

TUCK'S RIDGE

UNCORKED

THE AGE TUESDAY, SEPTEMBER 27, 2005

RALPH KYTE-POWELL

\$18 to \$30

TUCK'S RIDGE CHARDONNAY 2004

Chardonnay remains the Mornington Peninsula's best grape, although pinot noir is coming of age as vineyards mature.

Tuck's Ridge Chardonnay is a good regional type. It is subtle yet has real personality, with gently applied lees influences adding dimension to delicate melon fruit. The palate is very fine and elegantly structured

Ageing? Drink over three years.

Food ideas: Pan-fried fish; trout with almonds

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Victorian Wine Show

Gold - 56/60

2003 Tuck's Ridge Pinot Noir

Silver - 52/60

2004 Tuck's Ridge Chardonnay

Rutherglen Wine Show

Trophy & Gold

55.5 points

2002 Tuck's Ridge Pinot Noir

2005

Cowra Wine Show

TROPHY

Tuck's Ridge 2003 Pinot Noir

GOLD - 56/60 points

Tuck's Ridge Cafe

It's a relaxed vibe at Tuck's Ridge Cafe and cellar door - kids and dogs are always welcome.

Jason Sydenham's food follows suit, offering plenty of rustic, affordable platters that are ideal to share. Nibbles might include white anchovies or duck terrine; mains are more sophisticated.

Rugs and folding chairs are provided for lawn picnics - order your meal at the counter, then grab a patch of lush grass.

Feisty pups can be tethered at a peg near your rug.

Nina Rousseau



Deep red with a crimson rim. This wine shows the ripeness and concentration of the vintage, with ripe cherries and blood plums dominating the nose. The palate features wonderfully clean fruit and has a lovely acid line that carries the flavours on and on. Toasty, malty oak compliments and completes the picture beautifully.

\$29/bottle cellar door only

OCTOBER 22, 2005

goodweekend

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