



Liquor & Beverage Catalogue

UPDATED DECEMBER 2021



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PROSECCO



Multi Regional, ITALY

Prosecco is an Italian sparkling white wine, generally dry or extra dry. It is normally made from Glera (the grape formerly known, itself, as “Prosecco”) however other varieties, such as Bianchetta Trevigiana, are permitted to be included in the blend. Although the name is derived from that of the Italian village of Prosecco near Trieste, where the grape may have originated, DOC Prosecco is produced in the regions of Veneto and Friuli Venezia Giulia, traditionally mainly around Conegliano and Valdobbiadene, in the hills north of Treviso.

Pasqua Extra Dry Piccolo *DOC* - Verona

Colour: Bright straw yellow with some greenish hints.

Aroma: The nose is pleasant and fruity, with good intensity.

Palate: It has a fresh flavor, and to the palate is pleasant and harmonious.

Technical: Sparkling wine produced with the “Glera” grape variety, native to the Treviso area. In this countryside there are the best soils and climate conditions that grant a wine unique in characteristics.

Grape: Glera.



Cielo ‘Love Story’ *DOC* - Veneto

Colour: Soft straw yellow.

Aroma: Fresh and floral bouquet, slightly aromatic.

Palate: Fruited and elegant.

Technical: A toast to the territory of Verona where in 1530 Count Da Porto wrote the famous novel Romeo & Juliet. The famous castle overlooks the Cielo vineyards.

Grape: Glera.



Pasqua ‘R&J’ *DOC* - Verona

Colour: Bright straw yellow in colour, enhanced with evident greenish highlights.

Aroma: Fruity and rather intense on the nose.

Palate: A vivacious and fresh wine, balanced on the palate. The mouth-feel is aromatic and has good length, with a pleasantly tangy and mineral finish.

Technical: If wine “is the Poetry of the Earth to the Heavens”, as Mario Soldati said, it is also a story, and this wine tells the love story that made Verona famous all over the world, that of the sweethearts Romeo and Juliet. A legend, a place, a myth that attracts thousands of tourists every day to visit one of the most romantic places and invites them to leave and exchange messages of love in the courtyard of “Juliet’s house” An original photograph of the Juliet’s courtyard by photographer Giò Martorana, has become the only look for this wine, an unmistakable element of its identity.

Grape: Glera.



Bericanto *DOC* - Vicenza

Colour: A bright and vivid gold color.

Aroma: The bouquet is fruity and elegant with crunchy notes of green apple along with notes of spring flowers.

Palate: Fine bubbles caress the palate, making it deliciously light and playful. A pleasant mineral note, well-balanced by fruity flavours of apples and banana. Sparkling and slightly aromatic note, refreshing taste with dry persistent finish.

Technical: Glera grapes. Prosecco Doc, since 1754 in the Berici-shire (acclaimed in the “Roccolo Ditrambo”, by the writer Acanti). Brut sparkling wine, “metodo Martinotti” (fermented in tanks).



Pasqua Rose Millesimato *DOC* - Verona

Colour: Coppery colour with a hint of pale salmon.

Aroma: A refined bouquet with notes of pear and raspberry.

Palate: Dry with hints of red fruits with refreshing acidity, the addition of Pinot Nero gives added structure to go alongside the elegance of Glera.

Technical: A sparkling wine made using the Charmat method, Glera variety grape native to the Treviso region and a portion of Pinot Nero to enhance the colour and structure of the wine. An extremely quaffable wine, suitable for all occasions.

Grape: Glera and Pinot Nero.



PROSECCO



Multi Regional, ITALY

Prosecco is an Italian sparkling white wine, generally dry or extra dry. It is normally made from Glera (the grape formerly known, itself, as "Prosecco") however other varieties, such as Bianchetta Trevigiana, are permitted to be included in the blend. Although the name is derived from that of the Italian village of Prosecco near Trieste, where the grape may have originated, DOC Prosecco is produced in the regions of Veneto and Friuli Venezia Giulia, traditionally mainly around Conegliano and Valdobbiadene, in the hills north of Treviso.

Santa Margherita Extra Dry DOC - Valdobbiadene

Colour: Pale straw yellow in colour with fine bubbles.

Aroma: Slightly aromatic with hints of renett apples.

Palate: Stimulating freshness, the full-bodied, elegant palate brings out long-lingering subtle nuanced aromatics with fruity hints of pear and peach-like white-fleshed fruits.

Technical: The base wine is placed in pressurized tanks for the prise de mousse and ferments for 18-20 days with the aid of selected yeasts, at a controlled temperature of between 14°C and 16°C. Once the desired pressure has been reached, (approx. 6 bar) the wine is chilled to -4°C to stop fermentation and encourage stabilization. It is then held at a controlled temperature for at least one month in contact with the lees to enable natural maturation, before filtering and undergoing isobaric bottling.

Grape: Glera.



Piccini 'Venetian Dress' Extra Dry DOC - Veneto

Colour: Pale golden yellow with persistent streams of tiny bubbles.

Aroma: A wealth of delicate aromas including white fruit and flowers.

Palate: Tiny bubbles with white fruit and floral notes creates a delicate yet full flavored palate.

Technical: A selection of the best hilly and low yielding sites combined to improved Winemaking techniques underpin this limited edition. The Charmat method here is defined by a slow second fermentation and a prolonged, 3 months rather than the regular 20 days, aging period in pressurized tank. This results in an extremely intense bouquet supported by a fine perlage, a balanced cuvée, as Elegant as a Venetian Dress.

Grape: Glera.



Carpene Malvolti Superiore Extra Dry DOCG - Conegliano

Colour: Straw Yellow with greenish nuances.

Aroma: A very delicate scent of green apple, rich citrus and vegetative aromas.

Palate: Round and persistent with a fresh hint of acidity.

Technical: Founded in 1868 by Antonio Carpena and Angelo Malvolti this wine is where Prosecco as we know it today started. Produced using 100% Glera grapes from the hillside vineyards of the Conegliano Valdobbiadene area. A true classic.

Grape: Glera.



SPARKLING VINTAGE | NON VINTAGE



SMIDGE
WINES



PASQUA
A FAMILY PASSION

AUSTRALIA / FRANCE / ITALY

A vintage is derived from the grapes of a single year, an instance of exceptional harvest which only occurs a handful of times per decade, which means vintages are generally rarer and more expensive, as opposed to a non-vintage blend of multi-year harvests, which results in a more consistent drop than a vintage. Vintages tend to have a distinctive taste profile due to the singular harvest used.

Pierre De Ville Brut Cuvee - France

Colour: Pale gold colour with fine persistent bead.

Aroma: Fruity aromas and light florals with delicate hints of nuttyness and lemon.

Palate: Full flavours of stonefruit, citrus and melon, exhibiting rich yeasty complexity, light biscuit characters with just a hint of honey on the palate. The complete sparkling Brut, in the style of France's finest, Pierre Deville is balanced by crisp but gentle acids, an approachable wine that's fresh and clean, showing good length.

Technical: Vinified from the noble cepage of Pinot Noir, Chardonnay and Pinot Meunier, Pierre Deville Vin Mousseux is treated to an extended period of ageing on sedimentary yeast lees, infusing the wine with complexity and enriching the palate with creaminess, all balanced by a refreshingly dry and crisp finish.

Grape: Pinot Noir, Chardonnay and Pinot Meunier.



'H' by Haselgrove Brut - Adelaide Hills, SA

Colour: Straw Yellow.

Aroma: Lifted florals, peaches and pineapples.

Palate: Hints of apricot and citrus, delicately laced with subtle sweetness and refreshing effervescence.

Technical: Carefully blended aromatic varieties combined to produce a wine with rich fruit, soft full flavours and complex characters.

Grape: Aromatic blend.



Pasqua 'R&J' Sparkling Rose - Veneto, IT

Colour: Pale salmon.

Aroma: Notes of pear and red fruit.

Palate: Dry with hints of red fruits and refreshing acidity. Delicate and elegant with persistent perlage.

Technical: Blend of glera, raboso and other indigenous varieties. Obtained from second fermentation with Charmat method in stainless steel tanks. Fermentation takes place at controlled temperature. The Spumante is left on the lees for approximately 90 days and then clarified and bottled.

Grape: Glera & Raboso blend.



LIGHTLY SPARKLING MOSCATO | LAMBRUSCO



BALBI SOPRANI



ITALY / AUSTRALIA

Moscato wine is derived from a type of Muscat grape grown especially for this wine. Grown all over the world, they have a sweet aroma and according to experts are one of the oldest varieties of wine grapes, named differently from region to region, some called Yellow Muscat, Muscat Blanc, Moscato Bianco, and Muscat Canelli. Whilst not a favourite among experts, no-one can deny the historical importance of Moscato. It is said that the Moscato grape was a major ingredient in many alcoholic beverages found in the tomb of King Midas.

Talinga Park Moscato – Riverina, NSW

Colour: Pale straw with green hues.

Aroma: Very fragrant aromas of rose petal, honeysuckle and orange blossom.

Palate: Apricot nectar and tropical juices, with zesty spritz on the finish.

Technical: This 'frizzante' goes through a slow cool fermentation to ensure the perfect combination of residual sugars and acidity.

Grape: White Muscat.



'H' by Haselgrove Moscato – SA

Colour: Pale green straw

Aroma: The first impression is one of summer, fresh stone fruit blossom leap out of the glass, followed by bright lemon and lime citrus notes and finishing with juicy white peach.

Palate: Even though Moscato carries a much higher sugar than usual this wine is refreshing and crisp. The grape juice sweetness is balanced by a fine minerality and tight natural acidity. The flavours are complex, with hints of refreshing rose petal and lemon meringue mixing with more textural flavours like candied citrus, ripe peach, apricot and honeysuckle.

Technical: Our H by Haselgrove Moscato has been made in the frizzante style (lightly spritzed). It is low alcohol with fruity and floral notes and obvious but balanced sweetness.

Grape: White Muscat.



Balbi Soprani d'Asti Moscato *DOCG* - Piedmont, IT

Colour: Straw yellow or golden yellow, varying in intensity.

Aroma: Harmonious, fragrant, typical aroma of Moscato grapes, containing hints of acacia blossom and wisteria.

Palate: Sweet, pleasantly aromatic, fruity and harmonious.

Technical: Made exclusively from white Moscato grapes grown in the territory of 52 municipalities in the provinces of Asti, Alessandria and Cuneo, round yellow grapes which turn amber on the side facing the sun.

Grape: White Muscat.



Lambrusco is the name of both a red wine grape and the wine derived from it, originating from four zones in Emilia-Romagna and one in Lombardy, mainly the central provinces of Modena, Parma, Reggio nell'Emilia, and Mantua. The grape has a long winemaking history with archaeological evidence indicating that the Etruscans cultivated the vine. In Roman times Lambrusco was highly valued for its productivity and high yield.

The primary characteristics of Lambrusco are sparkle, lightness and low alcohol content.

Donelli Lambrusco Rosso Dolce *DOC* – Emilia Romagna, IT

Colour: Rich ruby red with violet reflections.

Aroma: Great and persistent floral scent with hints of strawberry.

Palate: Fruity and persistent. Pleasantly dry with a nice freshness, well balanced by the gentle astringency.

Technical: Donelli Vini Spa was established in 1915. The company belongs to the wine group led by Antonio Giacobazzi and his sons: the quality of the product and a dynamic and flexible enterprise culture are at the core of the important results achieved throughout the years.

Grape: Lambrusco.





Winemakers: Dan Berrigan, Matt Golding | www.berriganwines.com.au | 

Located 300km south of Adelaide, the wine regions of Mt Benson and Robe are a new discovery and the wines are beginning to make serious waves in the Australian wine industry. They're an elegant and unique alternative to those made from more well-known wine regions. These wines have their own personality and natural balance, pairing fantastically with a wider range of foods yet can easily be enjoyed on their own. The wines are a new experience and who doesn't love trying something new?

Sauvignon Blanc – Mount Benson, SA

Colour: Pale straw with green hues.

Aroma: Passionfruit, grassy herbaceousness, tropical fruit

Palate: A fine balance between grassiness and plenty of tropical fruit flavours with zingy acidity and a mouthwatering finish.

Technical: Sourced from 2 different vineyards in Mt Benson, both with their own unique qualities. Picked early morning, de-stemmed then crushed and kept in a cold, inert drainer for 48hrs before pressing. Cool fermented at 11 degrees for 3weeks, then bottled early to retain freshness.

Grape: Sauvignon Blanc.



Chardonnay – Mount Benson, SA

Colour: Light golden straw.

Aroma: White peach, pineapple, nectarine and citrus aromas, intertwined with notes of roasted almonds, vanilla, toast and cream.

Palate: Soft and creamy but with a fresh zing of acidity. Flavours of peach, lemon and vanilla cream with a hint of coffee.

Technical: This Chardonnay was sourced from a premium vineyard close to the winery and the fruit was harvested at sunrise. The grapes were pressed off very quickly to separate the juice from the skins as soon as possible and to prevent the phenolics leeching into the juice and the resulting wine.

Grape: Chardonnay.



Merlot – Robe / Mt Benson, SA

Colour: Deep ruby red.

Aroma: Plum, raspberry, spices and clove.

Palate: Delicate tannins and beautiful floral and red fruit flavours Abundant flavours of chocolate, blackberry, cherry and spice. Medium-bodied and balanced with a long, dry finish.

Technical: Only 20% new French oak (ultra-fine grain) was used, as we wish to highlight the beauty in this wine and show you how great Merlot can be when pure.

Grape: Merlot.



Shiraz – Mount Benson, SA

Colour: Inky purple.

Aroma: Passionfruit, grassy herbaceousness, tropical fruit

Palate: This is a wine that continues to surprise seasoned Shiraz lovers with its vibrant fresh dark red fruits such as blueberries, cherries and plum that shimmer alongside the creamy & precise French oak.

Technical: Picked late in the season to obtain maximum ripeness, then fermented for 14 days in warm, open fermenters. Regular hand-plunging was employed. Pressed when sugar dry and put straight to oak. Complete malolactic fermentation was undertaken whilst on full lees. Matured in fine-grained French oak for 16 months, 30% of which was new.

Grape: Shiraz.



Cabernet Sauvignon – Robe / Mt Benson, SA

Colour: Dark red with purple hues.

Aroma: Blackberry, blackcurrant, mint and vanilla oak aroma profile that constantly develops in the glass.

Palate: Complex and interesting with its blackberry, mint and vanilla oak flavours, while the ultra-fine powdery tannins so typical of Cabernet Sauvignon give the wine a firmer structure and great length with an ability to age.

Technical: 3 Days of pre-ferment cold soak on skins then 10 days of warm fermentation and malolactic fermentation, followed by 1 month of post-fermentation skin contact to allow further extraction of tannins from the seed. Tannins from the ripe seeds give extra structure and length that is so typical of premium Cabernet Sauvignon. After 1 month on skins, the wine is gently pressed to barrel, mainly French oak, to mature for 18 months giving perfect balance and complexity.

Grape: Cabernet Sauvignon.





Winemakers: Dan Berrigan, Matt Golding | www.berriganwines.com.au | 

In October last year, Berrigan Wines purchased the 14ha Shining Rock Vineyard located in Nairne in the Adelaide Hills, South Australia. This vineyard was originally planted in 1998 by Brian Croser and the Petaluma team to be an ultra-premium Shiraz and Viognier vineyard, as it's soils and micro-climate are very similar to the Hermitage region of Northern Rhone, France.

Grüner Veltiner 'Shining Rock' - Adelaide Hills, SA

Colour: Light straw.

Aroma: Dried flowers, honeysuckle, white pepper and nectarine.

Palate: Zingy and fresh with flavours of finger lime, grapefruit, white pepper and nectarine with a mouthwatering finish.

Technical: Harvested at midnight, the grapes were softly pressed and juice quickly chilled, settled and racked, then allowed to naturally warm up to allow native fermentation to take hold to build complexity. Inoculated with a selected yeast mid-fermentation, fermented at lower temperatures to retain the delicate aromatics found in Grüner Veltliner. Light filtration before bottling. No malolactic fermentation or oak maturation was carried out on this wine.

Grape: Grüner Veltliner.



Sangiovese 'Shining Rock' - Adelaide Hills, SA

Colour: Dark and translucent, ruby red with purple hues.

Aroma: Fresh cherry and raspberry aromas complicated with hints of dark chocolate, herbs and anise.

Palate: Deliciously soft, complex and fruit-driven. Typical of Sangiovese, it is very complex yet easy to understand with its blend of herbs and spices intertwined with red fruits and sour cherries.

Technical: Harvested very late-season the grapes were fermented un-crushed and were hand-plunged in open fermenters for approx 2 weeks before being basket pressed directly to barrel. The freshly fermented wine then underwent full malolactic fermentation in 1 year old barrels and was left to mature on full lees over winter for 7 months before blending and bottling.

Grape: Sangiovese.





Winemaker: Daren Owers | www.nuganestate.com.au | 

Chief Winemaker, Daren Owers, started his journey at Nugan Estate in 1996, just three days after completing his Food Science degree at the University of Western Sydney. With 204 gold medals awarded both Nationally and Internationally, Daren has received widespread recognition for his winemaking skills, including The Wine Society's Young Winemaker of the Year (Members Choice) in 2004 and more recently becoming an AWAC Scholar, awarded Dux (Equal) of AWAC #28 in 2009. He remains focused on crafting the wines of great finesse, showcasing true regionality from each vineyard.

Sauvignon Blanc Semillon - Darlington Pt, NSW & Margaret River, WA

Colour: Pale straw with youthful green hues.

Aroma: Lemongrass and lime over a fresh and lively, tropical fruit salad.

Palate: Intense and zesty palate of lemon and lime, passionfruit, as well as kiwifruit leading to a succulent, crisp finish.

Technical: Once harvested the parcels are destemmed, and left to chill to 5 degrees Celsius. After the juice receives 24 hours of skin contact the membrane is removed. The juice is then clarified and inoculated with selective yeast cultures to promote the aromatics and mouthfeel of the wine. Fermentation for the Sauvignon Blanc grapes take place in temperature control vats, whereas the fermentation of the Semillon occurs in neutral oak barrels, to enhance mouth feel and texture. The parcels remain on gross yeast lees for a further 4 months before racking and blending.

Grape: Sauvignon Blanc & Semillon.



Chardonnay - Darlington Point, NSW

Colour: Pale straw with youthful green hues.

Aroma: Lifted aromas of citrus, nectarine and peach with mixed spice.

Palate: Rich full flavoured stone fruits are complimented by cleansing acids giving structure and finesse with savoury biscuit nuances leading to a crisp, dry finish.

Technical: The initial fermentation process occurs in stainless steel tanks. Once this step is complete the wine is transferred to new and seasoned French and American oak for 18 months to complete fermentation. Once these are dry, the wine will remain on yeast lees for further oak maturation undergoing fortnightly batonage, to increase the complexity and mouth feel of the wine prior to final blending and bottling.

Grape: Chardonnay.



Cabernet Merlot - Darlington Point, NSW

Colour: Deep crimson in appearance with a youthful purple hue.

Aroma: Ripe berry fruits and allspice, infused with herbs and dark chocolate.

Palate: Rich concentrated palate of blackcurrant and plum, with smooth silky tannins and well integrated oak.

Technical: As soon as the grapes arrive at the winery, the team works hard to destem, chill and cold macerate the fruit. They do this 48 hours prior to adding yeast. They will then pump the juice over, done in the traditional style. They then transfer the wine to the barrels. We use a combination of new, one, and two year old French and American oak for further maturation prior to final blending and bottling.

Grape: Cabernet Sauvignon & Merlot.



Shiraz - Darlington Point, NSW

Colour: Deep, inky red in appearance, with a youthful crimson hue.

Aroma: Brooding aromas of blood plum and dark chocolate melded with allspice, earth and coffee notes.

Palate: A rich, full flavoured palate of plum and black cherry compote, entwined with earth, mocha and hints of spice oak.

Technical: After the fruit receives a 24-hour cold soak, the parcels are inoculated with a pure yeast culture. The fruit is then ready for fermentation, which takes place in Vinimatics and static fermenters. A manual pump is used to complete pump overs every 6 hours. Once complete of alcoholic fermentation, the wine will remain on skins for a further two days, before transferring to American & French hogsheads and stainless steel Vats for malolactic fermentation and maturation.

Grape: Shiraz.



*Botrytis Semillon *Limited Release* - Darlington Point, NSW

Colour: Brilliant straw with a golden hue.

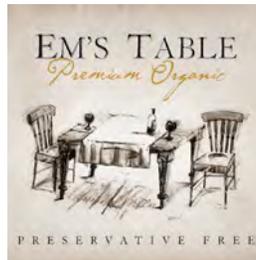
Aroma: Enticing aromas of dried apricot and fig with marmalade and orange peel.

Palate: Luscious concentrated palate of apricot nectar, dried fig and pineapple with well-balanced acid giving it length and structure.

Technical: We Carefully monitor the botrytis infection to ensure the "super-ripe" is in ideal condition and then crush, chill and press the fruit immediately. Afterwards, the juice settles for 24 hours prior to racking and fermentation. The initial fermentation takes place in stainless steel tanks. After this, it transfers to French oak for 8 months maturation prior to final blending and bottling. *Not Vegan.

Grape: Semillon.





Winemaker: Rod Hooper | www.macawcreekwines.com.au | (VEG) (ORG) (PF)

Rod Hooper and his partner Em have a passion for producing handcrafted organic wines. Their philosophy is simple and starts in the vineyard – with a focus on growing high quality grapes in an organic environment, producing outstanding wines that truly reflect the variety and region. Em's table is where everyone meets for fabulous, homemade food and great conversation. Memories are created and celebrated around a table that symbolizes all the things life should consist of: good food, good wine and good company.

Riesling *Organic* - Clare Valley, SA

Colour: Deep straw .

Aroma: Notes of honeysuckle, citrus rind and toast.

Palate: Delicate yet elegant palate with lemon and lime flavours finishing with crisp clean natural acidity.

Technical: Produced from Organic Riesling (certified by NASAA) grown in the Clare Valley.

Grape: Riesling.



Shiraz *Organic/Preservative Free* - Clare Valley, SA

Colour: Ruby red.

Aroma: Ripe blackberry and plum fruit characters with hints of vanillin oak.

Palate: A rich Shiraz with ripe blackberry and plum fruit characters with hints of vanillin oak. Medium bodied in style with fine tannin structure on the finish and round, soft mouthfilling texture and flavour.

Technical: Produced from Organic Shiraz (certified by NASAA) grown in the Clare Valley with the added bonus of no preservatives for those who are sensitive to sulphites.

Grape: Shiraz.





Winemaker: Alex Sherrah | www.haselgrove.com.au | 

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'H' By Haselgrove Chardonnay - SA

Colour: Pale straw.

Aroma: White peach, melon and citrus with hazelnut, honey and subtle spice.

Palate: The wine exhibits melon and stone fruit flavours with complexing toasty brioche characters. The palate is well balanced with a creamy texture and a crisp, lingering finish.

Technical: Produced from premium South Australian vineyards to yield wines with great drinkability

Grape: Chardonnay.



'H' By Haselgrove Sauvignon Blanc - SA

Colour: Pale Green straw with luminous hints of green, brilliant clarity.

Aroma: Lifted notes of mango and feijoa with supporting fresh mint, cut grass and green capsicum.

Palate: Delicate and fresh with bright passionfruit and tropical fruit flavours, balanced perfectly by refreshing acidity.

Technical: A distinctly modern style equally well-suited to be enjoyed with food or as a drink with friends.

Grape: Sauvignon Blanc.



'H' By Haselgrove Cabernet Merlot - SA

Colour: Ruby red with a purple hue.

Aroma: Lifted blackberry and blueberry aromas with nuances of mocha chocolate and subtle oak complexity.

Palate: Soft, round and rich with generous blackcurrant, cinnamon and cherry flavours with a lingering finish. A velvety tannin structure complemented by subtle nutty oak gives length and structure to the wine.

Technical: Produced from premium south Australian fruit to yield wines with great drinkability.

Grape: Cabernet Sauvignon & Merlot.



'H' By Haselgrove Shiraz - SA

Colour: Deep plum with purple hues and brilliant clarity.

Aroma: Concentrated dark berries and red fruits with hints of dark chocolate and cedary spice.

Palate: Youthful and intense, the palate displays generous ripe plums and dark berries with subtle spice and chocolate. These vibrant fruit characters are complimented with soft and juicy tannins and a long, dry finish.

Technical: Soft approachable style with fresh fruit flavours and subtle oak.

Grape: Shiraz.



'H' by Haselgrove Moscato - SA

Colour: Pale green straw

Aroma: The first impression is one of summer, fresh stone fruit blossom leap out of the glass, followed by bright lemon and lime citrus notes and finishing with juicy white peach.

Palate: Even though Moscato carries a much higher sugar than usual this wine is refreshing and crisp. The grape juice sweetness is balanced by a fine minerality and tight natural acidity. The flavours are complex, with hints of refreshing rose petal and lemon meringue mixing with more textural flavours like candied citrus, ripe peach, apricot and honeysuckle.

Technical: Our H by Haselgrove Moscato has been made in the frizzante style (lightly spritzed). It is low alcohol with fruity and floral notes and obvious but balanced sweetness.

Grape: Muscat Blanc.



'H' by Haselgrove Brut - Adelaide Hills, SA

Colour: Straw Yellow.

Aroma: Lifted florals, peaches and pineapples.

Palate: Hints of apricot and citrus, delicately laced with subtle sweetness and refreshing effervescence.

Technical: Carefully blended aromatic varieties combined to produce a wine with rich fruit, soft full flavours and complex characters.

Grape: Aromatic blend.





Winemaker: Alex Sherrah | www.haselgrove.com.au | 

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First Cut Shiraz – McLaren Vale, SA

Colour: Deep plum with purple hues.

Aroma: Rich aromas of black cherry and ripe plum with lifted red fruits, hints of fresh herb and savoury oak derived vanillin spice.

Palate: The palate is medium to full bodied with dark fruit flavours, hints of wild herb and cedary spice. A perfectly balanced wine with generous fruit flavours and velvety tannins.

Technical: De-stemmed to a combination of open and static fermenters, Left on skins for between 6–8 days and pumped over 2–3 times per day. Pressed off skins with a small portion going to oak to finish secondary fermentation. The remaining completing MLF in stainless. Aged for 12 months on French Oak before bottling.

Grape: Shiraz.



First Cut Cabernet Sauvignon – McLaren Vale, SA

Colour: Ruby Red.

Aroma: Lifted, bright and fresh aromatics of cassis and cranberry with developing tones of bramble and dried tobacco leaf and hints of menthol and subtle cedar oak.

Palate: The palate demonstrates all the hallmarks of great Cabernet. Mid weight yet structured, bright fruit with balancing acidity and a fine line of tannin creating a long dry finish, ideal for food.

Technical: De-stemmed to a combination of open and static fermenters, Left on skins for between 6–8 days and pumped over 2–3 times per day. Pressed off skins directly to oak to finish secondary fermentation. Aged for 12 months in 10% new and 90% older French Oak before bottling.

Grape: Cabernet Sauvignon.





Haselgrove

Winemaker: Alex Sherrah | www.haselgrove.com.au | 

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Alternative Series Fiano – McLaren Vale, SA

Colour: Pale straw with green hues.

Aroma: Bright and lifted aromas of lemon zest, white florals and hints of sea spray.

Palate: Zesty and refreshing with delicate flavours of citrus and lychee, the palate has a lovely texture with great drive and a moreish finish..

Technical: The fruit for this wine was selectively harvested in the cool, early hours of the morning to preserve delicate aromatics. Kept on skins for 4 hours to build texture, then gently pressed with free run and pressing kept separate. Fermented cool in a combination of stainless steel and seasoned French oak. To further built texture and complexity the oak portion was wild fermented. Only 350 cases produced

Grape: Fiano.



Alternative Series Grenache Rose – McLaren Vale, SA

Colour: Beautiful pale pink blush.

Aroma: Lifted bright fresh fruit notes, white mulberry, red grapefruit zest and delicate strawberries with a hint of rose water.

Palate: The palate demonstrates all of the hallmarks of what one of McLaren Vale's champion varieties can do as a Rose. Strawberries and cream, Turkish delight and bright red berries balance with a bone dry, crisp, Moorish acidity and a textural citrus pith finish..

Technical: Destemmed, Crushed and chilled to the press. Held on skins for 6 hours to ensure minimal colour extraction, desired phenolic contact and structure. Fermented cold to retain brightness and delicate aromatics. Left on yeast lees post ferment for three months to build texture. Only 850 cases produced.

Grape: Grenache.



Alternative Series Montepulciano – McLaren Vale, SA

Colour: Deep and dense purple with dark ruby edges.

Aroma: Youthful, perfumed summer berries leap from the glass. Fresh blackberry are complimented by hints of bay leaf and star anise.

Palate: Juicy and ripe dark red fruits abound. Black cherry, deep plum and mulberry meld effortlessly with crisp tannins and vibrant acidity. Don't be afraid to chill me in summer.

Technical: Hand picked fruit with 10% whole bunches added to the bottom of the fermenter with the remainder destemmed with no crushing resulting in whole berries. Open fermented for 14 days and gently hand plunged twice a day. Pressed to seasoned oak and a 1,600L oak vat and matured for 8 months. No fining or acid additions and lightly filtered at bottling. Only 440 cases produced.

Grape: Montepulciano.



Alternative Series Sangiovese – McLaren Vale, SA

Colour: Dark ruby red

Aroma: Fresh and lifted, displaying pomegranate and cranberry, with hints of wild herb and savoury spice.

Palate: Bright red fruits abound, sour cherry, red currant and wild strawberry. Medium bodied with youthful tannins and tight natural acidity. The perfect combination of new world vigour and old world charm.

Technical: Selective harvesting producing whole berries. Transferred directly to open fermenters, no destemming crushing. Gently hand plunged twice a day throughout the 10 day fermentation. Pressed to seasoned oak and matured for 8 months prior to bottling. No additions or fining and lightly filtered at bottling. Only 500 cases produced.

Grape: Sangiovese.





Winemaker: Alex Sherrah | www.haselgrove.com.au | VEG

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'Staff' Chardonnay – Adelaide Hills, SA

Colour: Straw Yellow.

Aroma: Lifted aromas of honey dew and citrus, with nuances of cashew and toasty oak.

Palate: Full bodied with fresh lemon zest and melon flavours. The wine is beautifully balanced with a creamy texture and a refreshing acid line..

Technical: Selectively harvested, whole bunch pressed with gentle pressing, separated into 3 portions, 1 partial solids ferment, two clarified parcels, all 100% barrel fermented in 40% new French oak and 60% 2 and 3 year old French oak. Partial MLF and lees stirred for 6 months, barrel selected and blended before bottling.

Grape: Chardonnay.



'Switch' Grenache/Shiraz/Mourvedre – McLaren Vale, SA

Colour: Ruby red.

Aroma: Deep, dark and brooding, the nose is a true reflection of the three varieties in this blend.

Grenache provides darker, savoury, earthy characters. Shiraz typical red berry and plum, and the Mourvèdre spice and black pepper.

Palate: All of the hallmarks of this world famous blend. Soft and unctuous with a juicy mouthfeel, the wine is full bodied and packed with flavours of red berry and spice. Fine tannins lead to a dry and long finish perfect for food.

Technical: Crushed to Open fermenters with Plunging 3 times daily, fermented for 7 days on skins then pressed directly to 10% new French oak and the balance 2-4 year old French oak to complete primary ferment. All parcels of Grenache, Shiraz and Mourvedre were kept separate until final blending after 10 months of maturation.

Grape: Grenache, Shiraz & Mourvedre.



'Catkin' Shiraz – McLaren Vale, SA

Colour: Deep burgundy.

Aroma: Deep and vibrant in the glass, the nose show intense lift with characters of summer berries, fresh woody herbs with integrated spicy French oak.

Palate: Medium to full-bodied the wine dances seamlessly across the palate. Plum and Juicy blackberry flavours are delightfully balanced by a fine structure and natural acidity. Spicy oak adds complexity and a framework of tannin leading to a long dry finish.

Technical: De-stemmed but not crushed into open fermenters with 3 day cold soak. Plunged 3 x day for 8 days on skins then pressed of to finish ferment in barrel using new and old French oak.

Grape: Shiraz.



'Protector' Cabernet Sauvignon – McLaren Vale, SA

Colour: Ruby red.

Aroma: Lifted generous nose displaying blackcurrant, mulberry, blueberry with hints of dried herbs, underlying spice with a delicate hint of sour cherry.

Palate: Full-bodied with a velvety silk lined balanced palate, dark fruits dominate the palate with subtle nuances of blueberry and raspberry reduction. Integrated oak spice and tannin give rise to a round finish with hints of chocolate, mint and tobacco.

Technical: De-stemmed but not crushed into open fermenters with 3 day cold soak. Plunged 3 x day for 8 days on skins then pressed of to finish ferment in barrel using new and old French oak.

Grape: Cabernet Sauvignon.



Winemaker: Rolf Binder | www.jjhahnwineco.com | 

The Hahn's are as Barossa blue blood as you can get; almost national treasures. Maria and Johann Christian Hahn arrived in the Barossa Valley in 1845. The history does not stop there as the current custodians, Jacqui and James Hahn still live in the original homestead constructed from 1846 to 1848. The partnership of Rolf Binder/Veritas wines and the Hahn family is to recognize the heritage status of this family, the ancient vines and their unique part of the Barossa Valley's history.

'Oakden' Shiraz - Barossa Valley, SA

Colour: Bright, brick red colour

Aroma: Tea leaf, cedar, sweet berries, spice and hints of chocolate.

Palate: Medium bodied displaying delightful juicy flavours of ripe black berry and stewed fruits and spice. The subtle oak gives hints of mocha and vanilla.

Technical: Fermented in open fermenters with a specific yeast specially chosen to enhance the characteristics of Shiraz. The fermenting juice was pumped over twice daily for maximum colour and soft tannin extraction. The wine was then aged for 12 months in a mixture of old French and American oak.

Grape: Shiraz.



'Homestead' Cabernet Sauvignon - Barossa Valley, SA

Colour: Rich deep purple

Aroma: Enticing aromas of sweet black currants, blackberry, cake spice, and a hint of chocolate.

As the wine opens, aromas of blackberry fruits, nutmeg and cassis, with a background hint of sweet oak, fill the nose.

Palate: Ripe and concentrated with a wall of very fine drying tannins. Hallmark varietal black berry fruits fill the mouth, hints of subtle herb, notes of clove and tomato leaf, adding interest and complexity. Shows long persistence of flavour.

Technical: From 3 separate Binder Estate Cabernet vineyards in the Barossa Valley's Light Pass and Vine Vale sub regions with differing flavour profiles and concentration levels. Once picked, the grapes are made into separate wine batches, then the best barrels are selected to match the individual style of our 'Homestead' wine. Matured in a selection of French (65%) and American (35%) oak barrels for 16 months, then blended together to create the final blend, bottled without filtration

Grape: Cabernet Sauvignon.



'Reginald' Shiraz Cabernet - Barossa Valley, SA

Colour: Very deep brick red

Aroma: Notes of tea leaf, cedar, sweet berries, spice, chocolate and cigar box aromas which are all repeated on the palate. Ripe black forest fruits and spice are balanced by rounded tannins and seamless structure

Palate: Reflects the nose with flavours of cedar, stewed fruit and cigar box. Fine drying tannins. A pleasant lingering finish with hints of aromatic restrained oak coming through. Vibrant with good depth, fresh intensity and layers of fruit. Very tight wine that is complex but not confusing.

Technical: Hand and machine harvested, each parcel of grapes is crushed and fermented in 8 tonne open fermenters. Fermentation is completed in tank before the wine is racked to barrel. and aged in a selection of older (6yr) French and American oak for 16 months before blending and bottling. The final wine blend is 60% Shiraz 40% Cabernet Sauvignon.

Grape: Shiraz & Cabernet Sauvignon.



'Stelzer Road' Merlot - Barossa Valley, SA

Colour: A rich deep purple

Aroma: Welcoming hints of stewed plums, perfumed violets, cinnamon and cassis. Further investigation is rewarded with a smooth mouth-filling juice of blackcurrants, sweet spice, nutmeg and cassis.

Palate: Ripe with sweet concentrated fruit and soft velvety tannins, varietal stewed plums and blackcurrant fill the mouth evenly, with hints of spice such as clove and cinnamon, adding interest and complexity. The long persistence of flavour on the finish is supported by the velvety tannins, giving texture to the palate

Technical: From a combination of Binder Estate vineyards in regional Barossa Valley and a small percentage of cooler climate fruit sourced from Eden Valley. Fermented in open fermenters using heading down boards for optimal extraction for 7 days. Wine is then pumped into French (70%) and American (30%) oak barrels to mature for 10 months before final blending and bottling.

Grape: Merlot.



Winemaker: Rolf Binder | www.jjhahnwineco.com | VEG

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Iconic 'Western Ridge 1975 Planting' Shiraz – Barossa Valley, SA

Colour: Opaque dark red, almost black colour wine shares the glass with deep red lights

Aroma: Lifted aromas of vanilla, mocha, dark chocolate and liquorice allsorts.

Palate: A balance history and the house-style is light and fresh, somewhat dry and steely, made up of young fruit, which can take several years aging in bottle to round out before its true potential shines through.

Technical: The Shiraz vines grow on the north-facing slopes of the Binder Estate Western Ridge vineyard, an area famed for rich, fullflavoured wines with lovely depth. The grapes are sourced from selected parcels from mature dry-grown vines and hand-harvested late March for maximum quality. Aged for 22 months in a mixture of French (50%) and American oak (50%) barrels, then blended to create a full bodied, yet juicy vibrant style. Certainly a style of wine that has made the Barossa region famous worldwide.

Grape: Shiraz.



Iconic '1890's Vineyard' Shiraz 2015 – Barossa Valley, SA

Colour: Intense deep red

Aroma: Deep rich mocha, toffee and chocolate are combined with defined, but not domineering, oak character.

Palate: Extremely rich and velvety, with tight round complex flavours of herbs, cloves and deep pure silky Shiraz fruit. The tannins are veneered, smooth and soft with lingering persistence.

Technical: The fruit used to produce this super premium Shiraz were harvested from low yielding, Ancestor vines planted in the 1890s in the Barossa sub region of Vine Vale. It has been determined that these precious vines were in fact the parent vines to the now famous cuttings that were taken to plant the Rolf Binder 'Hanisch' vineyard in 1972. Matured in all new oak, with the majority being American, this is a rich and full-bodied wine that highlights classic Barossa Shiraz.

Grape: Shiraz.



JONES | ROAD

WINES

Winemaker: Travis Bush | www.jonesroad.com.au | 

'The journey of establishing Jones Road has been a trauma and a delight. Always the same goal and focus on producing something fantastic. With every vintage our wines are improving and every vintage our knowledge and understanding of our vineyards, the terroir and the winemaking techniques and requirement best suited to our grapes is increasing. Jones Road wines are progressively attaining recognition and the future is looking very exciting.' Rob Frewer: Founder & Principal

'Junior Jones' Pinot Noir - Mornington Peninsula, VIC

Colour: Dark garnet

Aroma: Ripe wild red and dark cherries, toasted spices and forest berries - really youthful, fresh and concentrated.

Palate: Smooth and supple with plenty of flesh, velvety tannins and long dark cherry flavour.

Technical: Uncrushed grapes were de-stemmed and transferred to a closed fermenter. The fruit was allowed a cold-soak maceration and slow start fermentation. The wine was 'pumped-over' twice daily before being pressed after eight days. After settling in tank it was racked to barrel where it underwent malo. Left on fine lees for four months before being rack & returned for a further 6 months. Gentle fining and filtration to assist in the fruit expression and character prior to bottling.

Grape: Pinot Noir.



Chardonnay - Mornington Peninsula, VIC

Colour: Light Straw

Aroma: Characters of grapefruit, peach and nectarine fruits

Palate: Smooth complex texture and effortless balance.

Technical: Jones Road Estate Chardonnay is a selection of superior quality in the vineyard and made with a view to adding gentle complexity in the winery. Whole bunch pressing, minimal juice settling and incorporating grape solids during barrel fermentation all work to deliver a complex and engaging young Chardonnay. Oak maturation is carefully monitored to ensure the right amount of time in oak is married with the right balance of new and seasoned barrels.

Grape: Chardonnay.



Pinot Gris - Mornington Peninsula, VIC

Colour: Light pear

Aroma: Citrus, spiced pear and apple fruits with freshly baked spiced bread and honeysuckle

Palate: Delicious core of concentrated pear and apple flavour in the middle palate, more spicy complexity here too, finishing clean and fresh.

Technical: The fruit was top-loaded to the press without crushing or destemming to avoid extraction of harsh phenolics or flavours and then pressed gently to tank. It underwent a 24 hour settling before being racked for fermentation in a combination of tank and older French oak barriques. Natural indigenous yeasts were allowed to commence the ferment in the barrels, while selected yeasts were used for the tank fermentation.

Grape: Pinot Gris.



Pinot Noir - Mornington Peninsula, VIC

Colour: Dark Morello cherry.

Aroma: Spicy forest berry, red cherry, cocoa powder and a handsome layer of fine - grained savoury French oak woven throughout.

Palate: The palate is supple, lithe and even with layered tannins holding crunchy red cherry flavour in elegant, gently curved shape. Terrific balance and resolve - cherry stone finish

Technical: Grapes were fermented in open pots after being destemmed not crushed, then a cold soak maceration for 7 days prior to fermentating naturally with indigenous yeasts. After pressing it was racked off heavy lees to a selection of new & seasoned French oak barriques. Malo ferment occurred slowly and naturally. Left on fine lees for 11 months, it was racked & settled in tank for another 3 months before it received a light filtration prior to bottling.

Grape: Pinot Noir.



Pinot Meunier - Mornington Peninsula, VIC

Colour: Dark Morello cherry.

Aroma: Spicy forest berry, red cherry, cocoa powder and a handsome layer of fine-grained savoury French oak woven throughout.

Palate: Supple, lithe and even with layered tannins holding crunchy dark fruit flavour in elegant, gently curved shape. Terrific balance and resolve - spice and earthy finish.

Technical: Grapes were fermented in open pots after being destemmed not crushed, then a cold soak maceration for 7 days prior to fermentating naturally with indigenous yeasts. After pressing it was racked off heavy lees to a selection of new & seasoned French oak barriques. Malo ferment occurred slowly and naturally. Left on fine lees for 11 months, it was racked & settled in tank for another 3 months before it received a light filtration prior to bottling.

Grape: Pinot Meunier.



JONES | ROAD

WINES

Winemaker: Travis Bush | www.jonesroad.com.au | 

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Syrah – Mornington Peninsula, VIC

Colour: Deep dark berry

Aroma: Has a range of ripe dark berry and plum fruits with plenty of cool-climate pepper and spice.

Palate: Tannins are fine and the finish is juicy, fresh and well balanced.

Technical: DBunches are destemmed into small open fermenters with daily plunging through ferment before being pressed to tank. After settling the juice was aged in varying aged French barriques. Following ferment the wine spends 10 months on lees with occasional stirring. Secondary, malolactic fermentation was late retaining the required dark fruit notes in the wine. Lastly preparation for bottling without fining and only minimal filtration to protect purity and complexity.

Grape: Shiraz.



'Nepean' Chardonnay – Mornington Peninsula, VIC

Colour: Light straw.

Aroma: Fresh-cut new French oak offers aromas of grilled hazelnuts, vanillin and spice with nougat and ripe pears, grapefruit citrus and florals – very complex.

Palate: The palate has fine-etched acidity and savoury, nutty, barrel-fermentation flavours. A piercing and linear wine with restrained grapefruit flavour, finishing crisp and mouth-wateringly fresh.

Technical: Whole bunches were top-loaded to the press without crushing or de-stemming and pressed to tank. After settling for 24 hours the juice was fermented in varying aged French barriques. After ferment the wine was left on lees for 10 months with occasional stirring. Secondary, malolactic fermentation was stopped to retain the required citrus notes. The wine was prepared for bottling without fining and only minimal filtration to protect purity and complexity.

Grape: Chardonnay.



'Nepean' Pinot Noir – Mornington Peninsula, VIC

Colour: Dark Morello cherry.

Aroma: Very intense and precise pinot here with violet – like florals, sappy fresh forest aromas, raspberry, a savoury graphite – like mineral edge and a pure red cherry fruit flavour.

Palate: The balance is perfect and the wine delivers plenty of value for this reserve single vineyard barrel selected wine.

Technical: The grapes were destemmed and transferred to open fermenters without crushing and allowed to commence fermentation naturally with indigenous yeasts. It received a light hand-plunging during its 9 day maceration and was pressed to tank. It was racked off heavy lees after 48 hours settling to a selection of new, one & two year old French barriques for maturation of 11 months. Following racking to tank it was left to settle for a further 3 months before having a single light filtration prior to bottling.

Grape: Pinot Noir.





NUGAN

ESTATE

Winemaker: Daren Owers | www.nuganestate.com.au | 

Chief Winemaker, Daren Owers, started his journey at Nugan Estate in 1996, just three days after completing his Food Science degree at the University of Western Sydney. With 204 gold medals awarded both Nationally and Internationally, Daren has received widespread recognition for his winemaking skills, including The Wine Society's Young Winemaker of the Year (Members Choice) in 2004 and more recently becoming an AWAC Scholar, awarded Dux (Equal) of AWAC #28 in 2009. He remains focused on crafting the wines of great finesse, showcasing true regionality from each vineyard.

Pinot Grigio - King Valley, VIC

Colour: Light straw with a youthful green hue.

Aroma: Fresh pear, apple and florals.

Palate: A generous palate of pear, apple and honedew with mineral and citrus accents and a crisp, clean finish.

Technical: Grapes sourced for the Nugan Estate Frasca's Lane Pinot Grigio from the cool climate King Valley region are picked in March, when they are most ripe, and pressed as a whole bunch. After this stage, the fruit will go through a slow and cool fermentation in stainless steel vats to preserve the delicate fruit flavours that are famous from this cool climate region. Once the fruit is dry, the wine will then be left to mature prior to final blending and bottling

Grape: Pinot Grigio.



Chardonnay - King Valley, VIC

Colour: Pale straw with youthful green hues

Aroma: Aromas of peach and nectarine, with mixed spice overtones.

Palate: This Chardonnay presents a rich mouth filling palate of stone fruit biscuit and yeast notes. Additionally, you will also notice the wine has a crisp acidity. This acidity will complement the generously full fruit flavours on the palate.

Technical: On picking the grapes are gently pressed. The fruit for this wine will go through harvest during March. The grapes will then endure a long, cool fermentation in stainless steel vats & French oak barrels, left to mature in French oak for 12 months, during which the team will batonage monthly under the watchful eye of the Chief Winemaker. This is done to add complexity and enhance fruit and oak integration, prior to final blending and bottling.

Grape: Chardonnay.



'Alfredo' Sangiovese - King Valley, VIC

Colour: Dense garnet with a youthful crimson hue.

Aroma: Vibrant aromas of fresh black cherry, blood plum and also dark chocolate.

Palate: A rich palate of spiced plum, sour cherries, dried herbs, bright acidity, followed by plush tannins.

Technical: The grapes for the Sangiovese are sourced from Victoria's cool climate King Valley. Once the winemaking team harvest, fruit is chilled and destemmed in small open fermenters. Here it is left for cold maceration. before the parcels are yeasted and the fruit hand plunged. This is all done in the traditional style to avoid the extraction of bitter tannins. Afterwards, the parcels are divided between stainless steel vats and seasoned French and American oak for maturation ahead of final blending and bottling.

Grape: Sangiovese.



Cabernet Sauvignon - Coonawarra, SA

Colour: Deep purple with vibrant hues.

Aroma: Enticing aromas of blackcurrant and mulberry, melded with hints of mint, leather, cedar, earth and also all spice

Palate: Intense flavours of dark berries, vibrant cassis fruit, followed by velvety tannins, as well as a subtle oak accompaniment.

Technical: Once fruit is harvested, speedy destemming and chilling follow, leaving fruit for a two-day cold soak. After careful inoculation of the parcels with a pure yeast culture, fermentation takes place in Vinimatics and static fermenters with manual pump overs every 6 hours. Once alcoholic fermentation is complete, fruit will remain on skins for a further two days, after which it is pressed into American and French hogsheads for 14 months maturation.

Grape: Cabernet Sauvignon.



Shiraz - McLaren Vale, SA

Colour: Impenetrable, inky red in appearance, with a youthful crimson hue.

Aroma: Brooding aromas of blue and black fruits, over layers of allspice, cardamom, espresso and earth

Palate: A rich, full flavoured palate of blackberry and bramble fruit melded with earth, dark chocolate, and roasted coffee bean.

Technical: Sourced from the McLaren Parish Vineyard in the classic Shiraz region of South Australia. Harvested parcels are destemmed and chilled. After a 48 hour cold soak they are inoculated with a pure yeast culture. Fermentation is undertaken in Vinimatics and static fermenters with manual pump overs every 6 hours. Alcoholic fermentation completed, the wine remains on skins for a further two days before being pressed into American and French hogsheads for 14 months maturation.

Grape: Shiraz.





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Durif – Riverina, NSW

Colour: Rich garnet with a youthful crimson hue.

Aroma: Dark cherry and blood plum over dark chocolate and toasted oak.

Palate: Rich and intense flavours of black cherry, plum pudding and dark chocolate melded with earth and spicy vanillin notes. Well integrated oak with excellent fruit intensity, structure and balance leading to a long, smooth finish.

Technical: After harvest of the grapes, they are crushed, yeast added and finally pumped over in the traditional style. These steps so as to avoid the extraction of bitter tannins. The winemaking team then transfer the juice to American oak for fermentation. The juice will remain in barrels for a further 24 months, where it will mature in both one year old & seasoned French and American oak. Afterwards, it will be ready for final blending and bottling.

Grape: Durif.



'Matriarch' Museum Release Shiraz 2010 – McLaren Vale, SA

Colour: Deep intense garnet with purple red hues.

Aroma: Brooding aromas of black cherry and plum nestled between dark chocolate, espresso and nuances of anise.

Palate: An outstanding rich and full-bodied Shiraz displaying an elegant and seductive palate of opulent dark fruits layered with dark chocolate and anise, silky tannins and well integrated oak.

Technical: This benchmark McLaren Vale Shiraz is a tribute to the drive and vision of the Matriarch of the Nugan family, Michelle Carruthers Nugan. Through her entrepreneurial spirit and strength of character she led the family business through a renaissance transforming it into the Australian success story it is today. She is an inspiration to her family having instilled in us a vision for the future.

The Matriarch Shiraz, sourced from select parcels from our family's premium vineyard in the renowned McLaren Vale, has been hand-crafted to highlight the very best regional characteristics. After whole fruit fermentation and soft air bag pressing, the wine was matured for 24 months in new French (25%) and American (75%) oak. The barrels were routinely tasted by our Chief Winemaker over a two year period, with only the best barrels being selected for the final blend.

Grape: Shiraz.



SMIDGE WINES

Winemaker: Matt Wenk | www.smidgewines.com | 

A Red Five Star Winery is one of the highest accolades possible for an Australian winery, awarded by the James Halliday Australian Wine Companion, the country's most prestigious wine reviews. To be eligible, a winery must be regularly producing wines of exemplary quality and typicity, have had at least two wines rated at 95 points or above, and had a five-star rating for the previous two years. Smidge Wines is proud to have been a Red Five Star Winery consistently since 2017.

'Houdini' Sauvignon Blanc - Adelaide Hills, SA

Colour: Pale straw with a slight green hue

Aroma: Soft kiwi fruit, citrus and subtle melon with a fresh mineral and grassy edge.

Palate: The palate is restrained fine melon and citrus with an underlying straw like note finishing with a herbal edge and mouth watering acidity. The barrel ferment component adds subtle texture and length without an apparent oak note

Technical: "Houdini" was the nickname they gave to their eldest daughter Eliza when, as a toddler, she had an alarming habit of running off and disappearing. The original Houdini, built his reputation as an escape artist, but famously wowed New York audiences by making an elephant vanish on stage. The secret to the Houdini wines' vanishing act is their attractive price and beautiful crafting, making them perfect for drinking now or cellaring for up to 7-8 years.

Grape: Sauvignon Blanc.



'Houdini' Cabernet Sauvignon - McLaren Vale, SA

Colour: Dark core with a lovely red rim.

Aroma: Plum and blackcurrant with notes of violet, chocolate, tobacco, wet ash and herbs.

Palate: Juicy on entry, the mid palate is full of dark fruits with a thread of herbs and spice. The wine finishes long and juicy, balanced with a mouthful of fine tannins.

Technical: From a 65year old vineyard at Willunga. Matured for 14 months in French oak, 10% new. Matt says the vineyard sources for the Houdini red wines are the same as those used for the more expensive wines in the Smidge range and are placed in French oak barrels for 10-18 months.

Grape: Cabernet Sauvignon.



'Houdini' Shiraz - McLaren Vale, SA

Colour: Dark red core with magenta rim

Aroma: Lots of dark fruit, chocolate and mocha, developing fresh charcuterie and some attractive French oak and spice.

Palate: Dense and juicy supported by subtle French oak, mocha and fine focused tannins.

Technical: This 100% Shiraz comes from a selection of premium blocks across the region of McLaren Vale, from the area known as Seaview in the north to Willunga in the south. Vine age ranges from 14 to 45 years old with a mix of both single and double cordon trellis structure. Soil types include dark sand over red clay, red/brown clay/loam mottled with quartz and ironstone and brown loam over limestone.

Grape: Shiraz.



'La Grenouille' Cabernet Sauvignon *Single Vineyard* - McLaren Vale, SA

Colour: Deep colour, almost black with a magenta rim.

Aroma: The aromas are not shy, with lots of dark cherries, plums, with spice and tobacco.

Palate: Dark fruits and chocolate with a balance of juiciness and subtle savoury notes, finishing with long fine tannins.

Technical: La Grenouille from Smidge Wines is a Cabernet Sauvignon sourced from an immaculate vineyard in the western Willunga area at the southern end of greater McLaren Vale in South Australia. The vines on the block are approximately 60 years old.

Grape: Cabernet Sauvignon.



'Adamo' Shiraz *Single Vineyard* - Barossa Valley, SA

Colour: Deep, deep red with a magenta rim.

Aroma: Red fruits and plums, with a simmering earthiness, anise and cinnamon spice.

Palate: There is plenty of dark fruit and spice with a vein of delicious chocolate. The wine is soft and tight with a wonderful balance of acidity and fine tannins giving the palate great length and complexity.

Technical: "91% Barossa Valley, 9% Eden Valley, 16 days on skins, 20 months in used French barriques and hogsheads." This classic Barossa Shiraz was recently given 95pts by James Halliday.

Grape: Shiraz.



SMIDGE WINES

Winemaker: Matt Wenk | www.smidgewines.com | 

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'The Ging' Shiraz *Single Vineyard* - McLaren Vale, SA

Colour: Black core with a deep red / magenta rim.

Aroma: Lifted fresh notes of mocha, vanilla and dark chocolate supported by attractive plums, spice, chary cedar, anise and grilled meats.

Palate: This wine is full of juicy soft plums, which run through the palate, mocha, graphite, cedar and spice and finishes long and balanced with fine tannins and subtle meaty tones.

Technical: *"The Ging is my favorite because it's exactly what you would want a McLaren Vale Shiraz to be. It's bold and bright on the palate with subtle hints of chocolate and dark berries. It is a true and honest wine, but it also has just enough of that roguishness and devil-may-care attitude we all love so much about our Australian way of life."* Matt Wenk

Grape: Shiraz.



'S' Smitch Shiraz - Barossa Valley, SA

Colour: Black core with a deep red rim.

Aroma: Elegant aromas of red/black fruits and spicy, earthy notes with hints of grilled meats, graphite and controlled oak.

Palate: On the palate the fruit continues with rich plums and blueberries, delicate spice and chocolate, which all roll on to a juicy palate with fine tannins that go on and on.

Technical: Each year, Matt tastes through all the barrels and selects the very best for this flagship wine. The first release was nominated for the George Mackay Trophy as Australia's Best Exported Wine. Smidge S has consistently returned 94+ point wines since that first vintage was created back in 2002.

Grape: Shiraz.



Grand Muscat - Rutherglen, SA

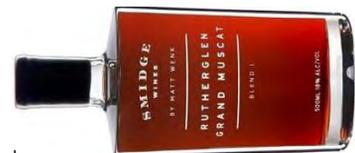
Colour: Deep walnut in colour with subtle red to amber hues and a hint of olive in the rim.

Aroma: Deep raisins, fruit cake and subtle fresh rancio notes all balanced with a sweet spirit.

Palate: Soft, nutty and sweet. The spirit is fine and beautiful rancio notes meld with the volume of sweetness, all the while being refined with vibrant yet soft acid, resulting in a balanced classical style.

Technical: Rutherglen is the epicentre of fortified wines in Australia and this is a testimony to the craft of great muscat making. As a grand muscat, the Smidge Wines Rutherglen Grand Muscat is aged between 15 and 20 years with most mellowing for 18 years. We blend up just 500 - 600 bottles a year so each is special and it is rich, silky and delicious.

Grape: Muscat Blanc.





Winemaker: Daren Owers | www.nuganestate.com.au | 

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Sauvignon Blanc – Goulburn Valley, VIC

Colour: Brilliant straw green.

Aroma: Lifted tropical fruit bouquet of pineapple and passionfruit with a hint of zesty lemon curd and freshly cut lime.

Palate: Fruit-driven flavours with a bright, refreshingly crisp palate and a lingering finish.

Technical: Pristine parcels of the Talinga Park Sauvignon Blanc were whole bunch bag pressed and fermented with aromatic yeast at cool temperatures to retain the delicate natural aromas and flavours of the fruit.

Grape: Sauvignon Blanc.



Chardonnay – Riverina, NSW

Colour: Pale straw.

Aroma: Vibrant aromas of white stone fruit entwined with grapefruit and hints of cinnamon, nutmeg and vanillin spice.

Palate: A fresh and vibrant Chardonnay with a crisp, dry finish.

Technical: Warm sunny days and cool nights are responsible for producing Chardonnay fruit of optimum flavour and balance. The fruit was harvested during the cool of the night to retain delicate natural aromas and flavours. After crushing and bag pressing, fermentation was undertaken at cool temperatures to preserve the delicate fruit flavours with small portions of the blend receiving French Oak treatment to add complexity to the blend.

Grape: Chardonnay.



Rose – Riverina, NSW

Colour: Brilliant pale salmon.

Aroma: Rose petal, watermelon and wild strawberry aromas.

Palate: A textured and generous palate.

Technical: Harvest took place during the cool of the night to preserve delicate fruit flavours and aromas. The Shiraz fruit was crushed, destemmed and cold soaked for several hours prior to pressing and clarification. The clarified juice was inoculated with a pure yeast culture and fermented in stainless steel vats at cool temperatures, to maintain the delicate natural aromas and flavours.

Grape: Shiraz.



Pinot Noir – Riverina, NSW

Colour: Brilliant red garnet

Aroma: Fragrant bouquet of blood plum, black cherry and allspice.

Palate: A palate of complex earthy, dark fruits and savoury tannins.

Technical: To retain the delicate natural aromas and flavours, the Pinot Noir grapes were crushed and cold macerated for several days, then yeasted and pumped over in traditional style to avoid the extraction of bitter tannins. The wine was then fermented and matured with a portion receiving some French Oak treatment during primary fermentation.

Grape: Pinot Noir.



Cabernet Merlot – SE Australia

Colour: Dense crimson colour with youthful purple hues

Aroma: Generous bouquet of blackberry and currant, melded with bay leaf and a touch of mint.

Palate: This richly flavoured wine displays enticing flavours of plum and spicy berry fruit with savoury oak nuances and a silky mouthfeel.

Technical: Balanced, with excellent colour and fruit concentration. The Cabernet Sauvignon and Merlot fruit were harvested at optimum ripeness in the cool of the night to preserve delicate fruit flavours. After picking, the grapes were crushed, yeasted and pumped over in traditional style to avoid the extraction of bitter tannins. The wine was then fermented and matured with some American and French oak treatment.

Grape: Cabernet Sauvignon & Merlot.





Winemaker: Daren Owers | www.nuganestate.com.au | (VEG)

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Shiraz - Riverina, NSW

Colour: Dark red with a purple hue.

Aroma: Aromas of ripe berry fruits, warm spices and black pepper.

Palate: A lively, medium bodied style of Shiraz that is bursting with ripe berry fruit, spices and black pepper, subtle tannins and a long, smooth finish.

Technical: To retain the delicate natural aromas and flavours, the Shiraz grapes were crushed and cold macerated for several days, then yeasted and pumped over in traditional style to avoid the extraction of bitter tannins. The wine was then fermented and matured with a portion receiving some French Oak treatment.

Grape: Shiraz.



Talinga Park Moscato - Riverina, NSW

Colour: Pale straw with green hues.

Aroma: Very fragrant aromas of rose petal, honeysuckle and orange blossom.

Palate: Apricot nectar and tropical juices, with zesty spritz on the finish.

Technical: This 'frizzante' goes through a slow cool fermentation to ensure the perfect combination of residual sugars and acidity.

Grape: White Muscat.





SOUTH AUSTRALIA

The Art of Fine Wine. Situated right in the heart of South Australia's premier wine region is Wayville Estate. These classic wines are ideal as house wines for restaurants and for everyday drinking.

Semillon Sauvignon Blanc – Riverina, SE Australia

Colour: Bright straw with slight green hues.

Aroma: Fresh tropical fruit flavours and grassy notes.

Palate: A crisp, well balanced, light-bodied wine with a soft round palate of fruit layers. Sufficient acid to give a long finish to this wine.

Grape: Semillon & Sauvignon Blanc.



Cabernet Merlot – Riverina, SE Australia

Colour: Light red with vibrant purple hues.

Aroma: Fresh berry aromas.

Palate: Cabernet Sauvignon provides the palate weight whilst the Merlot adds complexity to the wine also softens the palate superbly. Light-bodied with lively acidity that gives this wine a long and refreshing finish.

Grape: Cabernet Sauvignon & Merlot.





Winemaker: Alan McCorkindale | www.alanmccorkindale.com |  

We are a family business with a passion for creating boutique wines with distinct style and flair, using traditional French winemaking and growing techniques. Established by Alan and Mary McCorkindale in 1996 with the planting of a small vineyard in the Waipara Valley, in the South Island of Aotearoa, New Zealand.

Alan is widely regarded as one of New Zealand's leading winemakers with 40 years experience, including in Burgundy, Champagne, Alsace, the Rheingau, Hunter Valley and Tasmania. He has a long list of trophy successes in the Air New Zealand Wine Awards and the International Wine Challenge in London.

Sauvignon Blanc – Marlborough, NZ

Colour: Pale straw.

Aroma: Aromas of gooseberry, hawthorn, citrus and hints of stone fruits.

Palate: Vibrant, dry, with a racy acid backbone, delicate and intense with distinctive minerality and flintiness, and a very long finish.

Technical: Single Vineyard Sauvignon Blanc harvested from the volcanic Greywacke stone soils of our “Awatere River” vineyard in Marlborough, New Zealand. This vineyard consistently produces intensely flavoured grapes with good natural acidity. Machine harvested at night, gently crushed and pressed, then fermented with aromatic yeasts. Wine aged “sur lies” minimal filtration and stabilisation, hand labelled with no compromise on quality.

Grape: Sauvignon Blanc.



Pinot Gris – Waipara Valley, NZ

Colour: Straw-gold.

Aroma: Fig, pear, backed by apple and hints of roasted almonds.

Palate: Dry and elegant with soft acid, textural phenolics and subtle layers of complexity.

Technical: ‘Single Vineyard’ Pinot Gris harvested from the clay/limestone-rich slopes of ‘Montserrat Vineyard’ in New Zealand’s Waipara Valley. This close planted, low yielding vineyard is unirrigated, with ungrafted, low vigour vines. The 2014 season was defined by low crops, high sunshine hours and an early harvest. Gently crushed and pressed, “wild yeast” fermentation, minimal filtration and stabilisation, hand labelled, with no compromise on quality.

Grape: Pinot Gris.



‘Single Barrel’ Pinot Noir – Waipara Valley, NZ

Colour: Garnet colour.

Aroma: Aaromas of raspberry, brambles, and blueberry, and hints of exotic spices.

Palate: The palate is focussed and concentrated, savoury, with gentle tannins, subtle oak and a very long finish.

Technical: Single Vineyard Pinot Noir harvested from the clay / limestone slopes of the “Montserrat Vineyard” in New Zealand’s Waipara Valley. This close planted, low yielding vineyard is unirrigated, with ungrafted vines. Traditional Burgundian winemaking has created a New Zealand Pinot Noir in an “Old World” style. This Pinot Noir has a garnet colour and is a multilayered, complex wine.

Grape: Pinot Noir.



Winemakers: Marcus Wright & Rebecca Wiffen | www.lawsonsdryhills.co.nz | 

Lawson's Dry Hills is currently the only New Zealand wine producer to hold both ISO14001 (Environmental Management) and ISO14064 (carbon zero) accreditations. Combine more than 25 years' experience with an inquisitive spirit, the result is a perfect balance of knowledge and innovation. These two traits can be found in every bottle of Lawson's Dry Hills wine – wonderful, top quality fruit from our carefully nurtured vineyards transformed into imminently drinkable wines using modern winemaking techniques. The dedicated bunch of people who make up our small team at Lawson's Dry Hills are very 'hands on', living and breathing every part of the viticultural and winemaking process.

Sauvignon Blanc – Marlborough, NZ

Colour: Pale straw with green hues.

Aroma: The nose features passionfruit and floral notes with an underlying lime and herbaceous character.

Palate: The palate is fresh, clean and bursting with intense fruit flavours, the wine's texture belies the wine's fruit driven nature. This Sauvignon Blanc is concentrated with lovely minerality and a hint of lees/wild fermentation character.

Technical: A blend of five different vineyards representing a wide range of soils (alluvial silts, gravels, clay) and micro climates. Each vineyard brings its own unique range of flavours and texture to the finished wine. Enjoy now or cellar for up to four years.

Grape: Sauvignon Blanc.



Pinot Gris – Marlborough, NZ

Colour: Pale straw.

Aroma: Fragrant lemon, red apple and stone-fruit aromas.

Palate: Quite a dry yet richly textured palate with fresh, bright fruit characters and a gentle acidity.

Technical: The winemaking for this wine was very straight forward. We are simply seeking to express the wonderful characters we get from these vineyards. The grapes were gently pressed and fermented at cool temperatures to retain the naturally occurring, fresh fruit character. Fermentation was stopped with just a hint of residual sugar and the wine was bottled here at the winery. Cellar for two to three years.

Grape: Pinot Gris.



Pinot Noir – Marlborough, NZ

Colour: A lovely burgundy hue.

Aroma: A warm, inviting nose of strawberry, raspberry and a touch of smoky, vanillin oak.

Palate: Ripe berry flavours are matched with a lovely soft mouthfeel and fine silky tannins.

Technical: The grapes were gently crushed into small, open-top fermenters and they were held cold for five days before being inoculated with specially selected yeast. During fermentation the wine was hand-plunged three times a day to gently extract colour, tannin and flavour from the skins. The resulting wines were left on skins for seven days post-ferment before pressing to predominantly old French oak barriques (just 10% new). The wine was blended after ten months maturation in barrel. Cellar for two to three years.

Grape: Pinot Noir.





Winemakers: Marcus Wright & Rebecca Wiffen | www.lawsonsdryhills.co.nz | 

From selected vineyards within the Marlborough province, these blocks represent the geographic diversity of the region and offer diverse flavour profiles. Ten Rocks is 100% certified sustainable and Toitu certified carbon zero as is all of the Lawsons Dry Hills winery.

Ten Rocks Sauvignon Blanc – Marlborough, NZ

Colour: Pale straw with green hues

Aroma: Delightful passionfruit, citrus and grassy, herbaceous characters.

Palate: This is a wonderfully expressive wine from a fantastic vintage. Small quantities but great flavours! The palate is very approachable with bright, fruity flavours, a gentle acidity and lovely crisp finish.

Technical: A great vintage with ideal weather, so we could pick each block at the perfect time, giving the best possible flavours. After careful pressing, the juice was fermented in tank at cool temperatures to retain all the natural aromas and flavours. After fermentation the chosen tanks were blended to produce this deliciously aromatic and flavoursome wine.

Grape: Sauvignon Blanc.



FRENCH ROSE



ULTIMATE
PROVENCE

Multi Regional, FRANCE (VEG) (ORG)

The regions of Côte de Provence and Sable de Camargue in the South of France are famous for their rosés. French life is rosy! Today, one in three bottles of wine purchased is a bottle of rosé! The definitively Mediterranean climate has long hot summers and low annual rainfall. The marine influence is very marked. Sea breezes bring freshness to the vines during the growing season, ensuring the development of acidity alongside phenolic ripeness.

Ultimate Provence Rose *Organic AOC - Cotes de Provence*

Colour: Pale pink.

Aroma: An intense palette of aromas, delightfully expressed showing apple, rockmelon, watermelon, nectarine and blossom aromas with successive notes of ripe lemon and exotic fruit combined with flaunty florals embodying the vineyards' audacious image.

Palate: This unexpected Rose reveals all in the mouth, with an explosion of freshness underlined with spicy white pepper. A generous wine, simply made for sharing. Elegant and poised yet intense and persistent, followed by a brilliantly focused palate that is juicy and refined. Very long on the finish with crisp, linear mouthfeel.

Technical: This smoothly textured wine holds equal proportions of Cinsault, Grenache and Syrah. With layers of ripe, warm berry flavours, this is a generous wine.

Grape: Cinsault, Grenache, Syrah & Rolle.





BALBI SOPRANI

| www.balbisoprani.it |

Balbi Soprani is a brand offering a complete range of high-quality Piedmont wines and sparkling wines renowned all over the world. The Balbi Soprani project is an agricultural estate that brings together selected vineyards guaranteed by the Capetta family. Winemakers since 1953, the Capetta family operates in Piedmont, in Northwestern Italy, an area that is particularly suited to the cultivation of vines and the production of highly prized wines. An agricultural area whose Vineyard Landscapes have been a UNESCO World Heritage Site since 2014.

Gavi *DOCG* - Alessandria, IT

Colour: Pale straw yellow with greenish highlights.

Aroma: Delicate, containing hints of fresh fruit.

Palate: Dry, pleasant, fresh and harmonious..

Technical: Made from Cortese grapes grown in a small hilly area in the province of Alessandria, near the town of Gavi.

Grape: Cortese.



Nebbiolo d'Alba *DOC* - Alba, IT

Colour: Red, tending toward garnet.

Aroma: Typical light, delicate fragrance recalling violets and wild strawberries; bouquet is expanded and refined with ageing.

Palate: Dry, velvety, full-bodied and harmonious.

Technical: Named after Nebbiolo grapes, the noble ancient varietal from the hills of Alba from which the wine is made, or the autumn fog ("nebbia") typically found in the Langhe at harvest time.

Grape: Nebbiolo.



Barbaresco *DOCG* - Langhe, IT

Colour: Red, tending toward garnet with ageing.

Aroma: Ethereal, pleasantly intense, containing hints of fruit, spices and leather.

Palate: Robust, austere, but velvety and harmonious, with pleasing tannins.

Technical: Made from Nebbiolo grapes grown near Barbaresco, Neive and Treiso: ancient little villages in the Langhe, in the province of Cuneo. Nebbiolo grapes are particularly sensitive to the local climate, producing a wine that is very different from a wine that might be made from the same grape planted elsewhere. Barbaresco must be aged for at least 26 months, including 9 months in wood. Uncork an hour before serving.

Grape: Nebbiolo.



Barolo *DOCG* - Langhe, IT

Colour: Garnet red with orangey highlights.

Aroma: Ethereal, pleasing and intense, with spicy notes and hints of worked leather.

Palate: Full, mouth-filling, full-bodied, with the right amount of tannins.

Technical: Universally considered the king of the wines of Piedmont, Barolo is made from Nebbiolo grapes grown in a limited part of the Langhe, near the town of Barolo. It is aged for at least 3 years, 2 of which are spent in oak or chestnut barrels. Bottles must be stored horizontally in a dry, cool wine cellar. Uncork an hour before serving.

Grape: Nebbiolo.



Balbi Soprani d'Asti Moscato *DOCG* - Piedmont, IT

Colour: Straw yellow or golden yellow, varying in intensity.

Aroma: Harmonious, fragrant, typical aroma of Moscato grapes, containing hints of acacia blossom and wisteria.

Palate: Sweet, pleasantly aromatic, fruity and harmonious.

Technical: Made exclusively from white Moscato grapes grown in the territory of 52 municipalities in the provinces of Asti, Alessandria and Cuneo, round yellow grapes which turn amber on the side facing the sun.

Grape: White Muscat.



Winemaker: Marco | www.bericanto.it |

Bericanto is an exclusive wine project, celebrating 20 years of our successful partnership with our local vinegrowers. We crafted special wines, carefully selected among our partners' best productions. We use special bottles to enhance their uniqueness, deeply rooted in the rocks of our hills. Our vineyards grow on the gentle hilly area between Vicenza, Verona and Padua at the foot of the Alps. We are providing our partner vinegrowers a fixed additional annual contribution. It is meant for the protection of their best products, grow on the highest hilly areas, where the water is scarce. Thanks to the collaboration with **1% For the Planet**, one percent of each bottle goes to clean water projects, as the water is our most important resource.

Pinot Grigio *DOC* - Vicenza, IT

Colour: Brilliant pale gold in color.

Aroma: Intense ripe fruit aromas with slightly aromatic notes.

Palate: Gentle and sapid in the mouth, refreshing taste with an elegant finish.

Technical: Limited yielding, skinless vinification and soft pressing

Grape: Pinot Grigio.



Pinot Noir *DOC* - Vicenza, IT

Colour: Dark violet purple.

Aroma: Ripe berries and spices aromas.

Palate: A unique and challenging "Noir", made by careful selection of grapes of the most suitable areas of our hills. Surprising for intensity and elegance. Smooth and seductive taste, with a lingering finish.

Technical: Limited yielding, cold soak maceration for 3 days, malolactic fermentation on oak casks; aged 6 months in 500l tonneaux.

Grape: Pinot Noir.



Rose *DOC* - Vicenza, IT

Colour: Pale rose colour.

Aroma: An elegant wine with a fresh blossom bouquet.

Palate: Light in body and offering delicate summer fruit flavours enhanced with good acidity.

Technical: Delicate maceration during a controlled pressing allows us to extract the elegant pale rose colour and to bring out the fresh fruit notes within the wine

Grape: Merlot & Red Tokai.



Gran Riserva Colli Berici *DOC* - Vicenza, IT

Colour: Deep garnet red.

Aroma: Fragrant aroma of blackberry with a hint of vanilla, slightly spicy.

Palate: Elegant and harmonic wine, with a full and rich body. Sweet tannins and long aftertaste.

Technical: A selection of hand-picked grapes, partially dried to concentrate flavour, sugar and tannins; cold soak maceration, temperature controlled fermentation; élevage: one year on French oak barrels, followed by one year on concrete vats.

Grape: Merlot, Cabernet Sauvignon & Red Tokai.



Prosecco *DOC* - Vicenza

Colour: A bright and vivid gold color.

Aroma: The bouquet is fruity and elegant with crunchy notes of green apple along with notes of spring flowers.

Palate: Fine bubbles caress the palate, making it deliciously light and playful. A pleasant mineral note, well-balanced by fruity flavours of apples and banana. Sparkling and slightly aromatic note, refreshing taste with dry persistent finish.

Technical: Glera grapes. Prosecco Doc, since 1754 in the Berici-shire (acclaimed in the "Roccolo Ditirambo", by the writer Acanti). Brut sparkling wine, "metodo Martinotti" (fermented in tanks).

Grape: Glera.





Winemaker: Marco | www.cieloeterravini.com.it |   

Since 1908 our family has been delivering great quality wines and developing professional winemaking know-how. Today we want to create a new collection of extraordinary Italian blends, where our master winemaker combines renown varietals with less popular ones, to protect Italian viticulture Biodiversity. We also believe that the art of winemaking is a combination of different territories and the ability to blend different varietals to obtain unique wines designed to suit and intrigue the most demanding consumers.

'Appassimento' Sangiovese/Primitivo IGT - Puglia, IT

Colour: Garnet red.

Aroma: The nose is a harmonic and fine blend of dried cranberries, currants, nutmeg and pepper.

Palate: In the mouth it is vibrant with ripe berry fruits, smooth with velvety tannins. The very long finish features the typical notes of the "Appassimento" technique, that is raisins and spices.

Technical: A unique Apulian red wine, made 100% with a natural grapes drying process called APPASSIMENTO.

Grape: Sangiovese & Primitivo.



'3 Passo' Fiano/Chardonnay - Puglia, IT

Colour: Golden yellow.

Aroma: Wide and intense with pleasant hints of tropical fruit.

Palate: Fresh and fragrant with great structure and smoothness; Delicate and aromatic aftertaste.

Technical: 3 Passo means 3 steps to obtain a unique Italian blend. Italian vocation terroirs. Only organic grapes. Masterful vegan winemaking. Denomination: White Organic Wine. Luca Maroni 96 Points.

Grape: Fiano & Chardonnay.



'3 Passo' Sangiovese/Negroamaro - Puglia, IT

Colour: Deep red with garnet notes.

Aroma: Intense and mature fruit, with oak notes.

Palate: Rich and Mature fruit, with soft oak hints

Technical: 3 Passo means 3 steps to obtain a unique Italian blend. Italian vocation terroirs. Only organic grapes. Masterful vegan winemaking. Denomination: Red Organic Wine. Luca Maroni 98 Points.

Grape: Sangiovese & Negroamaro.



Cielo 'Love Story' Prosecco DOC - Veneto

Colour: Soft straw yellow.

Aroma: Fresh and floral bouquet, slightly aromatic.

Palate: Fruited and elegant.

Technical: A toast to the territory of Verona where in 1530 Count Da Porto wrote the famous novel Romeo & Juliet. The famous castle overlooks the Cielo vineyards.

Grape: Glera.





Winemaker: Ceretto and Cordero | www.www.corderodimontezemolo.com |  

Since 1340, 19 generations one after another, have managed the Monfalletto property in the town of La Morra, the center of the production of Barolo wine. The land has always been managed using the most efficient and least invasive cultivation techniques to preserve the biodiversity of the area and to guarantee a healthy and suitable environment for all individuals that work and contribute to the final production quality. In the autumn of 2013 the winery decided to begin the certification process of the Estate's ORGANIC GRAPE production.

Barbera d'Alba DOC - Piemonte, IT

Colour: Intense violet hue.

Aroma: Fragrant bouquet of ripe fruit and spices.

Palate: Full-bodied and fresh. Very soft tannins.

Technical: The Barbera grape has always been grown in Piedmont. Its potential emerged energetically in the early 1990s thanks to various producers and now it is an indispensable and distinctive representative of this area. This wine is obtained from the fusion of all the plots of Barbera managed by the winery which, due to their different age, location and soils, are harvested separately, then aged for a short period of 4/6 months in wood and finally joined together in a single cuvée to maintain a freshness, balance, pleasantness and genuineness that make it ideal for every palate.

Grape: Barbera.



'Monfalletto' Barolo DOCG - Piemonte, IT

Colour: Deep garnet color.

Aroma: Perfectly mixed floral and spicy qualities in the nose.

Palate: Notes of licorice, cherries in liqueur, cacao and fresh raspberries. Rich, full-bodied and elegant on the palate, its main characteristics are its pleasantness, delicacy and readiness to drink, making it a Barolo that can be enjoyed from an early age.

Technical: The company's flag, symbolic wine, the label that more than any other embodies the history, heritage, culture and essence that Cordero di Montezemolo aims to express through its work. Made from grapes cultivated in La Morra. Each part of the hill is harvested separately, choosing the best moment for each one. Vinification and ageing in wood follow individual paths and the final blending of all the lots takes place only at the time of bottling.

Grape: Nebbiolo.



'Enrico VI' Barolo DOCG - Piemonte, IT

Colour: Deep garnet color.

Aroma: Delicately spiced bouquet (notes of eucalyptus, licorice and cinnamon), mature fruit (cherries in liqueur, blackberries and prunes) and hints of violets and medicinal herbs.

Palate: Powerful on the palate, lightly acidic, fresh and finish that goes on forever.

Technical: Originating from an exceptional vineyard occupying an area of about two hectares at an altitude of 300 metres in Castiglione Falletto, set in iron-rich soil planted with vines over 50 years old and exposed southwest. Barolo Enrico VI has been the only Barolo from a different territory, far removed from the rest of the vineyards of La Morra. A microclimate, the result of which is a "masculine" Barolo with a strong personality, sturdiness, earthiness and prominent mentholated notes. The palate displays more breadth and volume but, at the same time, an abundance of soft and sweet tannins.

Grape: Nebbiolo



FANTINI

GROUP

FARNESE

Winemakers: Group | www.farnesevini.it |

The Fantini Group was born in the small town of Ortona, Abruzzo, the heart of the Mediterranean. Founded in 1994 by three partners, Filippo, Valentino and Camillo also called “the three dreamers” because they were able to make dreams that seemed impossible, come true, to create a reality that was the flagship of Southern Italy without having much money nor vineyards but with a highly innovative business model. This is where the largest “Boutique Winery” in Italy is based. This implies a meticulous attention to every single detail, starting from the vineyards. The grapes are carefully selected and the processing carried out by a team of 21 young winemakers with great international experience, creating wines of great value, appreciated all over the world.

Fantini Chardonnay *I*GP - Abruzzo, IT

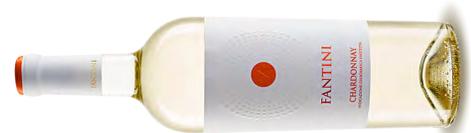
Colour: Bright straw yellow.

Aroma: Fruity with notes of tropical and yellow pulp fruit.

Palate: Intense, quite persistent, full bodied, well-balanced.

Technical: From the Ortona district. Vinification: Delicate stalk-stripping and crushing. Pressing, clarification, fermentation of clean must for 20 days at 12°C.

Grape: Chardonnay.



Fantini Pinot Grigio *I*GP - Sicilia, IT

Colour: Pale straw with green hues.

Aroma: Complex, fruit and herbal aromas, vanilla, nutmeg.

Palate: Fruity, peach, grapefruit, lemon-lime and mineral flavours; medium body with roundness and a pleasant mouthfeel, good balance; finish is long, clean, spicy yet delicate.

Technical: Vinification: Crushing, de-stemming, soft pressing and static decantation. The clear must is then fermented at a temperature between 12-14°C. At the end of the fermentation, the lees are left to rest for about 3-5 months and then the wine is transferred and sulphited.

Grape: Pinot Grigio.



Fantini Rose Cerasuolo *D*OC - Abruzzo, IT

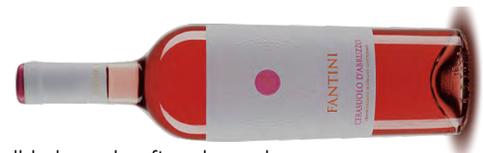
Colour: Bright cherry pink.

Aroma: Intense and persistent, delicate fragrance.

Palate: Very fruity with notes of small red fruits (strawberry). Medium body, intense, well-balanced, soft and round, very long in the mouth. Drink young.

Technical: Variety: Montepulciano d'Abruzzo. Production Area: Crecchio and Vasto districts. Vinification: Harvest at the beginning of October. Soft stalk-stripping and crushing. Brief maceration on skins (about 6 hours). Fermentation without skins for 15 days at 12°C in order to obtain ideal colour and taste.

Grape: Montepulciano.



Fantini Montepulciano d'Abruzzo *D*OC - Abruzzo, IT

Colour: Ruby red with garnet highlights.

Aroma: Fruity (red fruit, “marasca”, plum) with hints of vanilla.

Palate: Intense, persistent with red fruit, plum and cherry. Full bodied, well balanced, slightly tannic and long-lasting. Ready to drink.

Technical: Production Area: Crecchio, San Salvo and Pollutri districts. Vinification: Delicate stalk-stripping and crushing. Maceration-fermentation for 15 days.

Grape: Montepulciano.



Fantini Sangiovese *I*GT - Abruzzo, IT

Colour: Garnet red.

Aroma: Fruity aromas of strawberry and black cherry.

Palate: Intense and persistent, fruity with a winey note and wood flavour. Medium body, good tannins, balanced and ready to drink.

Technical: Production Area: Town of Ortona, San Salvo and other small lands.

Vinification: Soft stalk-stripping. Maceration-fermentation for 10 days.

Grape: Sangiovese.



FANTINI

GROUP

FARNESE

Winemakers: Group | www.farnesevini.it |

The Fantini Group was born in the small town of Ortona, Abruzzo, the heart of the Mediterranean. Founded in 1994 by three partners, Filippo, Valentino and Camillo also called “the three dreamers” because they were able to make dreams that seemed impossible, come true, to create a reality that was the flagship of Southern Italy without having much money nor vineyards but with a highly innovative business model. This is where the largest “Boutique Winery” in Italy is based. This implies a meticulous attention to every single detail, starting from the vineyards. The grapes are carefully selected and the processing carried out by a team of 21 young winemakers with great international experience, creating wines of great value, appreciated all over the world.

‘Casale Vecchio’ Montepulciano d’Abruzzo *DOC* - Abruzzo, IT

Colour: Strong ruby red with garnet high-lights.

Aroma: Intense, persistent, fruity with a strong aroma of ripe red fruits, “amaretto”, marzipan, spices.

Palate: Dry, warm, elegant tannins. Wine of excellent flavour and well-balanced.

Technical: Production Area: Colonnella, Ancarano, Controguerra and Roseto Degli Abruzzi districts.

Vinification: Extraction of must for 10%, use of yeast “FARNESE SELECTION”. During the first days, fermentation at low temperature allows a good extraction of polyphenols, responsible for the red colour of the wine. Then temperature controlled at 27°C. Malolactic fermentation, refining into American wood barriques for about 6 months.

Grape: Montepulciano.



‘Don Camillo’ Sangiovese/Cabernet Sauvignon *IGT* - Abruzzo, IT

Colour: Intense ruby red.

Aroma: Fruity scent, with notes of jam and cherry preserved in alcohol, spicy notes of liquorice, aromas of vanilla and faded flowers.

Palate: Full bodied, good tannins, with a pleasant sour after-taste, ready to drink. Modern interpretation of the Super Tuscany whose main characteristic are fruit and elegance; a wine flexible for different kinds of courses.

Technical: Production Area: Ortona district. **Vinification:** soft stalk-stripping and crushing. Maceration-fermentation for 20 days. Malolactic fermentation in French wood barriques and refining for 6 months.

Grape: Sangiovese & Cabernet Sauvignon.



Edizione Cinque Autoctoni N° 20 - Abruzzo/Puglia, IT

Colour: Very deep garnet red.

Aroma: Intense with notes of cherry and blackcurrant.

Palate: Very intense and persistent with notes of dark red fruit, herbs, cinnamon, cloves, cocoa, liquorice and hints of mineral. Great structure, good balance between alcohol and freshness, velvety tannins, very persistent with a long finish. Ready to drink, or can well be aged for a long time.

Technical: Proving it is possible to make a great red wine that is an expression of the enormous patrimony of the autochthonous vines in Italy, with the best characteristics of taste and fragrance, that seldom can be found in a high level wine like this. **Vinification:** Soft stalk-stripping. Maceration-fermentation for 25 days. Malolactic fermentation in barriques followed by 13 months maturation.

Grape: Montepulciano 33%, Primitivo 30%, Sangiovese 25%, Negroamaro 7%, and Malvasia Nera 5%.



Fantini Montepulciano d’Abruzzo *Magnum* *DOC* - Abruzzo, IT

Colour: Ruby red with garnet highlights.

Aroma: Fruity (red fruit, “marasca”, plum) with hints of vanilla.

Palate: Intense, persistent with red fruit, plum and cherry. Full bodied, well balanced, slightly tannic and long-lasting. Ready to drink.

Technical: Production Area: Crecchio, San Salvo and Pollutri districts. **Vinification:** Delicate stalk-stripping and crushing. Maceration-fermentation for 15 days.

Grape: Montepulciano.



Fantini Sangiovese *Magnum* *IGT* - Abruzzo, IT

Colour: Garnet red.

Aroma: Fruity aromas of strawberry and black cherry.

Palate: Intense and persistent, fruity with a winey note and wood flavour. Medium body, good tannins, balanced and ready to drink.

Technical: Production Area: Town of Ortona, San Salvo and other small lands.

Vinification: Soft stalk-stripping. Maceration-fermentation for 10 days.

Grape: Sangiovese.



MASI®

Winemaker: Group | www.masi.it | 

With roots in Valpolicella Classica, Masi produces and distributes Amarone and other premium wines inspired by the values of the Venetian territories. The use of native grapes and autochthonous methods, and the research and experimentation carried out by its Technical Group, make it one of the most famous producers of high-quality Italian wines in the world. After more than 200 years of passionate winemaking the company is still in family hands, run by the sixth and seventh generations.

'Bonacosta' Valpolicella Classico DOC - Verona, IT

Colour: Medium intensity cherry red.

Aroma: Intense bouquet with ripe cherry aromas.

Palate: Fresh with good acidity, soft and silky tannins. Cherries are the dominant flavour, with hints of vanilla.

Technical: Valpolicella Classico, praised by Hemingway as "a light, dry red wine, as friendly as the house of a favourite brother", is made here in an elegant style full of simplicity and freshness. Made in the Valpolicella Classica region from a blend using the traditional Veronese grapes: Corvina, Rondinella and Molinara.

Grape: Corvina, Rondinella & Molinara.



'Campofiorin' Rosso IGT - Verona, IT

Colour: Intense ruby red.

Aroma: Ripe cherries and sweet spices.

Palate: Rich, intense cherries and berry fruit; good length and soft tannins. Full bodied, smooth and velvety, but approachable and versatile in its food pairings. Combines simplicity with style, strength and majesty.

Technical: This is the original Supervenetian created by Masi in 1964 and internationally recognised as a wine of "stupendous body and complexity", the prototype for a new category of wines from the Veneto inspired by the Amarone production method (Burton Anderson). Its own production method was described by Hugh Johnson as "an ingenious technique".

Grape: Corvina, Rondinella & Molinara.



'Costasera' Amarone Classico DOCG - Verona, IT

Colour: Very dark ruby red.

Aroma: Baked fruit, plums and cherries.

Palate: Fruity tastes, with hints of coffee and cocoa. Very well balanced. Proud, majestic, complex and exuberant: this is Masi's gentle giant.

Technical: A benchmark for the Amarone category, which, together with Barolo and Brunello, makes up the aristocracy of the Italian wine world. The product of Masi's unrivalled expertise in the appassimento technique, whereby traditional grapes for the Valpolicella Classica area - Corvina, Rondinella and Molinara - are laid out on bamboo racks to concentrate their aromas during the winter months.

Grape: Corvina, Rondinella & Molinara.





Winemaker: Group | www.cantinamesa.com |

Bright, white, minimalist and unexpected, Mesa stands at the top of the hills that slope gently down towards the Valley of Porto Pino. It emerges suddenly from the greenery of the Mediterranean shrubland and of the vineyards, from which it observes with satisfaction the surrounding area and the fruits of the vine-growers' labour. The grapes are picked and carefully selected by hand, destemmed on the top floor of the winery and left to precipitate directly into the vats on the floor below where the must begins to ferment. The wine is then transferred into the deepest part of the cellar, where it matures in wood and in concrete tanks, several meters below ground level.

'Giunco' Vermentino *DOC* - Sardinia, IT

Colour: Bright straw yellow.

Aroma: Intense with citrus zest, white-fleshed fruit and tropical fruits with balsamic notes from Mediterranean shrubs and hints of iodine.

Palate: Tasting is energetic and quick-fire yet all-embracing, freshness and saltiness dictate the rhythm and underpin the aromatic fruity and balsamic hints.

Technical: Manual harvest in 20kg crates end of August - beginning of September. Grapes are chilled at 10 °C before destemming and gentle pressing. The most prized first fractions are cold-decanted for 48 hours before fermentation and kept at 15 - 18 °C. The wine is left on the lees for at least 4 months then bottled aged for at least 1 month before release.

Grape: Vermentino.



'Opale' Vermentino *DOC* - Sardinia, IT

Colour: Deep straw yellow with green reflections. **Aroma:** Intensity, richness and complexity. Mature yellowfleshed fruits, notes of Mediterranean shrubs and iodine which create an intriguing mix with hints of sweet spices and patisserie.

Palate: Taste is energetic and quick-fire yet all-embracing, freshness and saltiness dictate the rhythm and underpin the aromatic fruity and balsamic hints.

Technical: The crushed destemmed grapes are chilled to 4°C and macerated for around 12 hours, followed by soft pressing then natural cold decanting of the must. Fermentation using selected yeasts at 18 - 20 °C. After fermentation, the wine is left on the lees for 6 months. Maturation is completed in bottle for a minimum of 2 months.

Grape: Vermentino.



'Moro' Cannonau *DOC* - Sardinia, IT

Colour: Bright, consistent ruby red with purplish tints.

Aroma: Impact is dominated by rich bouquet of red and black berries, including raspberries, blackcurrant and blackberries. Floral notes of violets and herbal notes of mint.

Palate: Abundance of alcohol gives the wine fresh notes on one hand and savoury notes on the other. Two extremes providing the structure for the well-balanced flavour with assertive sharp tannins keeping the progression dynamic and even more intriguing with its plunge into fruitiness.

Technical: Maceration and periodic rack-and-return during fermentation in steel for around 14 days at a constant temperature between 24 and 28° C. After racking, part of the wine is aged in 1st and 2nd fill tonneaux for 8 months and the remaining part in steel. The wine is then assembled and aged for at least 3 months in bottle.

Grape: Cannonau.



'Buio' Carignano del Sulcis *DOC* - Sardinia, IT

Colour: Dense, bright ruby red.

Aroma: Ample, sophisticated nose with hints of ripe red berries, Mediterranean herbs and hot spices.

Palate: Exudes nobility and richness in spite of its energetic, eager youthfulness rich in iodine and fleshy. Biting but not aggressive tannins, coupe with underlying savouriness, give momentum to the fruity and balsamic notes.

Technical: Grapes are destemmed and lightly crushed and then fall into the vats for fermentation, they macerate with the must for 9 - 12 days at 26 °C. After racking the wine is left to age in steel for at least 6 months. Maturation is completed in bottle for at least 2 months.

Grape: Carignano.



'Buio Buio' Carignano del Sulcis Riserva *DOC* - Sardinia, IT

Colour: Intense ruby red with bright, iridescent tones.

Aroma: On the nose the wine takes flight, its richness and aromatic complexity are gradually revealed first in flowery, red berry notes then in tones of Mediterranean balsam and oriental spice.

Palate: Rich, full, satisfying. A silky, layered progression which is enlivened by many-hued freshness, an underlying savoury streak and punchy yet rounded tannins, all thrusting to a long, enchanting finish of wild berries and herbs.

Technical: Grapes are only destemmed, maceration during fermentation of 18 - 20 days at a constant temperature between 24 and 28 °C. The wine is partly wood-aged in 2nd or 3rd vintage tonneaux or barriques for 12 months and partly steel-aged. Assemblage in concrete for a minimum of 6 months is followed by maturation in bottle for at least 6 months.

Grape: Carignano.



Winemakers: Group | www.pasqua.it |

The name Pasqua stands for wines, vineyards, deep relationship with the land. Founded in 1925 in Verona, Pasqua Vigneti e Cantine was born of the Family's love for Valpolicella. Three generations of people with a Veronese heart and an international soul, sharing the same great passion: viticulture and the production of unique wines, first in Veneto and then also in the Italian regions of the most renowned DOC.

Pinot Grigio delle Venezie 'Capitolo' DOC - Veneto, IT

Colour: Straw yellow.

Aroma: Floral aroma of acacia blossom, with hints of pears as well.

Palate: Intense and very well-balanced, with fruity notes of apples and pears.

Technical: The grapes are vinified in white. The must undergoes a light cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16-18° C. Then the product is cleaned, stocked in stainless steel tanks and aged in bottle.

Grape: Pinot Grigio.



Merlot TreVenezie 'Capitolo' IGT - Veneto, IT

Colour: Intense red.

Aroma: Inviting scents of blackcurrants with hints of plums and herbaceous notes.

Palate: Particularly rounded fruit, underpinned by velvety tannins and with great length and persistence.

Technical: This intense red wine is the result of strict grape selection in the finest vineyards of the Veneto and of Friuli. Red vinification with maceration of the skins, frequent pressings and thermally-controlled fermentation. Malolactic fermentation and stocking in stainless steel tanks.

Grape: Merlot.



Pasqua Prosecco Extra Dry Piccolo DOC - Verona

Colour: Bright straw yellow with some greenish hints.

Aroma: The nose is pleasant and fruity, with good intensity.

Palate: It has a fresh flavor, and to the palate is pleasant and harmonious.

Technical: Sparkling wine produced with the "Glera" grape variety, native to the Treviso area. In this countryside there are the best soils and climate conditions that grant a wine unique in characteristics.

Grape: Glera.



Pasqua 'R&J' Prosecco DOC - Verona

Colour: Bright straw yellow in colour, enhanced with evident greenish highlights.

Aroma: Fruity and rather intense on the nose.

Palate: A vivacious and fresh wine, balanced on the palate. The mouth-feel is aromatic and has good length, with a pleasantly tangy and mineral finish.

Technical: If wine "is the Poetry of the Earth to the Heavens", as Mario Soldati said, it is also a story, and this wine tells the love story that made Verona famous all over the world, that of the sweethearts Romeo and Juliet. A legend, a place, a myth that attracts thousands of tourists every day to visit one of the most romantic places and invites them to leave and exchange messages of love in the courtyard of "Juliet's house" An original photograph of the Juliet's courtyard by photographer Giò Martorana, has become the only look for this wine, an unmistakable element of its identity.

Grape: Glera.



Pasqua Rose Prosecco Millesimato DOC - Verona

Colour: Coppery colour with a hint of pale salmon.

Aroma: A refined bouquet with notes of pear and raspberry.

Palate: Dry with hints of red fruits with refreshing acidity, the addition of Pinot Nero gives this wine added structure to go alongside the elegance of Glera.

Technical: A sparkling wine made using the Charmat method, Glera variety grape native to the Treviso region and a portion of Pinot Nero to enhance the colour and structure of the wine. An extremely quaffable wine, suitable for all occasions.

Grape: Glera and Pinot Nero.





Winemakers: Group | www.pasqua.it |

The excellence of Pasqua Vigneti e Cantine production are signed by Famiglia Pasqua and tell the deep connection with the territory through the great Veronese and Veneto classics. Verona is the Italian city at the centre of the most romantic love story ever, 'Romeo & Juliet', a title lent to a one-of-a-kind wine. The photo on the label was shot by photographer Giò Martorana and is a tribute to all great passions, just like our family's passion for wine.

'Famiglia' Valpolicella DOC - Veneto, IT

Colour: Ruby red.

Aroma: Fresh, with scents that recall red fruits such as redcurrants and raspberries.

Palate: On the palate it is well-structured, rounded and harmonious, with evident red fruit notes.

Technical: The grapes are pressed, then left to macerate on the skins for 8-10 hours at 10 °C. During fermentation carried out at controlled temperature for 10-12 days, the must undergoes frequent remontages to favor extraction. After malolactic fermentation, it is transferred to oak barriques where it matures for some months before being assembled and bottled.

Grape: Corvina, Corvinone, Rondinella, Croatina.



'Famiglia' Valpolicella Ripasso DOC - Veneto, IT

Colour: Ruby red.

Aroma: This wine displays assertive aromas of morello cherries, but also of blueberries and currants, which give way to liquorice notes and toast-like hints.

Palate: Tasting reveals a medium-bodied, smooth and easy to drink wine. Fruity and rich with a tiny hint of earthiness. Every drink is a mouthful. A very well balanced wine.

Technical: Pressed and destemmed grapes are fermented at 25-26 °C with remontages every 8 hours to extract polyphenols and anthocyanins, then in steel tanks it is left on the dried skins of the Amarone to ferment again, enhancing the structure and aromas of the wine, according to traditional "Ripasso method". Decanted to barriques of various capacity and toasting, it stays for some months before assembling and bottling. Ageing in bottle for 2-3 months.

Grape: Corvina, Corvinone, Rondinella, Negrara.



'Famiglia' Amarone della Valpolicella DOCG - Veneto, IT

Colour: Deep ruby red.

Aroma: An expansive bouquet, with fresh, positive scents of fruits like blackberries and cherries.

Palate: This is our Amarone par excellence. On the palate it displays spicy tones that remind one of chocolate and freshly-roasted coffee, as well as sweetish vanilla-like notes from its long maturation in wood. It is warm and well-balanced, with gentle tannins and a long finish.

Technical: Obtained from the best bunches harvested by hand and left to raisin in wooden crates for about 4-5 months, the grapes increase in sugar extracts by 25-30%. The dried grapes are pressed and left to ferment for 25-30 days. Then, the product is pressed and racked in steel tanks where malolactic fermentation takes place, after which the wine is placed in small oak barrels where it ages for 18-20 months, before bottling. Aging in bottle for 3-4 months.

Grape: Corvina, Corvinone, Rondinella, Negrara.



'Romeo & Juliet' Passione Bianco IGT - Veneto, IT

Colour: Pale yellow with honeyed overtones.

Aroma: A white wine that, on the nose, reveals intense and decisive aromas, citrus notes and overtones of apricot and peach.

Palate: Passione Sentimento Bianco has been created based on the idea of using Garganega alone to obtain an elegant white, with good structure, which evolves successfully over time. On the palate, it is rounded and pleasant, well balanced with an enduring finish.

Technical: The grapes are selected and picked in advance and left to dry for a brief period in crates to obtain a greater concentration of aromas and sugars. After pressing they are macerated on the skins for 12 hours to increase complexity and structure of the wine. Following vinification in steel tanks, part of the wine is aged in French oak barrels.

Grape: Garganega.



'Romeo & Juliet' Passione Rosso IGT - Veneto, IT

Colour: Beautiful deep ruby red.

Aroma: An intense and lingering nose, with striking notes of red fruits and spicy overtones.

Palate: Balanced, rounded, plush and caressing on the palate, with velvety tannins.

Technical: Red like love and passion. A blend of Corvina and Croatina grapes with a percentage of Merlot, which the drying period renders velvetier still. The grapes are picked by hand and left to dry in wooden crates in the drying loft. There, by means of humidity control and air circulation, they lose around 30% of their water content and achieve a high sugar concentration. Given that the grapes have differing ageing times, vinification takes place separately in steel tanks; the blend being created only after this. PassioneSentimento is aged in oak tonneau barrels for 3 months.

Grape: Merlot, Corvina, Croatina.



Pasqua Vigneti e Cantine, through its brands, can provide a wide selection of high quality products, aimed to satisfy different tastes and consumer habits. Our wines express both enological culture and family tradition, renovating the great Veneto wines and the Italian classics. Pasqua's production of outstanding wines is a result of the company's ties to the Valpolicella and Veneto region. The Icons, the Limited Release wines are the most powerful expression of the passion behind this series.

'Desire Lush & Zin' Primitivo IGT - Puglia, IT

Colour: Deep red color.

Aroma: Warm nose that reveals intense aromas of plums, red fruit, spicy notes, vanilla, coffee and cocoa.

Palate: On the palate, it is warm and round and full bodied. Tannins are soft and velvety.

Technical: The red Primitivo grapes are softly handpicked in 20 kg cassettes and then rapidly brought to the winery where they are destemmed and gently crushed. They remain for one week in the tank at low temperature in order to promote pre-fermentative maceration. Alcoholic fermentation runs at 22-26°C for around 15-20 days with daily remontages. When fermentation ends, the wine is racked in another tank where malolactic fermentation takes place. It then lies in wood barrels for 6 months before being bottled.

Grape: Primitivo.



'LUi' Cabernet Sauvignon IGT - Veneto, IT

Colour: Deep red with garnet rim.

Aroma: The use of barrels creates notes on the nose of vanilla bourbon from the The Reunion islands, very sweet but delicate - baba' cream and mascarpone notes with rum, almonds, officinal herbs, dry vegetables, hay.

Palate: Rich, fleshy and complex on the palate with layers of dark fruit. Very soft and velvety tannins mouthfeel and aftertaste of coconut, vanilla, dried fruit with a very long finish and light smoky notes.

Technical: 50% of the Cabernet Sauvignon grapes are partially dried, then blended with Corvina and the remaining Cabernet. After a slow fermentation in steel tanks at between 22-26°C for 40 days, a short maceration on the skins takes place. Malolactic fermentation finished, the wine is aged for 12 months in French oak barrels from Hennessy. These strong toasted barrels are 10 years old and have been used to produce excellent spirits like XO, Napoleon III, Paradis.

Grape: Cabernet Sauvignon & Corvina.



'HEY FRENCH' Bianco Veneto IGT - Veneto, IT

Colour: Honeyed golden yellow.

Aroma: Garganega gives the wine structure, freshness and fragrance with floral notes and intense minerality, a profound expression of the volcanic-origin soil composition.

Palate: The different vintages are expressed in a long succession of hints and notes ranging from just-blooming flowers to chamomile, hazelnut, citrus, tropical fruit.

Technical: This wine is the most powerful expression of the characteristics of the vineyards of origin, located in several different areas on the Veronese side of Mount Calvarina, in the easternmost part of the Soave designation. A blend of the best 4 vintages of the last decade (2013, 2015, 2016, 2017). Maceration on the skins for about 10 hours. Partial malolactic fermentation with approximately 10% of the product in barriques, then aging in second-use wood for about 6 months.

Grape: Garganega, Pinot Bianco & Sauvignon.



'11 Minutes' Rose/'11 Minutes Rose Magnum IGT - Veneto, IT

Colour: Light rosy shade.

Aroma: This a fresh, enveloping rosé with an intense and complex floral bouquet.

Palate: Corvina gives significant acidity to the wine. Trebbiano brings elegance and a long finish; Syrah gives fine fruit and spice notes to the glass and finally, Carménère creates structure, ensuring stability over time.

Technical: In 11 minutes, the skin contact time from which it takes its name, the most noble qualities of the grapes and the slightly rosy shade that characterise this wine are extracted. Once the must is obtained, it is cooled and transferred to a steel tank where it remains for about 11 hours, the necessary time for the more solid parts to decant. Once alcoholic fermentation is concluded, the wine remains in contact with the lees for about 3-4 months.

Grape: Corvina, Trebbiano, Syrah, Carmene.



Pasqua 'R&J' Sparkling Rose - Veneto, IT

Colour: Pale salmon.

Aroma: Notes of pear and red fruit.

Palate: Dry with hints of red fruits and refreshing acidity. Delicate and elegant with persistent perlage.

Technical: Blend of glera, raboso and other indigenous varieties. Obtained from second fermentation with Charmat method in stainless steel tanks. Fermentation takes place at controlled temperature. The Spumante is left on the lees for approximately 90 days and then clarified and bottled.

Grape: Glera & Raboso blend.





Winemakers: Group | www.vinipoletti.com |

Wine Producers Casa Vinicola Poletti was founded by Aurelio Poletti in 1928. As a result of his commitment, followed by that of three generations of his descendants and other hard, honest workers, the company has continued to offer high quality products and services. Casa Vinicola Poletti's production is based on its own grapes that come from fifty hectares of vineyards. The land, located in a very favourable position, was planted with traditional, local varieties from the Romagna region such as Sangiovese. "La Sagrestana" their top quality label is aimed at the most exclusive segment of the market.

'La Sagrestana' Sangiovese Superior *DOC* - Emilia Romagna, IT

Colour: Deep ruby red.

Aroma: Refined and vinous with delicate and slight fragrance of vanilla.

Palate: Dry to the palate but very captivating, harmonic and slightly tannic with an aftertaste of almonds.

Technical: Sangiovese Romagnolo.





Winemakers: Group | www.santamargherita.com |

In 1935 Gaetano Marzotto realised the potential of the large swathe of land between Fossalta di Portogruaro and the Venetian Lagoon which was largely abandoned and needed reclaiming, naming the symbol of the family wines after his beloved companion, Margherita Lampertico Marzotto. Santa Margherita was the first company to vinify pink Pinot Grigio grapes as a white wine. In this process, the must does not remain in contact with the skins, from which it would otherwise take on the rusty color. The white wine Pinot Grigio was the result of that choice and of studies conducted in Alto Adige: an uninterrupted boundless success since 1961!

'Valdadige' Pinot Grigio DOC - Alto Adige, IT

Colour: Straw yellow color.

Aroma: Clean, intense aroma.

Palate: A bone-dry taste (with an appealing flavor of Golden Delicious apples) makes Santa Margherita's Pinot Grigio a wine of great personality and versatility.

Technical: Santa Margherita was the first company to vinify pink Pinot Grigio grapes as a white wine. In this process, the must does not remain in contact with the skins, from which it would otherwise take on the rusty color. Following a soft pressing, the must ferments for 10-15 days at 18 °C (64°). Once the fermentation is over, the wine is stored at a controlled temperature of 15 - 16 °C (59 - 61 °F) in stainless steel tanks until it is time to bottle.

Grape: Pinot Grigio.



Santa Margherita Prosecco Extra Dry DOC - Valdobbiadene

Colour: Pale straw yellow in colour with fine bubbles.

Aroma: Slightly aromatic with hints of renet apples.

Palate: Stimulating freshness, the full-bodied, elegant palate brings out long-lingering subtle nuanced aromatics with fruity hints of pear and peach-like white-fleshed fruits.

Technical: The base wine is placed in pressurized tanks for the prise de mousse and ferments for 18-20 days with the aid of selected yeasts, at a controlled temperature of between 14°C and 16°C. Once the desired pressure has been reached, (approx. 6 bar) the wine is chilled to -4°C to stop fermentation and encourage stabilization. It is then held at a controlled temperature for at least one month in contact with the lees to enable natural maturation, before filtering and undergoing isobaric bottling.

Grape: Glera.





PICCINI®

Wines since 1882

Winemakers: Group | www.piccini1882.it |

"It does not matter how much you do, but how much passion you put into what you do". More than a century ago, in the enchanting scenery of the Chianti Classico, Angiolo Piccini founded a small winery together with his wife Maria Teresa Totti. "With courage and determination we have taken one of the oldest, most traditional wines of Italy and made it contemporary, vibrant, original and international. The old and the new make a wonderful blend, and Piccini Chianti has become the Chianti of the 21st Century."

'Antica Cinta' Chianti *DOCG* - Tuscany, IT

Colour: Deep ruby red.

Aroma: Intense and persistent fragrance of mature red fruit.

Palate: Well structured, smooth wine, with soft tannins and distinct notes of red fruit.

Technical: Clay is the major component as well as fragmented rock in the form of stones. A selection of the best Sangiovese, Ciliegiolo and Canaiolo grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a long maceration period.

Grape: Sangiovese, Ciliegiolo & Canaiolo.



'Antica Cinta' Chianti Raffia *DOCG* - Tuscany, IT

Colour: Deep ruby red.

Aroma: Smooth, elegant and velvety wine, with powerful aromas of ripe cherry, hints of spice and woody notes.

Palate: A well-structured, smooth wine, with soft tannins and distinct notes of red fruit.

Technical: A selection of the best Sangiovese and Ciliegiolo grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a long maceration period.

Grape: Sangiovese, Ciliegiolo & Canaiolo.



'Antica Cinta' Chianti Riserva Oro *DOCG* - Tuscany, IT

Colour: Deep ruby red.

Aroma: Intense and persistent fruity bouquet develops sinuously, subtle notes of vanilla coming through in the end.

Palate: Warm palate with soft tannins, this wine reveals himself in velvety shades, rich in structure, with a long aftertaste.

Technical: . Antica Cinta pairs a very traditional appellation with a modern communication to represent the Chianti of the 21st century. Mario Piccini wanted to create a wine that could become the spiritual and historical "heart" of the Chianti. Only the finest Sangiovese and Cabernet grapes, selected during harvest, are destined for Chianti Riserva ORO. The ideal point of ripeness, the grapes are processed separately at controlled temperatures with a long maceration. 30% of the blend is placed in barriques and 70% in oak barrels to rest for about 9 months, then further in-bottle maturation.

Grape: Sangiovese & Cabernet.



'Mario Primo' Chianti *DOCG* - Tuscany, IT

Colour: Ruby red.

Aroma: Intense and persistent fragrance of mature red fruit.

Palate: Young, crisp, lean and bright. Well structured, smooth wine, with soft tannins and distinct notes of red fruit.

Technical: Made from a selection of Sangiovese grapes blended with small percentages of Colorino and Ciliegiolo, Mario Primo Chianti boils the Tuscan red wine experience down to its most genuine state.

Grape: Sangiovese, Ciliegiolo & Canaiolo.



Piccini 'Venetian Dress' Extra Dry Prosecco *DOC* - Veneto

Colour: Pale golden yellow with persistent streams of tiny bubbles.

Aroma: A wealth of delicate aromas including white fruit and flowers.

Palate: Tiny bubbles with white fruit and floral notes creates a delicate yet full flavored palate.

Technical: A selection of the best hilly and low yielding sites combined to improved Winemaking techniques underpin this limited edition. The Charmat method here is defined by a slow second fermentation and a prolonged, 3 months rather than the regular 20 days, aging period in pressurized tank. This results in an extremely intense bouquet supported by a fine perlage, a balanced cuvée, as Elegant as a Venetian Dress.

Grape: Glera.





TENUTE ROSSETTI

VINI TOSCANI

Winemakers: Group | www.rossettivini.com |

A modern, young and dynamic company which has its roots in a strong family tradition. Located near Vinci in the heart of Tuscany between Florence and Pisa, Rossetti deals with the production and marketing of various types and denominations of wines from different origins, particularly from Tuscany (Chianti, Chianti Classico).

'Poggio Civetta' Chianti Classico *DOCG* - Tuscany, IT

Colour: Deep ruby red.

Aroma: Ripe cherries and red plums, with subtle notes of toasted vanilla beans and purple flowers.

Palate: On the palate, the wine displays a superbly structured character with bright acidity and a pleasantly savoury finish.

Technical: The Greve is the heart of Chianti, the hilly region of Central Tuscany. The vineyards are on the steep slopes so the wines from the sandy soils are scented and elegant, their perfumes developed by the cool nights and long growing season at such an altitude. Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for 1 - 2 weeks in order to favour the extraction of colour and other polyphenolic substances. 9 Months of ageing in small and big barrels.

Grape: Sangiovese, Canaiolo & Cabernet Sauvignon.



'Poggio Civetta' Chianti Classico Riserva *DOCG* - Tuscany, IT

Colour: Brilliant ruby red with garnet highlights.

Aroma: Cherries, red plums, and currants are layered over notes of earth, rose petals and leather.

Palate: Full-bodied showing excellent structure with firm, integrated tannins and plenty of spice on the long finish.

Technical: Soft pressing of the grapes fermented in stainless steel tanks at controlled temperatures with alternating low and medium temperatures (between 16 ° C and 24 ° C) for 10 days, with macro-oxygenation. Aging wine in French oak barrels for 9 months and at least 5 months in the bottle before release.

Grape: Sangiovese, Merlot & Cabernet Sauvignon.



'Poggio Civetta' Governo all'Uso Toscano *IGT* - Tuscany, IT

Colour: Deep ruby red.

Aroma: Elegant and fine bouquet of sour cherry and bramble notes.

Palate: The palate has a supple, lithe character full of perfumed fruit and is given depth by a mineral vein. Full bodied red wine, rich and creamy, with bold tannins and a long, lightly spiced finish.

Technical: During the harvest period, the healthiest and most mature grapes are picked in advance. Part of these bunches are left drying on racks for 4/5 weeks. Once pressed, these grapes produce a must that added to the wine that has just finished fermentation and has burned all the sugars, starts a second fermentation. The wine ages for 5 months in French wood.

Grape: Sangiovese, Merlot, Cabernet Sauvignon & Syrah.





Winemakers: Group | www.piccini1882.it/en/family-estates/fattoria-di-valiano 

Mount Etna is an active Volcano on the east coast of Sicily, between the two major cities of Messina and Catania. The name comes from the Greek word Aitne, from aithō, “I burn”. One of the most active Volcanoes in the world, it is in a constant state of activity. With its fertile soil, it is rich in vineyards. Torre Mora is a hands-small estate extending for 13ha. Grapes are grown following organic farming methods and regulations. The philosophy of Torre Mora is “One grape one territory”. Torre Mora strives in creating wines that reflect the unique bond between indigenous grape varieties, Nerello Mascalese, Carricante and Etna volcanic Soil and microclimate.

‘Scalunera’ Etna Rosso *Organic DOC* - Sicily, IT

Colour: Ruby red.

Aroma: Fragrant red berries on the nose with yellow fruit and citrus scents. Scalunera displays a rare aromatic profile.

Palate: Complex, dark fruit, black cherry, plums, spice, coffee with austere, elegant, firm tannins. A unique blend of mineral like notes with dominant fruity flavours provide a mix of ripe, dry and pleasantly bitter sensations, with medium body and fine grip.

Technical: Harvest is highly dependent on the vintage, but usually the grapes are ready to harvest in October. The grapes are hand-picked when full maturation is reached. Short maceration between 8 and 10 days to enhance typical aromas. Wine stored between 18 and 24 months in big oak barrels.

Grape: Nerello Mascalese & Nerello Cappuccio.



‘Scalunera’ Etna Rosato *Organic DOC* - Sicily, IT

Colour: Pale, almost salmon like, colour.

Aroma: Expressive nose of small red fruits with delicate notes of ripe peach and passion fruit.

Palate: Fresh palate, exposing good structure and well balanced. Mineral and sapid finish. Its distinct volcanic minerality brings a beach-reminiscent vibe supported by a remarkable concentration.

Technical: Harvest is highly dependent on the vintage, but usually the Nerello Mascalese grapes are ready to harvest in September. The grapes are hand-picked when full maturation is reached. Gentle crushing. 3 hours skins contact. Short fermentation in temperature controlled stainless still vats. No aging. 4 Months in bottle.

Grape: Nerello Mascalese.



‘Scalunera’ Etna Bianco *Organic DOC* - Sicily, IT

Colour: Pale straw with green hues

Aroma: Bold and nimble style, with fresh, white fruit and herbaceous aromas.

Palate: Rich flavours, lively acidity and a fresh mineral essence lingering on the finish. Long, persistent and sapid. Its distinct volcanic minerality, salinity and lemon notes bring a beach-reminiscent vibe supported by a remarkable concentration.

Technical: Harvest is highly dependent on the vintage, but usually the Carricante grapes are ready to harvest in mid September. The grapes are hand-picked when full maturation is reached. Grapes softly pressed. Fermentation in temperature controlled stainless still vats. Aged on lees for 3 to 4 months. 4 Months in bottle.

Grape: Carricante.



VIGNETI DEL SALENTO

Winemakers: Group | www.farnesevini.it/vini-vigneti-del-salento/#rossi-salento |

“Light” and “Stone” - that’s where it all begins in the land of Salento. The “light” penetrates in the secret clefts of the ground with its Mediterranean character, it warms the red colour of the soil, draws the scents from the sea and makes the sparse bunches of grapes turn red. In this special atmosphere the old grapevines lay still and silent, in the same place for almost a century. After years of research to find the best and oldest vineyards in the Manduria and Sava area which, due to their specific soil and climate conditions, are considered the most suitable areas for the main grape variety: the Primitivo.

‘Vigne Vecchie Leggenda’ Primitivo di Manduria DOC - Puglia, IT

Colour: Ruby red with purple at the edge.

Aroma: Intense bouquet with hints of cherries and blackberries, soaked in mint tobacco, slightly spicy.

Palate: The spicy taste makes this wine sweet to the mouth, finishing with notes of cocoa and coffee. Persistent wine, will continue to evolve for the next 10 years.

Technical: Collection of slightly overripe grapes, de-stemming and crushing, maceration at controlled temperature for 10-12 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks. Refining in American and French oak barriques for the next 12 months.

Grape: Primitivo di Manduria.





VIGNETI DEL VULTURE

TERRA, VINO E PASSIONE

Winemakers: Group | www.farnesevini.it/vini-vigneti-del-vulture/#rossi-vulture | 

For centuries the volcanoes were experienced as a source of destruction and death; today our farmers are compensated for the damage caused by the eruptions of the past centuries by being able to grow vines on a lava soil of incomparable wealth of minerals, which provides the grapes with great complexity. Our vines have struggled for centuries to adapt to this land and today varieties like Aglianico and Greco give their best in these beautifully unspoilt areas.

'Piano del Cerro' Aglianico del Vulture DOC - Basilicata, IT

Colour: Deep red.

Aroma: Hints of blackberry and blackcurrants mixed with spicy and balsamic notes.

Palate: Great structure, long, balsamic finish, persisting aftertaste.

Technical: Grapes selected from the best clones and from the oldest vineyards in the Municipality of Acerenza, at 600m above sea level. Double selection of grapes, in order to re-move any traces of vegetable residuals on the bunch. Soft stalk-stripping and destemming. Then vinification in small wood vats, with maceration for 25-30 days and manual pump-overs every 6 hours. Refining: 24 month in new barriques, where malolactic fermentation occurs.

Grape: Aglianico del Vulture.



VIGNETI ZABÙ

VINI DI SICILIA

Winemakers: Group | www.farnesevini.it/zabu-wines/#zabu-red-wines |  

Here in the south, the vines have been completely integrated with the soil since the ancient times, finding a unique natural habitat, the passion of our farmers, and a fantastic team of experienced agronomists and wine makers whose task is to bottle the typical qualities of the Sicilian native grapes.

'Chiantari' Nero d'Avola *DOC* - Sicily, IT

Colour: Intense ruby red.

Aroma: Good intensity, with fruity hints of plum, red flowers.

Palate: well-balanced, warm. Full-bodied, with spicy ending.

Technical: Production area: Municipality of Sambuca di Sicilia. After being destemmed, the grapes go to maceration at a low temperature for 10 to 12 days. After this first process, they are pressed and sent to fresh concrete vessels. At the end the wine is put into French and American oak barrels for at least 6 months.

Grape: Nero d'Avola.



'Il Passo Verde' Nero d'Avola *Organic DOC* - Sicily, IT

Colour: Deep ruby.

Aroma: The bouquet is full of red and dark fruits, spicy and balsamic (eucalyptus) hints, notes of oak.

Palate: Full body wine with very long aftertaste; it is ready to drink now but it has a shelf life of 8 years.

Technical: Production area: Sambuca di Sicilia (Agrigento). Selection of the best organic grapes, with low yield per ha. After a very long fermentation with skin contact to extract colour, body and aromas, the wine is pressed. 50% Of the it is aged in barriques and 50% in concrete tanks for about 6 months, where it undergoes malolactic fermentation. The wine is then bottled to preserve the fruit flavours.

Grape: Nero d'Avola.



'Il Passo' Nerello Mascalese *IGT* - Sicily, IT

Colour: Bright ruby red, vivid, full and intense.

Aroma: Intense aroma of red fruits, spices and red flowers.

Palate: Warm, full, soft and well-balanced, with aftertaste of red fruits during the ending.

Technical: Municipality of Sambuca di Sicilia. Low yield per hectare (70 Qli/Ha). The shoots are cut to allow a natural withering of the grapes to increase the amount of sugar, thanks to the Sicilian hot sun and to the wind that comes from Africa. After around 15-20 days, the grapes have lost about 15-20% of their weight and are then pressed. Fermentation on skins. After a long maceration, the wine is put into barriques made of French and American oak and is left for about 6 months.

Grape: Nerello Mascalese.



VILLA AL CORTILE

M O N T A L C I N O

Winemakers: Group | www.piccini1882.it/wines/villa-al-cortile |

Villa al Cortile is a boutique winery focused on the production of Brunello di Montalcino wines, which are often regarded as the highest expression of Sangiovese grapes. Elegance rather than power to preserve the typical Sangiovese expression in relation to its territory of origin. In the production of Brunello we try to follow the rules of simplicity, balance and tradition. Our ambition is to respect as much as possible the combination of grape variety and territory. For us this means above all not looking for maximum extraction, exasperated concentration and strong flavors, but rather balance and harmony, enhancing the characteristics of Sangiovese in its territory of excellence, Montalcino.

Brunello di Montalcino *DOCG* - Tuscany, IT

Colour: Almost impenetrable dark red colour.

Aroma: An earthy expression of Sangiovese offers aromas of black cherry, rose and eucalyptus notes.

Palate: The palate delivers wild cherry, raspberry, clove, savory herb and licorice alongside gripping tannins and firm acidity.

Technical: Hand harvest. Maceration on the skins is followed by fermentation in temperature controlled medium and small stainless steel vats for 12 days with frequent pumping over and one or two delestage. Malolactic fermentation occurs naturally. 4 Years of aging of which 24 months in oak barrels. Once bottled it rests additional 6 months in bottle prior to its market release.

Grape: Sangiovese.



Brunello di Montalcino Riserva *DOCG* - Tuscany, IT

Colour: Dark and quite intense garnet red, filled with plenty of orange hues

Aroma: Powerful cherry liqueur aromas, elegant leather notes, sweet spices, basil, chocolate and strawberry jam complement a complex and deep aromatic profile.

Palate: Concentrated and dense, with notes of dark plums, dried raspberry, tobacco and leather. Fine tannins on the finish.

Technical: The clusters are hand-picked in 15 Kilo opened bins to ensure no berries are broken. Maceration on the skins in small stainless steel tanks at controlled temperature for 7 to maximum 10 days. Gentle pressing for purity of flavours and to support development of complex aromas, followed by small lot processing and fermentation. Once the skins are removed, young wine is racked several times to remove the solids. Malolactic fermentation occurs naturally. Five years refinement of which 36 months in French oak casks of volumes between 20 hl and 50 hl.

Grape: Sangiovese.





| www.italianbev.it | 

Birra Italia is a premium beer that well represents the unique Italian passion for fine arts. Brewed since 1906, its valuable tradition and history make it a great classic Italian beer, the perfect fusion between the sunny Mediterranean flavors and the cool taste of the Black Forest. Unforgettable moments of pleasure for the beer lovers around the world.

Birra Italia 4.6% - Udine, IT

Colour: Straw gold colour. Nice bright white head.

Aroma: Cracker and grassy hops.

Palate: Sweetly malty, balanced by a soft bitterness, mildly grassy. Medium light in body and lightly fizzy. Crisp and refreshing flavours

Technical: Over a century where major changes occurred in the world, but only the best traditions and certainties remained unchanged. The original fragrance and natural bouquet of Birra Italia persists to date. The contribution of the great brewmasters of the 19th century helped create the unique quality of Birra Italia.



| www.peroni.it | 

Peroni is the Italian lager that unites everyone from North to South. It has been produced since 1846 and, today as then, uses only selected ingredients such as 100% Italian Malt, the result of a special quality of barley, to offer Italians a high-quality beer.

Peroni Red 4.7% - Vigevano, IT

Colour: Coppery golden amber.

Aroma: Light bready malt, caramel, lemon and faint black pepper.

Palate: Medium bodied with high carbonation. Faintly sweet, caramel and brown bread.

Technical: Established in 1846 in Vigevano, just south of Milan, this iconic brand has grown to be one of the most recognisable beers around the globe. Slightly darker than their more famous Nastro Azzurro, this has more defined malty and hoppy characteristics, yet with a crisp refreshing finish that we expect from the Peroni name.





The oldest active brewery in Italy. Menabrea, thanks to its 170 year history of making beer, represents one of the most celebrated and respected brands of beer on the market. A top premium brewery, given the melding of three elements: An original beer recipe, quality raw materials and an inherent beer culture. Representing the very best of Italy throughout the world it maintains as ever exclusive links and partnerships in the worlds of art, design and sport. It is inextricably linked to its home town of Biella and to its Italian heritage.

| www.birramenabrea.com | 

Menabrea 4.8% - Biella, IT

Colour: Golden amber.

Aroma: Fruity, floral aroma with citrus undertones.

Palate: Bready with hints of citrus and metallic hops.

Technical: Menabrea is matured gently in the perfect temperature of cave cellars for a taste of superior clarity. This 4.8% ABV pale lager is well balanced between citrus, bitter tones and floral, fruity undertones giving a consistent and refined flavour. It has a complicated malty, hoppy taste with an exceptional head retention due to the quality of the ingredients and maturation process.



'Arte in Lattina' Menabrea Pilsner 5.2% - Biella, IT

Colour: Golden yellow.

Aroma: Floral aroma with dry clean finish.

Palate: Crisp and floral with clean notes of crackers and citrus.

Technical: Bottom fermented Pilsner-style beer with a compact foam, blond colour and fine level of bitterness.



'Arte in Bottiglia' Unfiltered Menabrea 5.2% - Biella, IT

Colour: Cloudy golden yellow.

Aroma: Fruity, floral aroma with citrus undertones.

Palate: Structured texture with floral aromas and tropical citrus notes.

Technical: Unfiltered blonde beer with a gently cloudy appearance due to suspended yeast. Made in Italy with creativity and passion, it has a rewarding, full-bodied flavor with a soft aftertaste.





Brewer: Teo Musso | www.www.baladin.it |

"I am a provocative man. I reject some of the conventions in the culture of taste, and I try to create paradoxes with my beer. I am someone who loves beautiful things, wherever they come from and regardless of their value. I love to experiment and share the result of my experiences with others, and then see what happens! If you ask me where the limit between work and art is, I would say it is the last centimeter of skin on the little finger of my foot that stays on the earth. I am an unusual entrepreneur, I let emotions guide me!". It only takes a few lines to understand who Teo Musso is, a man who is considered to be one of the most significant representatives of a new way of looking at beer, seen as a strictly craft product.

Isaac *Witbier 5%* - Cuneo, IT

Colour: Hay colour with a slightly hazy appearance.

Aroma: Pleasantly citrus with aromas of spices gradually intensifying as the beer becomes warmer.

Palate: A beautiful harmony of cereals and citrus fruits, which mix and blend creating a delicate flowery and spicy balance. The finish is slightly herbaceous and leaves a faint, yet tantalizing peppery note in the mouth.

Technical: It was 1997 when Teo's first son was born and called Isaac. Immediately after his birth, the joy for this wonderful event turns into creative sublimation and Teo, with his partner Nora's blessings, creates a new beer that he dedicates to his newborn and calls by the same name. It would later become one of the cornerstones of Baladin's production.



Nazionale Blonde Ale *100% Italian Lager 6.5%* - Cuneo, IT

Colour: Deep yellow colour with a very subtle hazy appearance.

Aroma: It's delicate scents are a perfect example of balance between the fruity, herbaceous and malty components.

Palate: Notes of chamomile and citrus fruits, balanced out by the gentle bitterness of Italian hops grown and harvested in Baladin's own hop fields make it simply complex. A clean beer that is easy to drink and will satisfy those who want to drink well, with no compromise.

Technical: September 2011: the birthdate of Nazionale, the first 100% Italian craft beer, made with the barley malt grown in Melfi, hops from Cussanio (planted in 2008 in partnership with Tecnogranda and Cussano agricultural college), coriander, orange peel, and the yeast selected by Baladin in Italy. A milestone in an important project striving for 100% Italianness.



Nora *Italian Spice Beer 6.8%* - Cuneo, IT

Colour: Deep golden colour with a slight hazy appearance.

Aroma: A kaleidoscope of scents that blend into one, pleasant bouquet of fruity, resinous and woody notes, with a subtle touch of incense: a surprise each time the glass is brought to the nose.

Palate: The taste of cereals stands out and anticipates notes of apricot, hazelnut and honey. An explosion of tastes brought together by the freshness of ginger and slight hints of citrus fruits, before finishing with notes of spices and malt.

Technical: After dedicating two beers to his first two children, Teo decides the time has come to pay homage to their mother too. This is the inspiration to create a beer that carries her name and takes inspiration from African culture, given Nora's Berber-Algerian origins.



Rock 'n' Roll *American Style Pale Ale 7.5%* - Cuneo, IT

Colour: Deep color and a slight, homogeneous hazy appearance.

Aroma: The first peppery scents leave room to light spices and notes of cereals, with a balanced harmony between freshness and warmth.

Palate: When sipped, the cereals sing their sweet notes while the ensemble of pepper, spices and hops supports them with a powerful counterpoint.

Technical: If you say Rock'n'Roll, the first thing that comes to mind are great music festivals - Woodstock, the Isle of White Festival - and great bands and singers, from the Stones to Elvis, Patty Smith, The Who, U2 and The Clash, just to mention a few. Peppery and feisty artists! In 2012, on the occasion of the 100th issue of Rolling Stone magazine (Italian edition), the Baladin creative machine created a beer to celebrate the event and the world of R'n'R.



Super Bitter *Belgian Style Strong Amber Ale 8%* - Cuneo, IT

Colour: Amber ale with a persistent, light hazelnut colored head.

Aroma: Fruity and warm scents immediately invade the nose, harmoniously blending with the delicate herbaceous and citrusy notes of the hops.

Palate: Hints of cereals that are perceived with the very first sip. As the first sensations fade, a pleasant and very subtle peppery note emerges.

Technical: Faced with the idea "the more bitter, the better", Teo decides to disguise his most representative beer, Super Baladin, as something that seemingly followed trend. How? By adding American hops using the dry hopping technique, managing to balance them with the natural sweetness and the malty notes of the original beer. This is the origin of Super Bitter. In the US it is sold as Super Floreale, to highlight its overwhelmingly flowery nature, rather than the bitterness.





| www.fix-beer.gr | 

Fix beer bottle, like in the old days! For more than 150 years the distinct bottle of Fix beer has been on every table! This retro bottle, a trademark of this historic beer, appears again on our tables reminding us that the authentic is timeless! The Greek premium lager beer with the longest history and the richest heritage, since 1864, created by Ioannis Fix, is intrinsically linked with Greeks' timeless values and internationally recognized with 38 gold medals and prizes.

Fix Hellas Lager 5% - Athens, GR

Colour: Golden yellow.

Aroma: A refined bouquet of aromas is dominated by the scent of malt.

Palate: Soft and full flavor, balanced bitterness and a rounded long-lasting aftertaste.

Technical: Bringing the Greek seal intact and with a course that exceeds 150 years of branded presence, FIX

Hellas combines the high quality and reliability of a historic brand, being one of the first choices of consumers, not only in Greece but also in many foreign countries.



| www.mythosbeer.gr |

Mythos beer was born in the 90s aka the coolest decade! 1997 was the first year of Mythos in the Greek market and it immediately gained rave impressions from consumers, breaking the status quo of other established beer choices in the Greek beer market by becoming a cool alternative. After extensive taste tests by experts and consumers just like you, we created the original recipe that offers an easy-to-drink beer with rich foam, bright blonde color and awesome taste.

Mythos 5% - Thessaloniki, GR

Colour: A pale golden/yellow lager with a slight haze.

Aroma: The aroma is floral and herbal with a touch of bread.

Palate: Mythos beer tastes of hops with a hint of citrus. On the palate, this beer is smooth.

Technical: The combination of Mythos' exceptional quality with its authentic, impressive, revolutionary personality, has led to its becoming the beer of choice for more and more consumers, not only in Greece. Its unique taste even draws foreigners visiting the country to ask for it by name. The fact that the majority of these are from countries with a strong beer tradition confirms the potential of 'Mythos' beyond the borders of Greece.



| www.athenianbrewery.gr |

Alfa beer was born in 1961 with laughter, tears and tension. In all these powerful moments that characterized this era. In true human relationships. But times have changed and Alfa has been slowly disappearing from the spotlight for about 30 years. Everything changed in 2000, when a team with a lot of passion and an appetite for work wanted to bring everything we loved in the past at ALFA back to today. A decade later, Alfa is regaining its old look.

Alfa Lager 5% - Athens, GR

Colour: Brilliant light gold.

Aroma: Sweet aroma of malt and yeast.

Palate: Gentle and perfectly balanced, both tasty and aromatic.

Technical: It is brewed according to the same traditional recipe, entirely in Greece, with 100% Greek barley. It is made of high quality natural ingredients (water, barley malt, hops and yeast) and its packaging is distinctive, with the bottle being a more modern version of the original Alfa bottle.





| www.singha.com | 

In 1929 Praya Bhirom Bhakdi was first introduced to beer over a dinner arranged by a German acquaintance he committed to launching a home-brewed beer, and shortly afterwards he spent six months in Europe where he and his companions inspected numerous breweries and visited barley and hop farms to learn about the raw materials needed to brew beer. After obtaining a licence and building a brewery, production began in 1934. The Garuda symbol represented the highest honor for companies, meaning that Singha is trusted as financially stable company which produces quality goods.

Singha 5% - Bangkok, THAI

Colour: Golden straw.

Aroma: Grassy earth aroma with some cracker crisp sweetness and dry hay on the nose.

Palate: Saaz Hops, a premium hop made in Europe will refresh you with one-of-a-kind taste from flower and herbs. Singha sets its international standard as the only Thai brewer who purely uses 100% premium barley for distinctively tasty sip.

Technical: The Garuda symbol on our beer bottle can be traced back to 1939 when King Rama VIII gave Boonrawd Brewery the permission to use the symbol.





| www.capitalbrewing.co | 



We love the Capital region and everything about living here. We are one of the only places in Australia that truly experiences all four seasons. Being so close to the mountains, the beach and the snow, there is always an epic adventure to be had. Capital Brewing Co is 100% independently employee owned, formed by a close group of mates who froth on delicious brews, surfing waves and good vibes. We believe in making great brews, looking after our people and the environment. We also believe that the most important piece of brewing equipment is the stereo.

Trail *Pale Ale* 4.7% - Canberra, ACT

Colour: Bright golden cloudy appearance.

Aroma: Floral and citrus on the nose.

Palate: An American pale ale bursting with pine and citrus flavours, a well balanced malt profile with smooth hop bitterness.

Technical: Hops: Ella, Simcoe, Cascade, Galaxy. We called it Trail because it rhymes with Pale and Ale. Classic American pale ale style this beer originally put Capital on the map. It still receives rave reviews receiving #46 in the Gabs top 100.



Summit Session *XPA* 3.5% - Canberra, ACT

Colour: Hazy pale gold.

Aroma: Hoppy, tropical fruit.

Palate: This beer is brewed for maximum flavour & sessionability! Packed with tropical hop flavours & finishing refreshingly bitter.

Technical: Hops: Citra, Galaxy, Simcoe, Vic Secret. The mid that thinks it's a full! Session beer that does not sacrifice flavour, #93 in Gabs top 100



Rock Hopper *IPA* 6.7% - Canberra, ACT

Colour: Pale yellow.

Aroma: Friend of the hop lovers - flavour seekers.

Palate: Big & juicy, this west coast IPA is loaded with tropical hop flavours & balanced with a refreshing dry finish.

Technical: Hops: Citra, Chinook, Centennial, Amarillo. Big Hoppy and full of attitude. This IPA is #48 in the Gabs Top 100.



XPA 5% - Canberra, ACT

Colour: Like a calypso sunset in a can.

Aroma: Bright and tropical with hints of citrus.

Palate: Refreshing and delightfully easy to drink. Taste's like that 80's Beach Boys song!

Technical: Hops: Mosaic, Azzaca, Amarillo. Capital's flagship beer, the XPA was voted #13 in the 2020 Gabs top 100 and is the perfect BBQ beer.



Hang Loose Juice Orange *NEIPA* 6% - Canberra, ACT

Colour: Cloudy orange.

Aroma: Scents of blood orange and hoppy notes.

Palate: This righteous blood orange NEIPA tastes like a glass of freshly squeezed juice, bursting with tropical notes and a refreshing bitter finish.

Technical: Hang loose with the juice. Hops: Galaxy, Mosaic, Vic Secret. Perfectly integrating a beautiful pale ale with the flavours of blood orange this Neipa was voted #73 in the Gabs top 100.





| www.batlowcider.com.au | VEG GF

Batlow is a small country town located in the Snowy Mountains region of NSW, about 450km south-west of Sydney. A combination of a precise climate, nutrient rich soil and careful growing methods by growers make Batlow Apples second to none. In fact Batlow Apples are “Australia’s Favourite Apples” and have been since 1922. Batlow Apples is 100% Australian and grower owned. We think it makes perfect sense to turn “Australia’s Favourite Apples into Australia’s Favourite Cider.

Premium Crisp Apple 5.2% - Batlow, NSW

Colour: Gold with green hues.

Aroma: Crisp green apple.

Palate: Rich fresh & fragrant apple notes are combined with a hint of earthiness and medium-dry finish. Crisp & dry with lots of apple character.

About: Our debut cider launched in 2011, 12 months after our planned release as we wanted to get our first cider absolutely perfect before launching into the cider world. With so many sweet ciders on the market, we wanted to create something we enjoyed drinking. Pretty damn hard not to adore our first born cider!

Technical: Varieties Used - Pink Lady, Fuji, Gala, Red Delicious & Granny Smith. No added sugar or concentrate.



Cloudy Apple 4.2% - Batlow, NSW

Colour: Cloudy deep yellow with green hues.

Aroma: Like Grandma’s apple pie.

Palate: Traditional farmhouse style with a bold apple sweetness upfront, good body and a clean medium-sweet finish. Will contain traces of Batlow apple sediment.

About: Launched for the 2012 Mumford & Sons Gentleman of the Road Tour in Dungog to over 10,000 thirsty festivalgoers, Batlow Cloudy became our festival favourite. Think biting into a fresh crunchy apple straight of the tree at harvest time. We let the quality of apples do the talking here.

Technical: Varieties Used - Pink Lady, Fuji, Gala, Red Delicious & Granny Smith. No added sugar or concentrate.





| www.camus.fr |

Established in 1828, Chatelle Napoleon is a traditional French brandy with a powerful history spanning over three centuries. Since its creation in 1828, Chatelle has always been the finest brandy appreciated around the world by discerning connoisseurs. Distilled with the upmost of care and patiently matured in oak barrels Chatelle Napoleon is the brandy par excellence. Chatelle Napoleon brandy is a value brand of French-made eau-de-vie produced by one of the larger and more famous brandy producers in Maison Camus.

Chatelle Napoleon VSOP Brandy 37% - Cognac, FR

Colour: Light amber with hints of gold..

Aroma: Aromas of oak with nutty undertones, prune, honey and spice.

Palate: A premium smooth brandy, offering a generous medley of fruit, spices and oak. Smoothness is balanced by a strong aromatic persistence giving way to a long finish.

Technical: Selected and blended with the greatest care, the brandy is aged in small oak barrels under the supervision of a master blender. .





THE LONDON N°1

Master Distiller: Charles Maxwell | www.thelondon1.com | 

The London N°1 is a unique gin. It is all of the components that give The London N°1 its singular character - the quality of the ingredients, the distillation method, the colour and the bottle's design. Distilled in small batches in the heart of London, this gin's unique flavour is the result of the quality of the raw ingredients used, as well as its distillation in Pot Stills (traditionally the only stills used for distillation in small quantities).

The London No 1 Blue Gin 45% - London, UK

Colour: Luminous, pale yet bright bluish aquamarine.

Aroma: Delightful scents of juniper berries and balsamic aromas. The London No. 1 is unique in that it also has a final fusion of bergamot oil - an instantly recognisable perfumed aroma in Earl Grey tea.

Palate: A zesty freshness comes from liquorice root. The alcohol is well integrated, elegant and clean. A delicate palate with some viscosity, and a fine dry mouth feel. Mild but very aromatic, with quality balsamic notes. Very balanced overall with long sensual finish.

Technical: In line with the classic gins of yesteryear, juniper, coriander and angelica feature in the recipe - the first two botanicals imparting fragrance and spiciness whilst angelica, together with orris root, give body and structure to the other botanicals. The London No. 1 Original Blue Gin is the original blue gin using a bergamot extract to infuse the colour.



| www.robymarton.com | 

Marton's Gin is made from high-quality grain, spring water, and a little bit of Italian magic. The gin is double-filtered, creating a smooth, clean beverage. After the distillation process is complete, the spirit is poured into a container and cold infusion is performed. This refinement gives the gin a bigger, fuller flavour and makes the texture even more pleasurable.

Roby Marton Unique Small Batch Gin 47% - Treviso, IT

Colour: Light daffodil.

Aroma: The nose is both spicy and citric, with a nice balance of juniper berries, citrus peels, orange peels, cinnamon, cloves, pimento, anise seeds, pink pepper, horseradish, ginger, licorice root.

Palate: Complex, well structured, dry gin. The extraordinary characteristic, and the list of botanicals featured in this gin, help Marton's to stand out from the crowd. Citrus fruits, red fruits, cloves, ginger, horseradish, anise seed, coriander, pink pepper, and liquorice give this spirit a whole character of its own and make it unique in every possible way.

Technical: "Cold Compounded" Italian Premium Dry Gin. Infusion of an unusual bouquet of 11 classic and exotic botanicals in pure neutral grain pot-stilled alcohol. To maintain the scent of the infused botanicals unaltered, the spirit is not filtered before being gently finished with pure spring water. Roby Marton is a divinely smooth Gin, produced in small batch.





| www.wildwombatspirits.com | 

From the Outback to the front bar, rugged elegance in every sip. A fair dinkum rip snorter of a spirit is guaranteed to put a smile on your dial. Staunch and spirited, the remarkably soft and cuddly WW is distilled from Australian wheat, diluted with Australian rain water and free of any unnatural and shonky ingredients. Drink it at ground level. Distilled & Bottled Down Under. Endorsed by Mr W - An Australian Legend.

Gin 42% - AU

Colour: Clear.

Aroma: A true Aussie gin with aromas of citrus and wattleseed.

Palate: Staunched and spirited, this remarkably soft gin is distilled from Australian wheat, diluted with Australian rain water and then infused with our eleven botanicals recipe which results in what we believe a truly Australian gin should taste like.

Technical: Free of any unnatural ingredients.



GRAPPA

Fantinel



There is a legend that tells of a Roman soldier who first distilled grappa in the northern Italian town of Bassano del Grappa using distilling equipment stolen in Egypt, however, the story cannot be considered reliable as such equipment could not produce grappa. Around 1600 AD, the Jesuits in Spain, Italy and Germany studied and codified the techniques used to produce brandy or grappa, and their methods were used until recent times. The Museum of Wine and Grappa shows historical equipment used in the early years of grappa distillation.

Fantinel 'Lis Radris' Bianca 41% - Friuli, IT

Colour: Crystal clear.

Aroma: Floral delicate aromas with hints of white fleshed fruits.

Palate: Mild, fruity flavour

Technical: When you say Fantinel you think of Friuli Venezia Giulia. The group continues to promote its home region, an activity it began at the time of its founding in 1969. One of the region's iconic products is undoubtedly the grappa of Friuli. Fantinel grappa is distilled by the discontinuous steam method and has an alcoholic strength of 41 vol.



S. Maria 'Di Pigato' Bianca 40% - Liguria, IT

Colour: Transparent and brilliant colour.

Aroma: Floral and fruity scent with a pleasantly aromatic flavor and hints of peach.

Palate: Harmonious, balanced and elegant.

Technical: This grappa is obtained from the steam distillation of pomace from grapes of Pigato vine from the Ligurian Riviera.



S. Maria 'Di Rossese' Bianca 40% - Liguria, IT

Colour: Transparent and brilliant colour.

Aroma: It has a very delicate taste, pleasantly aromatic with floral and fruity aromas.

Palate: On the palate is a soft, balanced, harmonious grappa with the right alcoholic intensity.

Technical: This grappa is obtained from the steam distillation of pomace from grapes of Rossese vine from the Western Ligurian Riviera



S. Maria 'Di Vermentino' Bianca 40% - Liguria, IT

Colour: Transparent and brilliant colour.

Aroma: It has harmonious and delicate taste, pleasantly aromatic with floral and fine aromas and herbaceous note.

Palate: On the palate it is a balanced grappa, pleasant, with soft and right alcohol intensity.

Technical: This grappa is obtained from the steam distillation of pomace from grapes of Vermentino vine grown on the Ligurian Riviera.



Caffo 'Unica Di Calabria' Bianca 40% - Calabria, IT

Colour: Transparent and brilliant colour.

Aroma: A delicate fruity scent with refined and elegant tones.

Palate: On the palate it is balanced, enjoyable, with a pleasant harmony and the right alcoholic intensity. The finish is balanced and enjoyable with a pleasant harmony and right alcoholic balance.

Technical: This grappa is obtained by slow distillation in copper stills of the bain-marie type of fine pomace from the Gaglioppo vines, Magliocco, Greco vines and small lots of local varieties, all from Calabria. The reference to the UNICA name of Calabria arises from the fact that the distillery of Limbadi is the only one operating at the regional level.



GRAPPA



MASI



There is a legend that tells of a Roman soldier who first distilled grappa in the northern Italian town of Bassano del Grappa using distilling equipment stolen in Egypt, however, the story cannot be considered reliable as such equipment could not produce grappa. Around 1600 AD, the Jesuits in Spain, Italy and Germany studied and codified the techniques used to produce brandy or grappa, and their methods were used until recent times. The Museum of Wine and Grappa shows historical equipment used in the early years of grappa distillation.

Caffo 'Morbida' Bianca 40% - Calabria, IT

Colour: Transparent and brilliant colour.

Aroma: Floral and fruity aromas accentuate the sensation of high softness, making it particularly pleasant and suitable for the modern consumer.

Palate: Taste is harmonious, fine, delicate and elegant. The finish is well balanced between softness and the right persistence.

Technical: This grappa comes from the distillation of selected batches of pomace from white berried grapes such as Pinot, Prosecco, Chardonnay and Moscato, slowly distilled in steam bain-marie stills.



Caffo 'Vecchia' 40% - Calabria, IT

Colour: Limpid and amber in colour.

Aroma: Hints of honey, wood, vanilla and light toasted and caramelized notes typical of the long permanence in wooden barrels.

Palate: The taste is warm, fine and elegant.

Technical: This grappa is obtained from the slow distillation of selected batches of pomace from red and white grapes of Friulian and Calabrian origin, in stills steam bain-marie. The distillate obtained is left to mature naturally, usually between 18 - 24 months, in various wooden barrels essences and various capacities.



Masi 'Di Amarone' Bianca 40% - Veneto, IT

Colour: Clear

Aroma: Delicate and elegant aromas.

Palate: Complex, sweetness on the front palate is followed by dry, well-balanced tastes.

Technical: Fine, smooth, clear grappa, with attractive personality and pleasing level of alcohol. Made on the Possessioni dei Conti Serego Alighieri estate in Valpolicella Classica, using the pomace from semi-dried grapes employed in the production of Vaio Armaron Amarone, and direct steam distilled according to the ancient discontinuous still system.



Masi 'Mezzanella' Amber 50% - Veneto, IT

Colour: Amber coloured.

Aroma: intense and typical, with hints of spices, nutshells and honey.

Palate: Firm-flavoured grappa with intense spiciness. Smooth, warming and satisfyingly alcoholic.

Technical: Made from the pomace of semi-dried grapes used to make Recioto and Amarone, and direct steam distilled according to the ancient discontinuous still system. The name comes from the vineyard of origin for the grapes: Vaio Mezzanella in Valpolicella Classica.



Chopin VODKA

Master Distiller: Waldemar Durakiewicz | www.chopinvodka.com | VEG

Chopin Distillery 1896. On a mission to change the perception of vodka... Prided on full-flavor profile of vodka range Chopin Vodka is a collection of small-batch, single ingredient vodkas, owned by the Darda family in Poland. Every bottle of Chopin is crafted at the family's distillery under the watchful eye of Master Distiller, Waldemar Durakiewicz. Chopin are one of the last vodka brands in the world to own a distillery and produce their own spirit from raw ingredients, which are selected and sourced from local farmers whose crops are grown naturally and pesticide free. This allows the highest quality potatoes, rye or wheat to be used in producing the Chopin Vodka range.

Potato Vodka 40% - Krzesk, POL

Colour: Pale straw with green hues

Aroma: Chopin Potato has an alluring nose with subtle notes of vanilla, green apple and fresh soil.

Palate: It is creamy and well-rounded with a reassuring earthiness and long, clean finish without any burn..

Technical: Chopin Potato Vodka is the world's most awarded potato vodka. The potatoes begin their journey to spirit within 72 hours of being delivered. During our seasonal potato production, the distillery processes 3 tons of potatoes at a time, running 24 hours a day, 7 days a week. The potatoes pressure cook for over an hour. There are 200 tons of potatoes at the distillery at any given time, which equates to 4 days of production.



Rye Vodka 40% - Krzesk, POL

Colour: Transparent and clear

Aroma: Chopin Rye is bold and spicy and presents on the nose with fresh cracked pepper and caraway with subtle aromas of rye dough follow-through.

Palate: It is an elegant, artisanal vodka with a crisp, snappy finish for sipping and superior cocktails. Chopin Rye is an excellent choice for those looking for a cleverly-concise and clean vodka flavor. Vibrant pepper flavour with a medium body and a short, crisp finish.

Technical: Created according to the highest artisanal standards, Grains contain close to three times the amount of starch as potatoes; 53-65% opposed to 16-22% found in our potatoes. We exclusively source naturally grown grains, with no chemicals or pesticides, from about 10 local farmers within 18 miles of the distillery.



Wheat Vodka 40% - Krzesk, POL

Colour: Transparent and clear.

Aroma: Delicate floral nose, hints of honey on the front palate, finishing with notes of butterscotch, chamomile and doughy bread.

Palate: It is light bodied with a clean, medium finish. Because of its gentle taste, Chopin Wheat is our most popular vodka.

Technical: Chopin Wheat Vodka is made from all-natural 100% Polish wheat. Created according to the highest artisanal standards, it is a delicate spirit marked by a hint of natural sweetness. Grains contain close to three times the amount of starch as potatoes; 53-65% opposed to 16-22% found in our potatoes. We exclusively source naturally grown grains, with no chemicals or pesticides, from about 10 local farmers within 18 miles of the distillery. We distill our grain varieties in the winter months after we complete our seasonal potato production.



"Family Reserve" Extra Rare Potato Vodka 40% - Krzesk, POL

Colour: Transparent and clear.

Aroma: Hints of spice accenting a gentle, sweet musk aroma.

Palate: The palate showcases delicate earthy sweetness with notes of liquorice and clove. Medium-long finish with lingering warmth.

Technical: The world's first ultra-luxury vodka producer unveils its first super-premium, young potato vodka. The world's first rested, super-premium young potato vodka. Family Reserve features a special variety of young potato planted in the rich, dark soil of the distillery's estate fields. The spirit was left undisturbed in fifty-year-old Polish oak barrels for two years before being bottled by hand. **Limited release.**





Distillers: Baring & Camus | www.lambaywhiskey.com | 

Two distinguished families and a new Irish whiskey. Once upon a most unusual island, two entrepreneurial spirits from two very old families decided to form a unique partnership. Together, they'd make a whiskey. But not just any whiskey - their whiskey would be one of dynasty and devilment, of rarity and refinement, unique tasting and masterfully crafted. Their idea was to create an innovative Irish whiskey inspired by the island of Lambay, the ancestral home of Alexander Baring and finished with the techniques and expertise of Maison Camus, the ancestral home of Camus Cognac.

Small Batch Blend *Blue Label 40%* - Lambay Island, IE

Colour: Pale oak brown

Aroma: Floral, citrus and lingering spiciness

Palate: Cracked almonds, pepper, malt, floral. Finish of spiciness with lingering sweetness.

Technical: Triple distilled, bourbon cask matured and finished in cognac casks carried across the sea from the world-renowned cellars of Cognac House Camus. Lambay's own volcanic Trinity Well water is added at the final stage of finishing before bottling, this is a whiskey as unique as the island that inspires it.



Single Malt *Red Label 40%* - Lambay Island, IE

Colour: Mahogany Brown

Aroma: Malt, green fruits, floral, ripe bananas

Palate: Coconut, malt, dried berries/fruits. Finish of long lasting malt with lingering sweetness and green fruits

Technical: 100% malt spirit, triple distilled, bourbon cask matured and finished in cognac casks that have been racked in our bonded warehouse the Sea Cask Room, exposed to the bracing sea air on the shoreline of Lambay Island. Trinity Well water from Lambay is added at the final finish, making this whiskey as unique as the island itself!



Wild Wombat



~ Australian Legend ~

SPIRITS

| www.wildwombatspirits.com | VEG

From the Outback to the front bar, rugged elegance in every sip. A fair dinkum rip snorter of a spirit is guaranteed to put a smile on your dial. Staunch and spirited, the remarkably soft and cuddly WW is distilled from Australian wheat, diluted with Australian rain water and free of any unnatural and shonky ingredients. Drink it at ground level. Distilled & Bottled Down Under. Endorsed by Mr W - An Australian Legend.

Gin 42% - AU

Colour: Clear.

Aroma: A true Aussie gin with aromas of citrus and wattleseed.

Palate: Staunch and spirited, this remarkably soft gin is distilled from Australian wheat, diluted with Australian rain water and then infused with our eleven botanicals recipe which results in what we believe a truly Australian gin should taste like.

Technical: Free of any unnatural ingredients.



Vodka 40% - AU

Colour: Clear.

Aroma: A clean, delicate nose with hints of honey and chamomile.

Palate: Staunch and spirited, this remarkably soft vodka is distilled from Australian wheat, then diluted with Australian rain water. Crafted from natural ingredients in small batches in copper stills, multiple distillations and diluted with pure water. Our flavours are 100% natural.

Technical: Free of any unnatural ingredients.



Vodka 'Wild Berry' 40% - AU

Colour: Clear/translucent.

Aroma: Aromas of fruity tayberries.

Palate: Staunch and spirited, this remarkably soft berry vodka is distilled from Australian wheat, then diluted with Australian rain water and infused with our natural tayberry flavour.

Crafted from natural ingredients in small batches in copper stills, multiple distillations and diluted with pure water. Our flavours are 100% natural.

Technical: Free of any unnatural ingredients..



Coffee Liqueur 30% - AU

Colour: Amber coloured.

Aroma: Intense and typical, with hints of spices, nutshells and honey.

Palate: Staunch and spirited, this remarkably soft liqueur is distilled from Australian wheat, diluted with Australian rain water and infused with coffee brewed from our secret blend of 100% Arabica beans.

Technical: Free of any unnatural ingredients.



AMARO



ITALY / MULTI REGIONAL

Amaro (Italian for “bitter”) is an Italian herbal liqueur, usually bittersweet, sometime syrupy, with an alcohol content between 16% and 40%. consumed as an after-dinner digestif. Typically produced by macerating herbs, roots, flowers, bark, and/or citrus peels in alcohol, either neutral spirits or wine, mixing the filtrate with sugar syrup, and allowing the mixture to age in casks or bottles. Many trace their recipe or production to the 19th century. Recipes often originated in monasteries or pharmacies. Usually drunk neat, sometimes with a citrus wedge, it may also be taken on ice or as the latest trend now indicates, with a mixer.

Vecchio Amaro Del Capo 35% - Calabria, IT

Vecchio Amaro Del Capo Mini 35% - Calabria, IT

Colour: Transparent amber with intense golden and brown reflections.

Aroma: The intense aromas that come to the nose unfold in a fresh sip rich in citrus aromas of orange and bergamot, to then unfold in the fresh hints of aromatic and balsamic herbs.

Palate: Immediately sweet, its dense and creamy body envelopes a softness revealing warm alcoholic body in the cold of minus 20 Degrees. The warmer floral tones of honey and spices (such as saffron and licorice) and pastry (in vanilla and biscuit) follow. Cooked fruit, dried fruit and toasted caramel notes finally enrich this continuous discovery. A slight bitter hint gives personality.



Amaro Montenegro 23% - Bologna, IT

Colour: Deep tawny coloured with a notable viscosity.

Aroma: A complex and noisy frenetic nose reveals notes of orange, herbs, dried peach, cola and almond.

Palate: Bittersweet on the palate, this classically styled product is beautifully crafted, combining sugar and tangy bitterness consummately well.

Technical: Iconic Italian Liqueur, since 1885, founder Stanislao Cobianchi wanted to create a bottle as unique as the elixir it contains, created with 40 botanicals. This called for something different, something distinct, thus the iconic bottle was born, reminiscent of a potion vial conjured through alchemy.



Amaro Averna 29% - Sicily, IT

Colour: Deep amber

Aroma: Intensely aromatic blend of herbs, roots and natural spices, essential oils of bitter oranges and lemons.

Palate: Averna has a mouth-coating and bittersweet taste, carrying hints of orange and licorice, balanced with notes of myrtle, juniper berries, rosemary, and sage. It stimulates the senses, instantly transporting you to the island, and making Averna not just an amaro, but an authentic Sicilian experience.

Technical: The secret recipe was crafted in the early 19th century by the Benedictine monks. In 1912 Vittorio Emanuele III bestowed Averna the right to print the Royal Coat of Arms with the inscription 'Royal Household Patent' on its bottle.



Amaro Lucano 28% - Basilicata, IT

Colour: Caramel brown.

Aroma: Aromatically complex

Palate: A balanced, consistent flavour, with citrus and floral notes. Silky like a liqueur; both bitter and sweet in varying degrees; aromatically complex, and quite simply, delicious and fascinating.

Technical: Based on a secret recipe, the result of a delicate blending of more than 30 herbs, the myth Amaro Lucano is born.



Amaro Zucca 30% - Milan, IT

Colour: Ebony colour.

Aroma: A touch smoky on the nose with rhubarb the primary feature, a bit of spice with the fruit.

Palate: Nice tart rhubarb fruit throughout with dark chocolate to accentuate the bittersweet finish. Pleasantly bitter, balanced, lingering and long on the palate. An appealingly delicate flavour.

Technical: Its base ingredient is in fact rhubarb (hence its longer name Rabarbaro Zucca), also combined with zest, cardamom seeds and other curative herbs.



APERITIF & LIQUEURS



ITALY / MULTI REGIONAL

An apéritif is an alcoholic beverage usually served before a meal to stimulate the appetite, tending to be dry rather than sweet. Extremely popular in Europe, they are a means for friends to get together and unwind with a drink before having dinner. Usually the sweeter liqueurs bring up the rear and are popular as a finisher to a meal, although many people will have them as a preferred tipple in general.

Negroni Cocktail *Premixed 21%* - Florence, IT

Colour: Vibrant transparent red.

Aroma: Pithy smelling negroni with plenty of zesty grapefruit and orange peel notes.

Palate: A great Negroni Cocktail, pleasant and well balanced, with unmistakable Italian charm, a strong personality and a typically smooth and seductive taste, which fits the lifestyle of evolved Italian and international consumers.

Technical: The Negroni made according to the ancient custom of Count Negroni premixed in a bottle. A contemporary cocktail, in line with its great tradition, always assuring the highest quality. Our recipe is based on carefully selected, high-quality Italian ingredients. The alcohol content of 21 degrees is perfect for the contemporary taste and makes it more attractive and amiable.



Lemoncello *28%* - Modena, IT

Colour: Characteristic yellow liqueur.

Aroma: With the typical scent and taste of lemon peel.

Palate: Lemoncello Toschi is born from the best lemons, a liqueur of ancient tradition. For its soft and fresh taste, it is excellent as a digestive, served iced or as a classic liqueur.

Technical: Free of any unnatural ingredients. Lemoncello Toschi is made naturally by steeping natural Sicilian lemon peel in alcohol, without added preservatives or colouring. It alcohol content is 28% by volume. Vegan.



Limoncino Portofino *30%* - Liguria, IT

Colour: Clear with a deep yellow colour.

Aroma: Intense characteristic aroma of lemon peel.

Palate: Gently aromatic lemon taste provoking thoughts of sunshine and sea. Long, fragrant finish.

Technical: This prestigious liquor is produced in the traditional way, using peel from the best lemons cultivated in the Ligurian Riviera. The natural method preserves the noble properties of the lemons and the fragrance of the freshly picked fruit.



Sambuca *38%* - Modena, IT

Colour: Transparent and clear

Aroma: Fragrant notes of liquor filled with anise and herbs.

Palate: A mild, sweet flavor with hints of anise and a long aftertaste.

Technical: Made of 32 kinds of aromatic herbs, including rare and ancient plants like anise. Added to the base liquor is alcohol, sugar and water, corn, anise, lemon peel oil, elderberry, and other components. Vegan.



Nocello *24%* - Modena, IT

Colour: Clear amber-colored liqueur

Aroma: with a delicate scent of walnut and hazelnut.

Palate: Sweet, smooth, aromatic, nutty flavour with an intense taste of walnut and hazelnut.

Technical: Vegan. Toschi was established in 1945 in Vignola (Modena), when Giancarlo and Lanfranco Toschi first dipped the famous Vignola cherries into alcohol to preserve them and enjoy them all year round. The mission of Toschi Vignola Srl is to offer quality products respecting tradition and territorial features.



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Solara Triple Orange 40% - Calabria, IT

Colour: Clear bright amber.

Aroma: Intense characteristic aroma of orange zest.

Palate: Each sip offers the fragrance of the best sweet and bitter oranges grown in the sun of Southern Italy. Finish, long and fragrant with hints of honey, wood and vanilla.

Technical: The brandy based liqueur is aged in oak barrels. A unique and versatile drop, Solara can be enjoyed straight, on the rocks, or as the main ingredient for a fruit cocktail.



Cordial Caffé 24% - Matera, IT

Colour: Clear deep coffee colour.

Aroma: Alluring aroma of espresso coffee with syrupy overtones.

Palate: The intense taste of authentic espresso obtained from fine coffee, meets the aromas of vanilla and cocoa.

Technical: Created using high quality coffee blends, it contains the intensity of real espresso with added notes of cocoa and vanilla. Best served chilled or at room temperature during winter nights. An excellent after-meal drink and as a perfect garnish for your ice cream.



COOKING



AUSTRALIA / ITALY / POLAND

Our range of liquor for cooking, wines, fortified wine and pure spirit.

Yeringa Ridge Dry White *Cask - AU*

Colour: Light, bright golden yellow.

Aroma: Hints of citrus and floral notes.

Palate: Fruit forward lemon and citrus notes This dry, white wine is light bodied style of wine is fruity and easy on the palate.

Technical: Made from Semillon, Chardonnay and Colombard grapes. Vegetarian, Vegan, Coeliac.



Yeringa Ridge Dry Red *Cask - AU*

Colour: Crimson and ruby core with subtle magenta at the rim.

Aroma: A subdued aroma of mulberry, dried cherry and candied-fruit with a vanilla oak finish

Palate: Light body, strong fruit driven wine with ripe berries, it offers rich, candied-fruit on the palate, with soft tannins and loads of appeal on the finish.

Technical: Shiraz, Grenache blend. Vegetarian, Vegan, Coeliac.



Marsala 'Fine' IP *DOC - Trapani, IT*

Colour: Amber in colour.

Aroma: Delightfully ethereal in aroma.

Palate: This fortified, semi-dry Marsala Fine from the province of Trapani is a great dessert wine at room temperature. It can be served chilled as an aperitif. It is widely used in cooking and in food industry (pastry, ice cream and confectionery).

Technical: Grillo, Catarratto and Inzolia.



Vodka Spirytus Rectified Pure 95% - POL

Colour: Crystal clear.

Aroma: Strong alcoholic aroma.

Technical: Pure rectified spirit vodka for cooking and flaming purposes only. Not to for general consumption.





GOLD COAST: NERANG & ROBINA | BRISBANE: NUNDAH, NORTHGATE & ROCKLEA
SUNSHINE COAST | BUNDABERG | ROCKHAMPTON | MACKAY | TOWNSVILLE | CAIRNS

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