

# brilliant blends

**Wine has been part of our culture for thousands of years and the science or art of blending different varieties of grapes together in the search for the ultimate wine has been around for almost as long.**



– Ashley Raeburn  
Wine Bank on View

Don't be fooled that a blended wine is an inferior wine – some of the world's greatest wines are blends – think of the magnificent Bordeaux, Rhone blends, or experience some Spanish wines that can contain any number of varieties, some of which we have never heard of in Australia. Here, it is fitting to look at some local and regional blended

red wines, especially as we are renowned for producing such classical varietals such as Shiraz and Cabernet and fast developing an excellent reputation for producing other alternative varietals such as Sangiovese, Tempranillo, Malbec and Nebbiolo. Below are five different blends from Bendigo and Heathcote, all different in style but all fantastic to drink.

## Le Corbeaux Melange

(The Raven's Blend)

shiraz, cabernet, merlot 2010. Bendigo.

Retail: \$20 Members: \$18

Bendigo's newest wine label – Bowman Wines, produce wines that reflect the characteristics of famous wine regions. This first vintage made by winemaker Sam Bowman was developed from shiraz, cabernet and merlot showing a distinct, drier, savoury style of wine that is soft and elegant with a decadent nose of violets and dark fruit. There are plenty of firm, grippy tannins with some lovely fruit showing – blueberries and black cherry with a finish that lingers and draws you back to the bottle for another sneaky glass... or two!



## Bress

Silver Chook shiraz 2010. Bendigo/Heathcote.

Retail: \$22 Members: \$19.80

Eccentric, a loveable rogue or a person who doesn't take life too seriously, however you describe Adam Marks, owner and wine maker

at Bress Vineyard, it cannot be denied that he certainly makes some exceptional wines.

Here is a shiraz from two of regional Victoria's best regions for the varietal – Bendigo and Heathcote. On the nose there are plenty of ripe raspberry aromas, helping support a low alcohol, easy drinking shiraz. With light, fine tannin structure, flavours of black cherry and vanilla/cream nuances along with an impeccable balance of fruit, spice and sweetness, this will always drag you back to another glass.



## Pondalowie

'Vineyard Blend' shiraz cabernet, tempranillo. Bendigo.

Retail: \$21 Members: \$18.90

With two small children, you may expect Dominic and Krystina Morris to lose their passion for producing wine, but they definitely have not. With Dominic completing a vintage in Portugal each year, the two still find time to release fantastic Bendigo and Heathcote red wines each year – along with other varietals under their Pinga label.

Old school shiraz and cabernet grapes blended with newcomer tempranillo, this juicy wine shows the traditional characteristics of all varietals – rich, juicy fruit from the shiraz, lovely blackcurrant flavours from the cabernet and some fleshy ripe tannin and black fruit from the tempranillo. Would definitely complement a charcuterie plate or simply a lazy Sunday afternoon.

## Wild Duck Creek

'Yellow Hammer Hill' shiraz malbec 2008. Heathcote.

Retail: \$25 Members: \$22.50

The Anderson family can lay claim to helping establish Heathcote as a fantastic region for red wine. Renowned worldwide for their 'Duck Muck', other wines produced by David, Liam and Dianna are simply superb and much more affordable.

Blending shiraz with malbec, the traditional grape of Cahors, France and now widely planted throughout Argentina, Wild Duck has created a rich, smooth wine. Velvety and luscious on the palate with delicious blueberry, chocolate and vanilla flavours and silky tannins, the finish is strong and lasting which will appeal to those who love a generous red wine.



All wines mentioned above are available at Wine Bank on View.  
45 View St Bendigo (03) 5444 4655

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