

Spotlight falls on winning Tempus Two

A talented duo is deserving of special praise, writes John Lewis.



SARAH-KATE DINEEN



LISA MCGUIGAN

Two gifted, wine-wise women played key roles in the Tempus Two 2003 Copper Zenith Hunter Semillon being crowned the NSW Wine of the Year on Monday.

They are New Zealander Sarah-Kate Dineen, who made the wine, and Lisa McGuigan, who created the Tempus Two brand for Australian Vintage Ltd (AVL).

Sarah-Kate left Tempus Two in 2005 to join her winemaker husband Dan in establishing the Maude wine venture in the Central Otago area of New Zealand's South Island.

Lisa, the daughter of Brian and Fay McGuigan, founded Tempus Two in 1998 and oversaw its growth into a 150,000-case global sales success. She is now general manager sales and marketing for business heavyweight David Clarke's Poole's Rock Wines.

Lisa's uncle, AVL chief executive officer Neil McGuigan, was presented with the Tempus Two 2003 Copper Zenith's NSW Wine of the Year Trophy on Monday night at a gala dinner at Guillaume Restaurant at Sydney Opera House.

The wine, which also won the trophy for the best mature dry white, is \$55 in a single bottle purchase.

It triumphed also in the 2010 Hunter Valley Wine Show at Singleton, winning Petrie-Drinan Trophy for best dry white of show, the George Wyndham Trophy for best premium dry white and the Maurice O'Shea Trophy for best currently available dry white.

The 2003 Copper Zenith wasn't the only AVL wine to star. The \$30-a-bottle 2007 Copper Zenith Semillon, made by Tempus Two winemaker Scott Comyns, won a place in the Top 40 list, as did the \$25 Peter Hall-crafted McGuigan 2005 Vineyard Select Semillon.

Hunter-based producers' wines, some made from grapes grown in other NSW regions, won six of the 10 trophies and 20 places in the Top 40.

The Benwarin 2010 Hunter Verdelho won the trophy for the best young other varieties white, the Pokolbin Estate 2010 Hunter Valley Riesling won the best young riesling trophy, the \$29 First Creek 2010 Winemaker's Reserve Hunter Semillon won the best young semillon trophy and the \$45 Hungerford Hill 2008 Epic Chardonnay, made in the Hunter from Tumburumba grapes, won the best young chardonnay trophy.

The trophy-winning Benwarin verdelho sells for \$18 at the cellar door.

The 19-hectare Benwarin vineyard in Mistletoe Lane, Pokolbin, is owned by Allan Bagley and his wife Janneke. Allan, a Sydney information technology businessman-turned-Hunter vigneron, has his wine made at First Creek winery by Liz Jackson.

Liz made the trophy-winning First Creek 2010 Winemaker's Reserve Semillon and the Top 40 First Creek 2009 Winemaker's Reserve Semillon, both of which sell for \$29 at the cellar door.

The Pokolbin Estate 2010 Hunter Valley Riesling is the latest in a long line of award-winning rieslings from the vineyard of Richard Friend and John Hindman.

The four other trophy-winning wines are:

- Best young sauvignon blanc: Angullong 2010 Orange Sauvignon Blanc - \$17.
 - Best young shiraz: Nick O'Leary 2009 Canberra District Shiraz - \$28.
 - Best young red blend: Logan 2008 Orange Cabernet Merlot - \$25.
 - Best sweet white: McWilliams 2008 Morning Light Riverina Botrytis Semillon - \$30.
- Also in the top 40 were:
- Audrey Wilkinson 2010 Winemaker's Selection Hunter Semillon - \$20;
 - Ballinaclash 2008 Daniel Hilltops Cabernet Sauvignon - \$22;
 - Brangayne of Orange 2009 Isolde Reserve Chardonnay - \$30;
 - Centennial Vineyards Non-Vintage Southern Highlands Methode Champenoise Pinot Noir Chardonnay - \$28;
 - De Bortoli 2010 Sacred Hill Riverina Rosé - \$8;
 - De Iuliiis 2009 Steven Vineyard Hunter Shiraz - \$40;
 - First Creek 2009 Winemaker's Reserve Hunter Semillon - \$29;
 - Glandore Estate 2006 Elliott Hunter Semillon - \$35;
 - Grove Estate 2009 Cellar Block Hilltops Shiraz-Viognier - \$38;
 - Gundog Estate 2009 Canberra District Shiraz - \$30;
 - Hungerford Hill 2007 Hunter Semillon - \$35;
 - James Estate 2009 Reserve Hunter Chardonnay - \$21;
 - Lillypilly Estate 2002 Riverina Noble Blend - \$37.50;
 - Logan 2008 Orange Cabernet Merlot - \$25;
 - McGuigan 2005 Vineyard Select Hunter Semillon - \$25;
 - McLeish Estate 2009 Hunter Semillon - \$23;
 - McWilliam's 2008 Morning Light Riverina Botrytis Semillon - \$30;
 - Meerea Park 2005 Alexander Munro Hunter Semillon - \$35;
 - Moppity Vineyards 2009 Reserve Hilltops Shiraz - \$60;
 - Mount Majura Vineyard 2008 Canberra District TSG - \$21;
 - Mount Majura Vineyard 2009 Canberra District Tempranillo - \$35;
 - Nugan Estate 2009 Manuka Grove Riverina Durif - \$25;
 - Pepper Tree 2009 Venus Block Reserve Orange Chardonnay - \$30;
 - Philip Shaw 2008 No 89 Orange Shiraz - \$44;
 - Saddler's Creek 2008 Supreme Riverina Botrytis Semillon - \$66;
 - Shaw Vineyard Estate 2009 Premium Canberra District Riesling - \$22;
 - Shaw Vineyard Estate 2009 Winemaker's Selection Canberra District Riesling - \$15;
 - Tempus Two 2007 Copper Zenith Hunter Semillon - \$30;
 - Tertini 2008 Southern Highlands Riesling - \$25;
 - Andrew Thomas 2009 Sweetwater Hunter Shiraz - \$35;
 - Two Rivers 2009 Reserve Hunter Chardonnay - \$25;
 - Tyrrell's 2007 Vat 8 Hunter Shiraz - \$45;
 - Westend Estate 2008 3 Bridges Riverina Durif - \$24.

wine list

JOHN LEWIS



Lillypilly Estate 2002 Riverina Noble Blend - \$39 (375 ml bottle)

THIS luscious sweet dessert wine won a NSW Wine Awards Top 40 listing and before that won the trophy in the best mature sweet white wine other varieties and blends at the 2010 International Sweet Wine Challenge held in conjunction with the Riverina Wine Show. It glows amber in colour and has scents of honeycomb and pecan nuts. Lush quince flavour features on the front of the palate and curquat, orange peel and nutty oak combine on the middle palate. Non-cloying sweetness persists with a whisper of steely acid at the finish.

DRINK WITH: orange blossom and pistachio pannacotta, macadamia nut pudding with citrus and caramel sauce or a King Island cheese plate with dried muscatels, quince paste and poppy seed lavash

AGEING: eight years

RATING:

Angullong 2010 Sauvignon Blanc, \$17

FROM the Orange-based operation of Bill and Hatty Crossing and their sons James and Ben, this enjoyable white won the trophy for the best young sauvignon blanc at this week's 2010 NSW Wine Awards.

Previously it was judged top gold at the *Winewise* Small Vigneron Awards.

Green-tinged straw hues show in the glass and aromas of pineapple and honeysuckle come through on the nose.

The front plate brings forth crisp gooseberry flavour followed up on the middle palate by green capsicum, lime zest and mineral characters. Flinty acid refreshes at the finish.

It is available in some wine stores or on angullong.com.au.

DRINK WITH: spring rolls, tomato tarte tartin with labna and rocket salad or Thai-style fishcakes

AGEING: one year

RATING:



top shelf



Tempus Two 2003 Copper Zenith Hunter Semillon, \$55

HERE'S a superb Hunter semillon, worthy of the title of 2010 NSW Wine of the Year.

It is olive green-light gold in the glass and has lime zest and lanolin aromas. Beautiful, vibrant lemon flavour sings on the front of the palate and green apple, melon and sherbet characters, with an undertone of yellow box honey and toast, combines on the middle palate. Fresh slaty acid holds sway at the finish.

DRINK WITH: lobster and baramundi mousse, smoked duck, pear and gorgonzola salad with honey mustard seed dressing or grilled kingfish with Asian greens

AGEING: 15 years

RATING:



GOD'S HOUSE

God's House, a local church in the Hunter, is partnering with World Vision to host 24 4 Africa.

Newcastle based Coach and Hawaii ironman competitor, Cameron Roberts will perform a 24 hour Ultra-Distance physical event including running, cycling, swimming, kayaking and mountain bike riding, to raise funds and awareness for the work of World Vision.

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