As autumn advances and winter approaches, seek out these 10 stellar wines selected by a top sommelier.

winter, look no further than our shores for wines that impress, says ommelier Amanda Yallop, Group Wine Director for the Fink Group of restaurants, which includes Sydney's acclaimed Quay, Bennelong and Otto Ristorante

"Aussie wines are the best they have ever been," she says. "I'm sticking solely to homegrown for these picks."

"Your drink selection should follow your mood, as well as the weather. The cooler days and nights call for some richer wines, both red and white, with an occasional nod to something fortified."

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FABULOUS FORTIFIEDS

Yallop's wine journey begins in north-easts Victoria's Rutherglen, a region with one of Australia's longest viticultural fruit-ripening sasons. The long, warm and dry season brings forth some of the world's finest fortified wines. and this experienced sommelier is a big fan.

Pfeiffer Classic Rutherglen Topaque Rich and complex with notes of

butterscotch, honey, toffee, fig and sweet cake, this deep mahogany-hued dessert wine is a treat alone or the perfect companion to goats cheese. It ories out for a warm hearth and a cold night.

Chambers Classic Old Vine Muscadelle

Tawny gold in colour and with dried fruit and berry, spice and rose petal flavours, this luscious wine with evident aged character is a heart-warmer to tall in love with this winter.

TASMANIAN TREATS

*Tasmania produces some of our finest fruit, delivering high quality in small quantities," says Yallop. "The wines can be compelling, demonstrating power and elegance in the glass."

3 Chardonnay Tolpuddle Vineyard

Pinot noir and chardonnay love the cool, dry climate and silica-sandstone soil of the Coal River Valley; the mature vines there are producing excellent, light, refined and precise chardonnay wines with long, flinty minerality.

Stargazer Chardonnay Respected winemaker Samantha Connew is the talent behind this single-vineyard chardonnay, which also hails from the Coal River Valley. She's

crafted three years of sleek, streamlined chardonnays characterised by generous lemon zest flavours.

5 Chatto Pinot Noir Jim and Daisy Chatto's Ide vineyard in Hison Valley at Glaziers Bay produces a beautifully perfurned dark berry wine rith elegance and structure to balance the juiciness. It's quite rightly considered one of the country's finest pinot noirs.

FOUR FOR FUN

*Cheeky numbers are always fun, and these four punch above their weight," says Yallop. "The common denominator is pure pleasure,"

6 Unico Zelo Cherry Fields Dolcetto

The slaty solls at Polish Hill River in South Australia's Clare Valley result in a captivating, playful drop described by winemakers Brendan and Laura Carter as "an aromatic, bright and tight little dry red" with bright maraschino chemies, plums and red fruit.

Demi By Syrahmi Heathcote Shiraz

Fruit and savoury converge with delicious results in this fruit-floral-spicy red from former chef and sommelier turned award-winning winemaker Adam Foster. A big hit from Victoria's often underrated Heathcote region.

8 Willimee Chardonnay This vineyard in central Victoria's Macedon Ranges boasts ancient red Cambrian soil, old vines and a cool climate. Minimal intervention methods coax out this pristine, balanced chardonnay with nectarines and lightly spiced oak playing perfectly together.

Serafino Reserve Grenache

Fruity and super-silky with spice, plums and lots of length, the complexity in this medium-bodied red adds intrigue to its frank appeal. This is a wine from South Australia's McLaren Vale that's more than worthy of its impressive trophy haul.











