



**FOR those stalwarts who enjoy the finesse and style that classic Hunter Valley shiraz can provide, keep an eye on Tulloch. Over recent years, this eminent family has consistently produced shiraz that can be seen as a benchmark for the region. The Pokolbin Dry Red Shiraz 2006 is bulls-eye material and continues the resurgence of this historic label that held such sway in the fifties and sixties.**

Patriarch, Jay Tulloch says, "The 2006 exhibits great finesse and complexity, and is the type of wine I am proud we still have the opportunity to make under the Tulloch label."

This is a medium bodied red wine. Lightly complexed plums and red berries, soft and round are bound by graceful tannins and subtle oak.

It is not McLaren Vale nor Barossan in style or structure and, in that, gives those wine lovers who hanker for diversity a distinct choice.

Tulloch tell me the fruit was sourced from some of the region's most historic vineyards, including the Tarrawanta and Steven plots along with fruit from the home JYT vineyard.

At a recent Melbourne launch of his McLaren Vale and Heathcote reds, fellow Hunter winemaker, Bruce

Tyrrell made the point that great Hunter shiraz came from a small number of quality vineyards. This is the case with the Pokolbin Dry Red.

The label was relaunched with the 2003 vintage and moved to screw cap for the 2004 wine some of which, I'm happy to say, rests in my cellar. As will the '06.

The Tulloch Pokolbin Dry Red Shiraz 2006 is available from cellar door ([www.tulloch.com.au](http://www.tulloch.com.au)) for \$25.00 a bottle.

The next Red Banquet at Garden Gully cellar door is set for July 26.

\$95.00 a head will see you sit down to a delectable, degustation menu matched to a fine set of wines, one or two of which may be venerable. Along with scheduled entertainment, those attending are asked to wear 'a touch of red sparkle'.

You can book by calling Robyn and Bruce Dalkin on 03 5356 2394.

For those forward planners out there, Saturday August 9 offers the chance to come to grips with the wines of the Upper Goulburn. The region has announced a Wine Expo, on that day, from 11.00 am to 5.00 pm at Marylands Country House, Marysville.

The cost is \$12.00 per head including a tasting glass and gives you access to a bevy

of the region's wineries, including Kinloch, Delatite, Murrindindi, Barwite, Snobs Creek and many more. There'll be wine appreciation classes and demonstrations defining how to cook trout and you'll be able to sample other local food products that may fill your pantry.

That night, from 6.00 pm till late, you can join the Roving Dinner at one or more of Marysville's restaurants and cafes where signature dishes will be matched to specific wines; sounds like a flavour and sensation-filled adventure in a delightful setting with good accommodation at hand..

You can find further details at [www.uppergoulburnwine.org.au](http://www.uppergoulburnwine.org.au). Graze away!

