





## Where To Go This Month: Australia's Barossa Valley

In September, as summer tumbles headfirst into fall, memories of spring's carefree days seem worlds away-unless you aim for Australia's famed wine region, the Barossa Valley, whose Southern Hemisphere location makes it an ideal warm-weather vinophile visit for fall. As bud break appears on the storied vines, taste over 600 local wines at the annual Barossa Wine Show Public Tasting (barossa. com) or newly released and older vintage Riesling at neighboring Eden Valley's Spring Riesling Tasting (drinkriesling.com). Sample fresh, seasonal produce and tender spring lamb at the Barossa Farmers Market (barossafarmersmarket.com), held every Saturday near Angaston, or take to the road and tour the region's nearly 150 wineries amid fields of wildflowers bursting into bloom. The Butcher, Baker, Winemaker Trail map (barossa.com) leads to local wineries, dining venues and businesses that offer traditional and intimate culinary experiences. Take some of those ingredients and recipes home to cook your own dinner in the valley's wide array of winery cottage accommodations-check out Yalumba, Peter Lehmann and Jacob's Creek-and wash it down with the region's fantastic Shiraz, Riesling and Rhône-style

To read more about touring Barossa Valley, visit winemag.com/ Btour blends. George Gershwin may have loved Paris in the springtime, but when September comes along for the VinoFiles, "Waltzing Matilda" tops our playlist.

-MIKE DESIMONE AND JEFF JENSSEN

## SNAPshot



## Prosecco Party, New York, NY

Ruffino, the 130-year-old winery in Tuscany, launched its first-ever Prosecco DOC wine on May 4, 2011 in Manhattan's Bowery Hotel. Kelly Bensimon (of "The Real Housewives of New York City"), Ruffino rep David Rocco (host of the Cooking Channel's "David Rocco's Dolce Vita") and Alicia Laury from Constellation Wines rode in on Vespas, sampled the extra-dry new release and nibbled on Italian bites.

-ALEXIS KORMAN



For lovers of tawny Port, "old and rare" generally meant one that had been aged in wood for 40 years—until now. Taylor Fladgate has just introduced Scion, the oldest and rarest Port available on the market today. Scion's story sounds like a wine collector's fantasy: Made from grapes harvested in 1855, before phylloxera decimated the vineyards of Europe, it was aged in wood for over 150 years. The precious Port was held in one family's cellar in Portugal's Douro Valley, with only a small quantity sold to Winston Churchill.

Unlike most tawnies, which are a blend of different vintages, this one is from a single vintage. When the remaining heirs of a Douro family offered the casks to Taylor Fladgate Partnership Winemaker David Guimaraens and CEO Adrian Bridge, a tasting revealed both a nutty, toffee-like sweetness and bright acidity. Although there may well be other wines this old stored in cellars throughout Europe, it's unlikely that any of them are still in perfectly drinkable condition. Befitting a wine with such provenance, Scion is presented

in a handmade, 19th century-style wooden box, which houses both a hand-blown crystal decanter and a limited-edition, illustrated leather-bound book detailing the wine's history. Only 100 bottles are available in the United States. At \$3,200, it seems a small price to pay in order to acquire—and drink—this precious bit of winemaking history.

-M.D. AND J.J.

