



Pedigree for the cellar

South Australian cabernet benefits from a beaut vintage

South Australia is rightly famous for its Rieslings but when the planets align the reds can be fabulous. Even in years that might be a little off the mark, the reds usually stack up.

The 2010 vintage was a beauty throughout South Australia, so it was little surprise to find a cabernet made by the team of David O'Leary and Nick Walker should be so good. It's a wine that has all the hallmark power and fruit concentration of Clare but with the finesse and stylishness that comes in the better vintages.

The good thing is that it is brilliant drinking now as a youngster; with all the exuberant, youthful fruit intensity, but has the pedigree to cellar for a good 10 years. And for little more than \$20, it is great value for whichever course you take.

... The O'Leary Walker Blue Cutting Road semillon sauvignon blanc has been sourced from the Adelaide Hills, which are well suited to these varieties.

Wine of the week

O'LEARY WALKER CABERNET SAUVIGNON 2010

A classy classic cabernet from the Clare Valley. Super vintage has been translated into an outstanding wine. Blackcurrant and subtle black olive on the nose, with a trace of cedary oak. There is genuine power and concentration on the palate here, yet the delivery is poised and most stylish. Excellent cellaring.

94/100



O'LEARY WALKER BLUE CUTTING ROAD SEMILLON SAUVIGNON BLANC 2011

A blend of Clare and Adelaide Hills fruit. It all works well, with a precise, punchy palate laden with lightly tropical and subtle, herbaceous, grassy fruit flavours. It's long in the mouth, with a fine, lingering acidity promoting a lip-smackin freshness.

88/100