

# The Sydney Morning Herald

## Wine of the Week

94 points

West cape Howe

Shiraz Viognier 2005

12<sup>th</sup> June 2007



“West Cape Howe is at Denmark in WA’s Great Southern and the wines are always well priced. This one is a steal. A sumptuously flavoured, fruit-driven, spicy shiraz. It has vibrant, deep colour and red and black fruit aromas lifted by floral scents. The palate is big and rich with fruit sweetness and plenty of soft tannin- and the Viognier isn’t too obvious. Because of its richness and fairly high alcohol content (14.5 percent), it needs hearty food. I found King Island Centenary Brie (a pungent washed rind style ) matched perfectly. Drink now and for the next five or six years.

Food: hearty meats such as rare grilled steak; strong cheese such as farmhouse cheddar, aged Swiss cooked cheeses and the above – mentioned brie.”

Houn Hooke



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***94/100, Wine of the Week, 12<sup>th</sup> June 2007  
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