



SUMMERTIME WINES

CELEBRATE THE WARMER WEATHER
WITH THESE HOT TRENDS IN WINE

WORDS SARAH GAMBONI



Fun and funky sparklings

Nothing says festive like the pop of a Champagne cork, but these days we're just as likely to flip open a crown seal on our favourite bubbly. In recent years, prosecco has come to the party, offering a light, not-too-serious take on sparkling wine.

Australia's prosecco pioneers, Dal Zotto, aim to shake things up this season. "We love prosecco because it's fresh, crisp and approachable," says Christian Dal Zotto. "This summer, we're encouraging people to 'Pimp Your Prosecco' with a prosecco cocktail. My favourite is a Prosecco Negroni, substituting prosecco for the gin. And as the weather warms up, it's the Prosecco Spritz all the way baby!"

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Rosé is here to stay

Our love affair with rosé shows no signs of abating. It's the country's fastest-growing style, according to Wine Australia, with 4 million litres consumed a year. Gone are the sweet, lolly-pink rosés. Instead, seek out pale, dry wines, such as those by De Bortoli.

"We were in Provence when the weather was warm, enjoying these beautiful, pale, dry rosés, and we thought, 'gosh, that's what we should be drinking in Australia,'" says Leanne De Bortoli. The winery now produces five savoury, bone-dry rosés. "It's very versatile with

food and, at around \$20 a bottle, it's a serious wine that doesn't take itself too seriously," says Leanne.

For a fun riff on rosé, find a bar pouring *frosé* (frozen rosé). Like an adults-only slushie, this icy concoction is being served at Mr Miyagi and Stokehouse in Melbourne and Manly Wine Bar and Pelicano in Sydney.

The 'new' red

If you're a committed red drinker no matter the weather, or looking for a wine for your next barbecue, try a Hunter Valley shiraz-pinot blend. While it's not new to the region (Maurice O'Shea first dabbled with it in the 1920s), young Hunter winemakers such as Usher Tinkler Wines and Silkman Wines have revitalised the style.

"It has the power of

THREE TO TRY



NV DAL ZOTTO PUCINO PROSECCO, \$19

A light, effortless prosecco with aromas of pear, blossoms and a hint of citrus.



2016 DE BORTOLI LA BOHEME ACT TWO DRY PINOT NOIR ROSÉ, \$20

Savoury stunner with a crisp palate and nose of strawberries and peaches.



2016 USHER TINKLER NOSE-TO-TAIL RED, \$25

The ideal summer red, with juicy berry fruits and savoury length and drive.

shiraz and the elegance of pinot," says Usher Tinkler. "It's an approachable, easy-drinking red that's light- to medium-bodied." Serve it with charcuterie or a T-bone steak. ✈