

## SMASHED GRAPES CLUB

### FOR CELEBRATING...

*NV, Range Life, Prosecco, King Valley*

A wine to pop the cap off when you have something to celebrate... like the weekend! An unassuming, very dry Prosecco from King Valley, this Prosecco makes for a light and crisp aperitif. It is zingy and fresh, with lots of green apple, pear and white melon. There's just a touch of sugar in there to round out the palate, but lots of chalk and lemony acidity to finish.

### FOR DINNER WITH FRIENDS...

*2017, Ingrid Groiss, Grüner Veltliner, Weinviertel, Austria*

Impress your friend with your grasp of one of Eastern Europe's lesser known varieties. In Austria and eastern Europe this grape is the star. Think: similar to a riesling but with a lot more minerality, sometimes verging on chardonnay texture. This wine was created by winemaker Ingrid Groiss out of Weinviertel- Austria's largest and most diverse wine-growing area. This Veltliner is shiny golden with green nuances, aromas of fresh, juicy yellow fruit, red ripe pomegranate, Golden Delicious and elegant white blossom. It's full-bodied and minerally on the palate, with lively structure and acidity as well as a long finish.

### FOR THE PARK...

*2016, Small Valley Vineyard, Chardonnay, Adelaide Hills*

A leaner style Chardonnay from the Adelaide Hills in South Australia. The nose contains a backdrop of citrus and fresh peach, overlaid with gentle notes of toasted hazelnuts. Great acidity on the palate with a cleansing material finish, only a small amount of new oak was used to create a delicate texture and retain the beautiful chardonnay tropical fruit.

### FOR THE BEACH...

*2017, Más Que Vinos, Ercavio Rosado, Castilla, Spain*

A fun Spanish Rosé made entirely from Tempranillo, probably the most widely known Spanish variety. Young vines yield a youthful wine, with plenty of fresh strawberries and fresh acidity, light and dry, with a very pleasing pink coral complexion.

### FOR PIZZA...

*2015, Scala, Rosso, Cirò, Italy*

This southern Italian red is made from a beautiful and very old Italian variety called Gaglioppo, which is progenitor of Sangiovese and the King of Calabria. The climate down here is hot and dry but the Ionian stretch of the Mediterranean has a moderating influence. This wine is light to medium and brims with strawberry and cherry fruit with hints of rose, spice and orange. Enjoy on its own or with traditional Italian-style pizza.

### FOR NETFLIX...

*2017, Clonakilla, Shiraz, Hilltops*

This Shiraz is made from a selection of grapes from five vineyards around the Hilltops district, located close to Young on the South Western Slopes of New South Wales. The 2017 vintage was punctuated by good rain at the right times with just the right amount of light and heat in between. Great colour again this year with a surge of rich black fruit through the aroma and plenty of ripe tannin driving the palate. An excellent example of cool climate shiraz, vibrant and restrained but still bodied enough to be comforting!

#### FOR DRINKING NOW...

2017, *Vino Atlético, Pinot Noir, Macedon*

Perfumed nose, with high toned red fruits and a hint of meatiness. The palate is light with subtle power, fine tannins, and some meatiness and earth on the finish. A young, fresh Pinot suited for spring time.

#### FOR A SPECIAL OCCASION...

NV, *Louis Bouillot, Perle d'Aurore Rosé, Crémant de Bourgogne, France*

Rosé 'Crémant de Bourgogne' is a lesser known French sparkling style, in this case made from Pinot Noir, Chardonnay and Gamay. The Louis Bouillot Perle d'Aurore is crisp pink in colour with aromatic notes of white blossom and small red fruit like raspberry and redcurrant. It has a beautiful, round soft mouth-feel with bright red berry and rose petal on the palate.

#### FOR CHILLING [REFRIGERATING- NOT RELAXING]...

2017, *Château de Pizay, Beaujolais, France*

Anybody not drinking Beaujolais at the moment is missing out. 99% of the appellation is devoted to producing the Gamay Noir grapes that create a light to medium, fruity and mineral driven red style that is traditionally drunk very young. Beauj is a classic red style that can be served chilled, so you don't miss out on drinking red as the temperature starts to climb! The Château de Pizay has a very youthful nose, held back at first, with underlying crushed dark berries and flinty overtones. The taste is very clean and balanced and possesses a velvety texture.

#### FOR CHILLING [NOW IT'S RELAXING]...

2016, *Fighting Gully Road, Sangiovese, Beechworth*

A very popular native Italian varietal (think Chianti) grown in Beechworth and made by highly regarded Australian winemaker Mark Walpole. Containing generous but restrained dark red berry fruit, fresh and sour cherry, distinct savouriness and fine tannin. This Sangiovese, like Mark, is humble and a classic Italian table wine.

#### FOR DINNER WITH THE IN-LAWS...

2017, *Simão & co., Ugni Blanc, Alpine Valleys*

Known in Italy as Trebbiano Toscano, this grape has a reputation for being 'somewhat neutral' and is used much more frequently as a blending grape. Simon Killeen has given it a definite makeover with extended skin contact and less stirring. The Ugni Blanc contains lots of citrus and white fruit but with serious, generous texture and a hint of caramelised pear. An interesting and mature wine from one of Australia's great young wine makers.

#### FOR CELLARING...

2017, *Natacha Chave Domaine Aléofane, Crozes-Hermitage, France*

Chave is a name synonymous with Hermitage and with quality in France, and Natacha's Crozes-Hermitage is a beauty. Notes of violets, bay leaf, tapenade and exotic flowers emerge from the glass, and it hits the palate with medium-bodied richness, juicy acidity and a balanced, already hard to resist style. Natacha is definitely a hard worker, using indigenous yeasts with no enzymes, no filtration, no fining and very few sulphites. A wine we think will age very well: 5 - 10yrs ideally.