



south park

IT TAKES A DAMN GOOD wine and a stroke of luck to win the prestigious Jimmy Watson Trophy at the Melbourne Wine Show.

A couple of years ago, the planets aligned for fledgling Margaret River producer Flametree, and its winemaker Jeremy Gordon, when the 2007 cabernet merlot won this highly sought-after trophy.

Gordon, who has since left Flametree and started a new label, Amelia Park, in partnership with businessman Peter Walsh, was once again knocking on the door for this year's Watson, won by the Joseph River Estate cabernet sauvignon 2009. Gordon's Amelia Park cabernet merlot 2009 was in the final shortlist.

I recently tasted this wine and a number of others released under two labels — Amelia Park, and a second called Mishmash.

The wines show excellent fruit flavours and regionality, with palate weight and texture some of the key features. I also like the way Gordon understates the use of oak, allowing the fruit to express itself to maximum effect.

For value for money, the Mishmash wines are outstanding, with the red blend my pick.

The premium range is also very good — the cabernet merlot has intense fruit concentration and a structure based on firm tannins and fine-grained old and new oak, while the shiraz is distinctly softer and gentler.



PICK OF THE WEEK

Amelia Park Margaret River cabernet merlot 2009 (\$29)

This is a lovely wine with great poise and style. It has a terrific focus and effortless palate structure, with fine, silky tannins and understated oak. The fruit is intense and has a modern, medium weight. An elegant wine of style, it has a firmish structure and middle-palate depth with a touch of alcohol warmth. Beautiful ripe berry characters, with some leafy red berry on the finish. 95/100

Perfect with rare roast lamb and rosemary



Amelia Park Frankland River shiraz 2009 (\$29)

A real cool-climate shiraz without the bigness of some of the previous shiraz. It has a suppleness about it, with fine tannins. Mostly French oak, with about a third of it new. A slightly peppery and savoury style with some earthy undertones. It's a style that is more aligned to Rhone in weight and palate feel and provides a nice alternative to traditional Frankland and Aussie shiraz. 90/100

Perfect with lasagne



Amelia Park Margaret River sauvignon blanc semillon 2010 (\$22)

The fruit comes largely from Karridale. It has excellent tight structure, with terrific intensity. The vineyard character comes through, which suggests a little oak, but there is none. It's clean and crisp, with a lingering, fresh intensity true to the style. Texture is a feature. 93/100

Perfect with light chilli prawns



Amelia Park Mishmash Margaret River Red 2009 (\$15)

This is great value and great drinking. It's got plenty of ripe berry character on the nose, with a little leafiness. It's mainly cabernet, with only a small amount of merlot in there providing some middle-palate softness. Soft, supple, fine tannins with a generous medium-weight finish. 90/100

Perfect with spaghetti and meatballs



Amelia Park Mishmash Margaret River White 2010 (\$15)

Lovely fresh and fruity blend with a small amount of chardonnay softening the middle palate nicely. It has a nice tropical fruit character with a little citrus and lemony edge to it. Attractive current drinking, with a light citrus lift on the finish. 89/100

Perfect with Thai fish cakes