

PSnews



One for lunch: Smaller than average crops in the Hunter Valley in 2010 produced some wonderfully intensely-flavoured fruit for winemakers, and one stand-out drop that resulted from this was Mount Eyre Vineyards' 2010 Three Ponds Merlot.

A wine with generous dark berry fruit flavours and some nice soft tannins, it's a lovely drink now but will develop further complexity over the next ten years if you'd like to tuck it away. If more interested in enjoying it now, pay \$22.95 and share it on the table with almost any red-meat dishes.



Invest for the cellar, or team this one now with almost any redmeat dishes