

NEGROAMARO



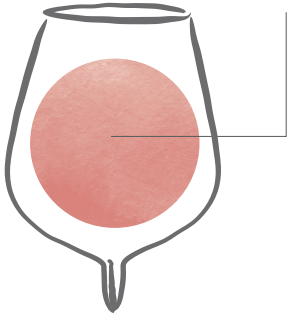
Negroamaro hails from Puglia in the hot, dry peninsula in the Southeast of mainland Italy. The name means 'Black Bitter'. In Australia, Negroamaro produces lighter coloured wines than those from Puglia, however it's often blended with darker varieties like Malvasia Nera in Italy. The 'bitter' note implied in the name is certainly present with a hint of pleasant medicinal/herbal bitterness in the wines which are mostly berry fruited and with some spice notes. In the hot Murray Darling region it thrives, producing lovely intense flavoured wines, and with careful canopy management it retains nice restraint leading to a medium bodied wine with great drinkability. The 2022 vintage was a somewhat cool vintage giving some extra hang time to develop additional flavours and structure. The nose shows a muscular perfume, lifted red florals, red cherry, plum, dusty earth, and a slight undergrowth lace. In the mouth it is medium bodied, you see a dusty earth showing through again to the wine, with sweet slippery fruit, cooking spice, fine dry tannins and of course that classic slightly bitter botanical note on the finish.

Winemaker - *Bart van Olphen*



Murray Darling, Vic.

FINE DRY TANNINS
RED CHERRY
PLUM
COOKING SPICE
13.5% ABV



NEGROAMARO

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TEMPRANILLO TOURIGA



A beautiful expression of Tempranillo (87%) with some Touriga (13%) which is hot property right now, out of Heathcote.

IN THE VINEYARD/WINERY

Hand harvested and destemmed into static fermenters. Fermentation for 7-10 days with regular pump overs. Pressed out and settled in tank before racked and filled off to larger format oak barrels for 6 months.

ON THE PALATE

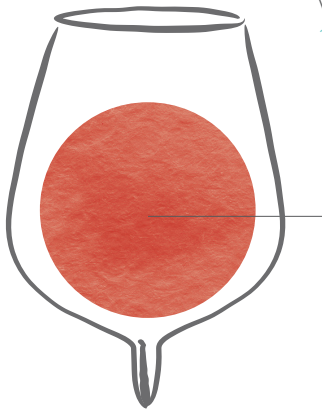
Deep red hue with a vibrant purple edge. Deeply scented dark fruits, spice and violets. Supple and integrated tannins, textural, plummy and very delicious.

Winemaker - *Steve Webber*



Heathcote, Vic.

TEXTURAL
DARK FRUITS
SPICE
VIOLETS
14.5% ABV



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TEMPRANILLO TOURIGA

CHILLED RED (LAMBRUSCO)



Chilled Reds are in and rightly so! This perfect summer and sunshine red is made from 100% Lambrusco Maestri, a variety of Lambrusco that Chalmers imported from Italy in the late 1990's. Lambrusco Maestri hails from Umbria in Italy where Lambrusco dominates the region and wine scene for good reason. Think of the regions around Bologna, often considered the food capital of the world, where cured meats, aged cheese and the best aged vinegar you'll ever come across, originate from. Throw in the mix the native 'Lambrusco' grape, of which there are multiple different Lambrusco varieties, and you'll have a food and wine match to rival them all.

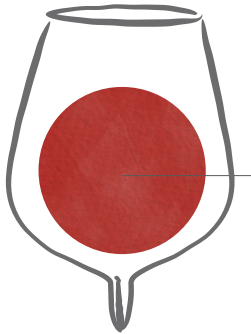
Traditionally Lambrusco is made into honest, fresh, dry, tannic, and savoury sparkling wine, ranging from pale pink to dark purple. Always a great food wine and made to be enjoyed with a casual, fun and joyful approach. It may have a bad rap from the sweet sparkling reds of the 70's and 80's, but 'Real Lambrusco' should be here to stay. The 2023 shows lovely, salted liquorice, blackberries, cassis and orange zest, its inky violet perfume leads into bright fresh cool mints. The cooler vintage has given the palate a sense of lightness with more blood orange zest, a moreish mid palate of liquorice and dark berries, with fine dusty tannins. There is an ease about the finish which leaves you wanting more, alongside a generous plate of salumi or course...

Winemaker - *Bart Van Olphen*



Murray Darling, Vic.

BRIGHT
BLACKBERRIES
ORANGE ZEST
SALTED LIQUORICE
13% ABV



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CHILLED RED (LAMBRUSCO)

NERO D'AVOLA



Nero d'Avola is red grape variety native to Sicily in Southern Italy. Avola is a small town in this part of the island, so the variety name translates as 'Black (grape) of Avola. Nero's ability to thrive in warm and hot climate wine growing regions has been a key factor in its success in Australia.

It has balanced fruit positioning on the vine, medium sized bright purple berries, with good natural acidity and pretty, plush fruit. In the glass. This wine shows fruit in the crunchy cherry spectrum with delicious vibrancy and freshness, made to be enjoyed in its youth. The terroir in the Murray Darling region also gives the wine a dusty earthiness which complements the wines' fruit and weight.

Winemaker - *Bart van Olphen*



Murray Darling,
Victoria.

FRESH
CHERRY
EARTHY
RASPBERRY
13% ABV



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NERO D'AVOLA

FIANO



Fiano is one of the ideal varieties grown in North Eastern Victoria.
Briny flavours, textural and a great food pairing with chargrilled cooking.

IN THE VINEYARD/WINERY

Predominantly from a single estate vineyard in King Valley with a little from a grower in the upper King Valley. Gently pressed for delicacy.
Fermented in casks and vats. Removed from the yeast lees after fermentation.

ON THE PALATE

Bright with green edges. Sea spray, pear and citrus aromatics.
Textural, salty, nutty, cool flavours and quite smashable.

Winemaker - *Steve Webber*



King Valley, Vic.

AROMATIC
WILD HERB
CHAMOMILE
SLIGHTLY SALTY
12.5% ABV



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FIANO

DRY MOSCATO GIALLO



It was believed that Moscato Giallo was originally introduced to Italy from Syria, but DNA testing has shown that it is the offspring of Moscato Bianco. According to the experts, the variety probably arrived in Italy in the Middle Ages with Venetian merchants.

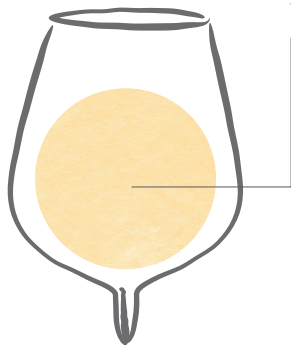
Moscato Giallo is best suited to friable soils, particularly of calcareous and volcanic origin. It grows well in hilly regions on sloped vineyards and has adapted itself very well to the red Cambrian soils of the Heathcote region producing wines of substance, texture and attractive high-toned florals and perfumes. This white wine lends itself to be aromatic, dry, textural, and delicious. It is pressed after 36 hours on skins and fermented dry. In the glass is has a lovely intensity, heady aromas of fresh sultana grape, musk, sweet orange blossom and dried fruit panettone. The palate is mouth filling, super textural with a warming spice element leading to a grippy pulpy feel on the back palate.

Winemaker - *Bart van Olphen*



Heathcote, Vic.

DRY, NOT SWEET
TEXTURAL
DRY FRUIT PANETTONE
ORANGE BLOSSOM
13% ABV



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DRY MOSCATO GIALLO

GRENACHE BLANC



IN THE VINEYARD/WINERY

Warm, dry, early summer, mild weather in February and early spring. Mid-March picking in cooler weather is one of the features of the variety. Hand-picked fruit, destemmed and pressed. Fermented in tank, barrel and amphora. Topped and left on lees for several months for creaminess and saltiness.

ON THE PALATE

This wine from Northern Heathcote, where the climate is like many southern European regions is mineral, textural, briny and smashable – Spiced pear and white flower is accentuated in this wine.

Winemaker - *Steve Webber*



Heathcote, Vic.

TEXTURAL
SPICED PEAR
WHITE FLOWER
MINERAL
13.2% ABV



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GRENACHE BLANC

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ORANGE S3 (44% PINOT GRIS, 29% VIOGNIER 27% SAUVIGNON BLANC)



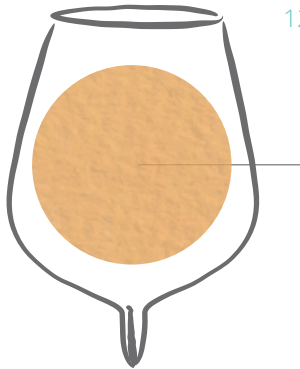
Limited edition, zero intervention and hand-picked.
This blend of Pinot Gris, Viognier and Sauvignon Blanc were both de-stemmed, then fermented on skins for around 20 days, with no additions. Pressed to tank. The wine was on lees for a couple of months before filtration. No additions of SO2 made at any point. A really well balanced orange wine. Pale orange colour. Aromas of blood orange, limes, spices. The palate has a delicious savoury mouthfeel, nuts, marmalade, strawberries and spice. A clean dry finish, with moorish acidity.

Winemaker - *Rob Hall*



Yarra Valley, Vic.

COMPLEX
BLOOD ORANGE
STRAWBERRY
MARMALADE
12.5% ABV



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ORANGE S3

ORANGE S2 (56% PINOT GRIS, 44% VIOGNIER)



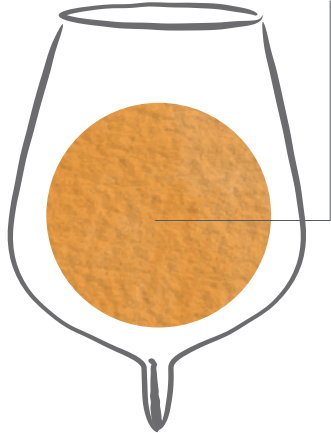
Limited edition, zero intervention and hand-picked. The Pinot Gris and Viognier were both de-stemmed, then fermented on skins for 3-4 weeks. Pressed to tank. The wine was on lees for a couple of months before filtration. No additions of SO2 made at any point. A really well balanced orange wine with predominant aromas of apricot and strawberry. Slight hints of cherry. The palate is vibrant and playful but elegant. It has lots of texture and a beautiful orange pith and sherbet finish.

Winemaker - *Rob Hall*



Yarra Valley, Vic.

TEXTURAL
STRAWBERRIES
SHERBET
APRICOT
12.5% ABV



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ORANGE S2