12% alcohol; screw cap; 93 points)
One of the nicest things I ever had in Hindley Street was a 10 y.o. Houghton cabernet rosé, in Ceylon Hut. It was like clairette - Bordeaux made quick - as Billy Shakespaw sunk in the Boar's Head. That became claret, aword the EU now forbids us from using. But this proves we can stillmake it! Not white: darker than rosé, but not red: dry, with lemon, walnuts, Cherry Heering, medlar, kippers, warpaint, lipstick, prosciutto, etc., and best had cool with heaps of that stuff.

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