



Eve Tsironis and Aniello Iannuzzi are partners in marriage, parenthood of four sons, a busy Coonabarabran medical practice and in the Mount Eyre vineyards at Broke and Pokolbin – which produced these admirable, affordable, distinctively Hunter wines.

Mount Eyre 2009 Three Ponds Semillon, \$20

Made for Mount Eyre by Meerea Park winemaker Rhys Eather, this would be beautiful with seafood now and will cellar handsomely over the next eight years. It is green-tinted light gold in the glass and has perfumed passionfruit blossom scents. Crisp lemon flavour zips onto the front palate and sherbet, lime zest and mineral characters chime in on the middle palate. Slatey acid refreshes the palate at the finish.



Mount Eyre 2007 Three Ponds Shiraz, \$30

I came to this charming, typically Hunter shiraz after tasting a batch of high-octane 15 per cent alcohol South Australian reds and what a relief it was! It's a red that complements rather than competes with food. It's crimson with purple tints and has cassis and gumleaf litter scents. Ripe blood plum and spice characters combine on the front of the palate and elements of licorice, peppermint chocolate, cloves and coconutty oak meld on the middle palate. Ferric tannins come into play at the finish.



Mount Eyre 2006 Three Ponds Chardonnay, \$23

Here's a chardonnay that is big and brassy in colour and on the palate. It unleashes custard apple and vanilla bean scents on the nose and follows up on the front of the palate with big golden peach flavour. Butterscotch, fig and crushed almond fruit characters combine with buttery oak on the middle palate and flinty acid comes through at the finish. Mount Eyre wines are available on www.mounteyre.com.

