

Verdelho: Ideal with brunch seafood platter

By David Ellis



While Verdelho is still somewhat of a niche wine in this country, it's a variety that deserves more attention for its ability to go so well with food – in its home country of Portugal it's a natural with seafoods, but you'll find it equally rewarding with dishes based on light meats such as pork, veal and chicken.

Mount Eyre in the NSW Hunter Valley produces a very-moreish Verdelho under its premium Three Ponds label, sourcing fruit from a vineyard on the sandy loam river flats along Monkey Place Creek at Broke, and first planted in the 1970s.

Its 2011 Three Ponds Verdelho came from an ideal vintage and is very much in the style of Portuguese Verdelho, with plenty of nice tropical and citrus aromas and flavours.

Enjoy it nicely cold but not too much so, pairing with a Sunday brunch seafood platter or barbecued pork, veal and chicken as its fans do back in homeland Portugal. The Three Ponds 2011 is well-priced at \$19.95.

From the Hunter Valley,
made in the style they
enjoy in Portugal.